

appetizers

rio grande nachos

for one \$8.50 / for two \$12.75

our south-of-the-border blend of tri-color corn chips, with tillamook cheddar, salsa, black beans, corn relish, guacamole, crema and a fire-roasted jalapeno

dungeness crab cakes \$12.00

with chipotle aioli on a bed of micro greens

warm goat cheese plate 8.50

grilled pita bread, tomato, cucumber, artichoke relish and country style olives

chicken, sage and prosciutto satay \$8.50

with a shallot honey mustard dressing

chicken tenders \$7.50

crispy chicken tenderloins served with bleu cheese dressing and crispy vegetables



soup and salads

potlatch salmon chowder \$6.75

our chef's signature recipe, served with homemade three-seed crackers

buffalo chili \$9.00

house made chili topped with shredded smoked cheddar cheese, cilantro-lime crema and served with corn bread

caesar salad

crispy romaine leaves, shaved parmesan and garlic croutons

small \$7.00 / large \$10.50

add shrimp or grilled chicken \$3.50

add baked chinook salmon \$7.00

house salad \$6.50

field greens, tomatoes, julienne carrots, red onion and olives

top sirloin and oregon bleu cheese \$14.25

served with field greens, grape tomatoes, onions, mushrooms, and bleu cheese dressing

sandwiches and entrees

the cascade beef burger \$11.00

half pound ground chuck with tillamook cheese,

grilled onions, chipotle mayonnaise and french fries

river rock mac & cheese \$14.50

with dungeness crab, linguisa sausage, and shallots in a garlic wine cream sauce

ring of fire chicken burger \$11.50

marinated in teriyaki with cilantro wasabi crema, swiss cheese, grilled pineapple, canadian bacon, lettuce, tomato and french fries

smoked turkey sandwich \$10.50

on house-made foccacia with chipotle mayonnaise, tillamook cheddar cheese, lettuce, tomato and red onion, served with vegetable slaw and kettle chips

stuffed portabella sandwich \$11.00

stuffed with borsini cheese, roasted red peppers, spinach and caramelized onions then topped with a balsamic mayonnaise.

pacific fried oysters and shrimp \$14.00

served with cocktail sauce, vegetable slaw and french fries

grilled tillamook cheddar \$7.75

the classic melt with tomatoes on grilled sourdough and served with french fries

hot pastrami sandwich \$10.25

topped with banana peppers, grilled onions, sauerkraut, swiss cheese and served with french fries

bbq pork chops \$14.50

rich anaheim chili infused bbq sauce, served with fries and julienne veggies

st. helen's ranch top sirloin steak \$17.25

char-grilled and drizzled with herb wine butter, served with french fries and seasonal vegetables

fire grilled tiger prawns \$14.00

in a fresh herb, olive oil and garlic wine marinade, served with couscous and seasonal vegetables

potlatch salmon \$11.25

served with couscous and a red pepper coulis served with seasonal vegetables

consuming some raw or undercooked foods can increase risk of food borne illness ~ written information available upon request