

STARTERS



Coconut Prawns

Coconut breaded prawns, pan fried and served with a refreshing honey-cucumber sauce. Great Appetizer! 10.95

Gorgonzola Garlic Bread

Toasted garlic Ciabatta bread, drizzled with our amazing gorgonzola garlic sauce.

Half 7.95 Full 10.95

Manila Clams

A pound of local clams, steamed in butter, wine, garlic, herbs, lemon, mushrooms and bacon. 12.95

Dungeness Crab Cakes

Plump cakes of tender crab, herbs, lime and spices, pan seared and served with ginger lime aioli. 14.95

Dungeness Crab Stuffed Mushrooms

Local mushrooms stuffed with a delicate blend of crab, cream cheese and herbs, topped with parmesan, then baked. 10.95

Oyster Six Shooter *

Fresh local raw oysters, served in a shot glass, with house made cocktail sauce and lemon. 8.95

Baked Brie Wedge

Pastry wrapped wedge of imported Brie cheese with cranberry chutney, served with crostini. 10.95



Baked Sea Scallops

Wild sea scallops baked with our original Jack Daniels shallot butter, topped with melted mozzarella and aged parmesan. 12.95

SALADS



Petite Grilled Pear Salad

Baby field greens in light honey mustard dressing with grilled pears, candied walnuts and baked blue cheese croutons. 6.95

Dirty Dan's Steak Salad*

Sirloin over crisp romaine & field greens tomatoes, caramelized onions, walnuts and a bleu-cheese black pepper dressing. 20.95

Soup du Jour

We make our soups fresh daily. Please ask your server what's cooking today. 5.95

Small Garden Salad

Baby field greens, cucumbers, tomatoes, house made croutons, with a balsamic vinaigrette. 4.95

Roasted Beet Salad

Slow roasted beets over fresh greens topped with crumbled bleu-cheese and our house balsamic dressing. 6.95



Small Caesar Salad

Romaine lettuce tossed with aged parmesan cheese, our house made Caesar dressing and garlic croutons. 4.95

FROM THE SEA*

Served with choice of potato or wild rice pilaf



Wild Pacific King Salmon

Hook and Line Caught. Seasoned and charbroiled, topped with housemade chutney. This is a delicious fish. 27.95

Alaskan Halibut

Classic Florentine style, charbroiled, with fresh Spinach, Roma tomatoes in a light lemon cream sauce. 25.95

Pan Fried Samish Bay Oysters

Fresh local Samish Bay Oysters, lightly breaded and pan fried. 18.95

Dungeness Crab Stuffed Prawns

Tender prawns stuffed with crab, herbs and spices, baked and topped with béarnaise. 22.95

Alaskan Red King Crab

A full pound of Premier Red King Crab legs, steamed and served with drawn butter and lemon wedges. 31.95

Grilled Asparagus Spears 3.95

Broccoli w/ Hollandaise Sauce 2.95

Drunken Mushrooms 2.95

All major credit cards accepted. We do not accept personal checks. No Separate checks for parties of six or more. Split entree charge \$4.00. 18% Gratuity may be added for parties of six or more. *Undercooked items may increase your risk of foodborne illness, especially if you have certain medical conditions.

STEAKS*

Our beef is sourced from high quality mid-west ranchers. Steaks are hand cut and specially aged for rich flavors. Served with choice of potato or wild rice pilaf.

Filet Mignon

A truly royal cut of tender beef. 27.95
Try it with our amazing Jack Daniels
Bleu-Cheese gravy 1.95

Prime Top Sirloin

Center cut 8oz. 20.95

New York Strip Loin

12oz of juicy choice-cut beef. This is
a mighty steak. 25.95

Peppercorn New York

Big flavored 12 oz NY rubbed with a
blend of crushed peppercorns topped with
mushroom demi-glace. 27.95

The Rib Eye

A well marbled boneless 12oz cut from
the Prime Rib. 25.95

Sirloin and Lobster

Prime Sirloin paired with a juicy steamed
Lobster and drawn butter. 35.95

Enhance your experience with these *delicious sides*:

Grilled Tiger Prawns 6.95
Oscar Crab w/Bernaise 7.95
Grilled Wild Scallops 7.95
Pan Fried Local Oysters 6.95
Half Rack BBQ Ribs 11.95

Broccoli w/ Hollandaise Sauce 2.95
Grilled Asparagus Spears 3.95
Drunken Mushrooms 2.95
Jack Daniels Bleu Cheese Gravy 1.95
Half Pound King Crab 15.95

PRIME RIB*

Slow roasted everyday in limited quantities. Served with creamy horseradish, au jus and your choice of potato or wild rice pilaf.

The Original Cut

Satisfies small appetites. 21.95



Dirty Dan's Cut

The most preferred cut. 28.95

SPECIALTIES

Selections are served with your choice of potato or wild rice pilaf.

Oh Boy! Baby Back Ribs

Full pound of hickory smoked pork ribs,
served with our own Bourbon
barbecue sauce. 21.95



Filet Mignon Meatloaf

Wowie! One of a kind and a big favorite.
Served with demi-glace OR our own
Bourbon barbecue sauce. 19.95

Rack of Lamb*

Full Rack of grass-fed New Zealand lamb,
oven roasted with Cabernet Sauvignon-oregano
compound butter. 29.95

Big Beef Brochette*

Grilled medallions of Strip loin, onions,
mushrooms and cherry tomatoes topped
with demi glace. 23.95

Grilled Asparagus Spears 3.95

Broccoli w/ Hollandaise Sauce 2.95

Drunken Mushrooms 2.95

PASTA & CHICKEN



Roasted Chicken

One-half wholesome chicken rubbed with a
custom blend of spices. Served with
garlic mashed potatoes and seasonal
vegetables. 19.95

Fisherman's Pasta

Penne pasta, prawns, scallops, salmon
sautéed with mushrooms, tomatoes and scal-
lions. Served with house marinara. 21.95

Prawn Fettuccine Alfredo

Tender prawns sautéed with fettuccine
and a fresh Alfredo cream sauce. 19.95

Linguini and Clams

Fresh local clams, simmered in clam juice,
butter, garlic and fresh herbs. Tossed with
traditional linguini pasta. 19.95

Grilled Asparagus Spears 3.95

Broccoli w/ Hollandaise Sauce 2.95

Drunken Mushrooms 2.95

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