



STARTERS

ESCARGOT 12

Garlic butter, Parmesan-Reggiano, toast points

1898 CHICKEN WINGS

FOUR 6 EIGHT 12 TWELVE 18

Sweet sesame and wasabi crusted or blazing hot

LOBSTER CORN DOG 4

Tobiko aioli, zesty cocktail sauce, grilled lemon

CRAB & PRAWN MARTINI 15

Pickled prawns, snow crab, avocado, zesty cocktail sauce, lemon

CLAMS 12

WITH ANGEL HAIR PASTA 14

Garlic butter, leeks, chili flakes, toast points

BAKED BRIE 14

Warm cranberry chutney, port syrup, toasted baguette, crackers

CALAMARI 12

Togarashi aioli, sweet chili sauce

PRETZEL BRAID 8

IPA cheese sauce, porter mustard

SMOKED BRISKET SLIDERS 9

Brioche bun, fried onions, creamy horseradish

REUBEN SLIDERS 9

Rye brioche bun, house-cured corn beef, balsamic sauerkraut, dill pickle, Swiss cheese, thousand island horseradish

ASIAN PULLED PORK SLIDERS 9

Brioche bun, pickled vegetables, wasabi peas, Togarashi aioli

AHI POKE TUNA 18

Avocado, cucumber, wasabi aioli, soy glaze, crunchy garlic, ginger

2017 Epicurean Delight Award Winner for Outstanding Hors d'oeuvres

CHEESE PLATE 18

Four of Chef's choice cheese selections served with organic honey comb, pear and apple slices, toasted baguette, crackers

CHARCUTERIE PLATE 18

Four Chef's choice cured meat selections, pickled vegetables, porter mustard, toasted baguette and crackers

BEEF CARPACCIO 18

Certified Angus tenderloin topped with minced red onion, caper popcorn, smoked sea salt, garlic-Dijon aioli, white truffle oil, arugula and horseradish foam

STEAK BITES 18

Pan-seared tenderloin steak served with rich Béarnaise and peppercorn demi-glace

BRUSCHETTA 8

Mediterranean relish, balsamic glaze, feta, micro basil

MEDITERRANEAN PLATE 12

Olive tapenade, hummus, romesco, marinated tomatoes, roasted garlic, caper berries

CRAB CAKES 18

Citrus fennel slaw, lemon garlic aioli, chili oil, tobiko

SALADS & SOUPS

Add to any salad. Chicken 5 / Salmon 7 / Prawns 10

SPINACH SALAD 15 LIGHTER 12

Baby spinach, candied pepper bacon, balsamic onions, hardboiled egg, warm breaded goat cheese, toasted cashews and warm mustard vinaigrette

CAESAR SALAD 11 LIGHTER 8

Romaine hearts, Parmesan-Reggiano, garlic croûtons, house dressing

WEDGE SALAD 12 LIGHTER 9

Peppered bacon, toasted hazelnuts, sweet grape tomatoes, pale ale blue cheese dressing

KALE & BRUSSELS SPROUTS SALAD 13

LIGHTER 10

Crispy pancetta, candied pine nuts, Cougar Gold white cheddar, lemon shallot vinaigrette

ROASTED BEET SALAD 13 LIGHTER 10

Organic greens, red and golden beets, shaved red onion, goat cheese, toasted cashews, crispy prosciutto, sweet-creamy garlic vinaigrette

FALL HARVEST SALAD 14 LIGHTER 11

Fall greens, candied peppered bacon, spiced pumpkin seeds, pomegranate seeds, blue cheese crumbles, port poached pears and fresh apple slices

CLASSIC FRENCH ONION OR CHEF'S INSPIRED TASTE OF THE DAY

CUP 6 BOWL 8

SHAREABLE SIDES

LOBSTER MASHED POTATOES 14

TRUFFLE POMMES FRITES 10

BLACK GARLIC ROASTED BRUSSELS SPROUTS 14

LOADED IDAHO ONE POUND BAKED POTATO 7





FROM THE BUTCHER BLOCK

ADD THE FOLLOWING SAUCES 4

Peppercorn demi, béarnaise, truffle mushroom

FILET MIGNON 8 OZ 36

Pan-seared certified Angus beef filet, compound butter, local grilled asparagus

PRIME RIBEYE STEAK 16 OZ 44

Grilled certified Angus Prime ribeye steak, compound butter, local grilled asparagus

HONEY STUNG FRIED CHICKEN 21

Buttermilk biscuit, honey butter, pan gravy

FROM THE SEA

LOBSTER MAC & CHEESE 28

Fusilli pasta, herb bread crumbs, lobster claw

CEDAR PLANK SALMON OSCAR 28

SIMPLY GRILLED 20

Pacific Northwest crab, asparagus, rich Béarnaise, roasted fingerling potatoes

SESAME CRUSTED AHI TUNA 30

Asian slaw, Jasmine rice, wasabi aioli, sweet soy glaze, pickled ginger

COLUMBIA RIVER STEELHEAD AND

COLLASSAL PRAWN NAPOLEAN 32

Pan-seared Columbia River steelhead, Yukon mashed potatoes, roasted Brussels sprouts, spinach, colossal prawn and lobster beurre blanc

DIVER SEA SCALLOPS 30

Three bacon-wrapped jumbo scallops, creamed artichoke spinach, lemon beurre blanc

CHILEAN SEABASS 42

Pan-seared and topped with a Pacific Northwest crab cake, served with lobster mashed potatoes, lemon beurre blanc and local grilled asparagus

BEER BATTERED FISH & CHIPS

TWO 16 FOUR 19

House slaw, caper tarter, zesty cocktail sauce

SIGNATURE BURGERS, SANDWICHES & FALL FAVORITES

1898 SIGNATURE BURGER 16

Peppered candied bacon, Cougar Gold white cheddar, dijonaise, arugula

SOUTHWESTERN BISON BURGER 18

House-cured bacon, fried jalapeños, pepper jack cheese, chipotle aioli

MEDITERANEAN LAMB BURGER 16

Rosemary lamb burger topped with Mediterranean relish, arugula, goat cheese and pesto aioli

ULTIMATE REUBEN 16

House-corned beef, balsamic sauerkraut, horseradish thousand island

SMOKED BRISKET DIP 15

Brioche bun, fried onions, Swiss, creamy horseradish, rich au-jus

1898 ADULT GRILLED CHEESE 18

Boursin, gouda, Parmesan-Reggiano, sautéed mushrooms, topped with truffle oil

BUTTERNUT SQUASH RAVIOLIS 18

Finished with brown butter sage sauce and toasted garlic toast

CHEF TYLER'S

BACON WRAPPED MEAT LOAF 18

Bacon wrapped meatloaf served on a bed of Yukon mashed potatoes, topped with rich cabernet demi-glace and fried onions

HAND BREADED CHICKEN FRIED STEAK 18

Hand breaded cube steak topped with choice of scratch sausage or brown gravy, topped with fried onions and served on a bed of Yukon mashed potatoes

BRAISED LAMB SHANK 28

Creamy polenta, braised rainbow Swiss chard and rich pan reduction

ASIAN BRAISED PORK BELLY 28

Sweet sesame glazed, Jasmine rice, Asian slaw, pickled vegetables and ginger, toasted sesame seeds and wasabi peas

Gluten friendly items available upon request. Please inform your server of any allergy or dietary concerns. Not all ingredients are listed on the menu. Eating raw or undercooked meats, shellfish, eggs or poultry may increase your risk for food borne illnesses.

