

# DINNER

MENU ITEMS AVAILABLE 4PM TO 12 MIDNIGHT

## HOUSE SPECIAL PRIME RIB\*

Served with Your Choice of Potato and Seasonal Vegetable

### FRIDAY AND SATURDAY

4pm till 12 Midnight

Slow Roasted and Hand Carved

10oz \$14.99

12oz \$16.99

### SUNDAY

12 Noon till we're out

Lightly Cajun Spiced and Pan Seared

10oz \$14.99

## APPETIZERS\*

### WILD MUSHROOM GRATIN

A Medley of Wild Mushrooms Sautéed with White Wine Sauce and Finished with a Toasted Crust of Bread Crumbs and Parmesan Cheese \$6.99

### SEAFOOD CAKES

Three Griddled Cakes Served with Lemon Beurre Blanc and Garnished with Roasted Red Pepper Pesto \$6.99

### COCONUT PRAWNS

Five Coconut Breaded Prawns Served with a Sweet Chili Sauce \$7.99

### MOZZARELLA CHEESE STICKS

Deep Fried Golden Brown Cheese Sticks Served with Marinara Sauce \$6.99

### FRONTIER CHICKEN WINGS

Chicken Wings Crispy Fried and Tossed in Your Choice of Our Signature Jalapeño Jelly or the Traditional Tangy Hot Wing Sauce \$7.99

### CLASSIC PRAWN COCKTAIL

Half Dozen Large Chilled Poached Prawns Complimented with Wasabi Cocktail Sauce and Lemon Wedge \$8.99

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.


**SALADS\***


Create a Hearty Meal by Adding Blackened Salmon, Bay Shrimp, Four Poached Prawns, Grilled Chicken Breast or Smoked Salmon to Any Salad \$2.99 Dungeness Crab Add \$3.99



**FRONTIER HOUSE SALAD**

Entrée Salad with Our Fresh Salad Mix Garnished with Cucumbers, Red Onion Rings, Tomato, Seasoned Croutons and Choice of Dressing \$6.99

**CAESAR SALAD**

Traditional Caesar Salad \$6.99

**GREEK SALAD**

Chopped Romaine Lettuce with Tomatoes, Cucumbers, Roasted Peppers, Marinated Artichoke, Greek Black Olives and Feta Cheese Served with a Greek Salad Dressing \$7.99

**FAJITA CHICKEN SALAD**

Charbroiled Chicken Breast Over Salad Greens with Pepper Jack Cheese, Red and Green Bell Peppers, Black Bean Salsa and Tortilla Strips Served with a Creamy Salsa-Buttermilk Dressing \$8.99

**SEAFOOD CAKES AND SALAD**

The Perfect Light Dinner, Three Grilled Seafood Cakes Topped with Roasted Red Pepper Cream Accompanied by a Mixed Green Salad with Choice of Dressing \$8.99

**COBB SALAD**

Strips of Tender Breast of Chicken, Crumbled Bleu Cheese, Bacon, Hard Boiled Egg and Diced Tomatoes on a Bed of Mixed Greens with Choice of Dressing \$8.99

**CHEF SALAD**

Black Forest Ham, Pepper Turkey, Tillamook Cheddar, Creamy Havarti, Tomato, Cucumber and a Hard Boiled Egg Served with Choice of Dressing \$8.99



Choice of French Fries, Steak Fries, Onion Rings, Sweet Potato Fries or Fresh Cooked Potato Chips

**CHICKEN STRIPS\***

Golden Fried Chicken Breast,  
Ranch Dressing \$7.99

**FISH AND CHIPS\***

Battered Halibut,  
Tartar Sauce \$9.99

**DEEP FRIED SHRIMP\***

Crispy Breaded White Shrimp  
Served with Wasabi Cocktail Sauce  
\$9.99

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## SEAFOOD\*

Our Seafood Entrees are Served with House Vegetable and Your Choice of Wild Rice Pancakes, Gnocchi in Sage Cream or Rice Pilaf. Add Soup or Small Green Salad \$1.99

### CORNBREAD CRUSTED CATFISH

Catfish in Toasted Cornbread Covered with Dungeness Crab and Topped with a Cajun Remoulade Sauce \$15.99

### MANGO BARBEQUED SALMON

Fresh Grilled Salmon Basted with Our "House Recipe" Mango Flavored Barbeque Sauce \$14.99

### ALASKAN SOLE

Egg Dipped Alaskan Sole with Lemon Beurre Blanc \$13.99

### COCONUT PRAWNS

Seven Deep Fried Breaded Prawns with Sweet Chili Dipping Sauce \$13.99



## CHICKEN\*

All Chicken and Steaks Come with House Vegetable and Choice of Gnocchi in Sage Cream, Bacon White Cheddar Mashed Potatoes, Baked Potato or Wild Rice Pancakes. Add Soup or Small Green Salad \$1.99

### PESTO PRAWNS AND GRILLED CHICKEN

8oz Chicken Breast Topped with Five Prawns Marinated in Roasted Red Pepper Pesto and Sautéed with Shallots and Tomatoes \$15.99

### GRILLED CHICKEN WITH WILD MUSHROOM SAUCE

8oz Chicken Breast in a Rich Brown Sauce with Portabello, Shitake and Oyster Mushrooms \$11.99

### GRILLED CHICKEN WITH ARTICHOKE AND ANDOUILLE

Grilled Chicken with Artichoke Hearts, Andouille Sausage, Diced Tomato and Lemon Beurre Blanc \$12.99

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## STEAKS\*

Top Your Steak with Sautéed Mushrooms, Grilled Onion or Bleu Cheese Crumbles \$1.99 Each

### T-BONE STEAK 16oz

Best of Both Worlds a Tender Piece of Filet and a Flavorful Piece of Strip Loin \$26.99

### NEW YORK STEAK 10oz

This Angus Steak is Probably the Most Popular Cut of Strip Loin \$18.99

### RIB EYE STEAK 12oz

If You Enjoy Prime Rib You Will Love This Steak \$21.99

### BISTRO STEAKS WITH TWO SAUCES

Two Petite Medallions One with Wild Mushroom Sauce the Second with Green Peppercorn Sauce \$16.99

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