



Appetizers

Spicy Huckleberry Beef Tips

Sirloin tips dusted with Cajun style seasoning and sautéed with huckleberry sauce. Garnished with green onions and Gorgonzola blue cheese. 16

Cast Iron Roasted Brussels

Generous portion of Brussel sprouts roasted to perfection and garnished with gorgonzola blue cheese, crisp bacon and balsamic reduction. 13

Fire Braised Pork Quesadilla

Large flour tortilla, tender pork, pepper jack cheese, and pickled red onions. Served with salsa, crema, guacamole, cilantro, and cotija cheese. 15

Entrée Salads

Caesar Salad

Crisp romaine lettuce, shredded parmesan, and croutons tossed in our creamy Caesar dressing. 12

Add Chicken or Falafel 4

Add Shrimp 12

Chevre and Roasted Butternut Squash

Imported goat cheese breaded with panko and herbs, olive oil fried to golden with a bed of greens mix, roasted butternut squash, candied walnuts, raisins, slivered red onions and raspberry vinaigrette. 16

Cozy Fall Selections

FGR Chili and Cornbread

All-natural ground beef, red kidney beans in a rich spicy sauce. Served with house-made sweet cornbread. 15

Soup du jour

Ask your server for today's delicious flavor. Served with Club crackers. 9

Beef Bourguignon

Famous French comfort dish. House-made stew slow cooked in Cognac and red wine, red potatoes, carrots and celery. Served with toasted garlic parmesan French bread. 24

Maine Lobster Ravioli

Pasta pillows filled with Maine style lobster with a white wine butter sauce garnished with fresh fried sage. Served with toasted garlic parmesan French bread. 29

Cajun Chicken Mac 'N Cheese

Northwest's own WSU Cougar Gold White Cheddar cheese sauce tossed with onions, peppers, bacon, corkscrew pasta and topped with Cajun seasoned chicken breast.

Garnished with toasted bread crumbs and green onion.

Served with a cup of fresh fruit. 21

Sandwiches & Such

All sandwiches served with choice of:

French fries | Mediterranean pasta | House salad | Caesar salad | Asian coleslaw
Substitute sweet potato OR truffle fries 2

Cougar Gold Bacon Jam Burger

All-natural, flame-grilled ground chuck burger served with Cougar Gold white cheddar cheese, lettuce, tomato, onion, house made bacon jam, toasted brioche bun, and a crisp dill pickle on the side. 18

Thee Burger

All-natural, flame-grilled ground chuck burger served with lettuce, tomato, onion, signature sauce, toasted brioche bun, and a crisp dill pickle on the side. 16

Add Cheese, Grilled onion or Jalapenos 1

Add Bacon or Guacamole 2,

Substitute Beyond Patty or GF Bun 2

Prime Rib Dip

Tender prime rib, shaved and piled high with caramelized onions and melted swiss on a grilled French roll. Served with hot au jus and side of creamy horseradish for dipping. 21

White Albacore Tuna Melt

Albacore tuna salad, crisp pickles, onions, and celery. Served on toasted sourdough bread with swiss cheese. 15

The Clubhouse

Turkey breast, thick cut bacon, smoky ham, cheddar cheese, baby lettuce, tomato, onion and mayonnaise on toasted sourdough. 16

Reuben Sandwich

8 ounces of slow cooked house-made corned beef, thinly sliced, piled high on marbled Rye with sauerkraut, house-made Russian dressing and swiss cheese. 18

Fish & Chips

Beer-battered Alaskan halibut filets served with tartar sauce, fries, and fresh wasabi coleslaw. 24

Ahi Poke Tacos

Diced and marinated Hawaiian tuna, Asian Slaw, pickled red onion, pickled ginger, cilantro, and fresh avocado. Garnished with Sesame seeds and togarashi seasoning. 21