

BREAKFAST

SERVED MOST DAYS FROM 6:00AM TO 11:00AM

SEASONAL HOURS MAY APPLY - PLEASE CHECK WITH YOUR SERVER

GRAINS + FRUIT

Assorted Cereals or Granola	6
With strawberries or banana	
Old Fashioned Oatmeal	7
Served with sundried fruit medley, brown sugar, butter, and milk	
Seasonal Berries and Cream	7
Half Florida Pink Grapefruit	5

BEVERAGES

Pot of Freshly Brewed Coffee	7
Regular or Decaffeinated	
Cappuccino	5
Café Latte	5
Assorted Hot Teas	3
Hot Chocolate	3
Milk or Non-Fat Milk	3
Assorted Soft Drinks	3
Choice of Coke, Diet Coke, Dr. Pepper, or Sprite	
Assorted Juices	4
Choice of apple, orange, cranberry, grapefruit, tomato, or V8	

FROM THE BAKERY

Breakfast Basket	6
Choice of three (3) muffins, Danish, or croissants. Please ask your server for our current selections	
Breakfast Pastries Individual	3
One from any of our breakfast pastries: muffins, Danish, and croissant	

15% of the food and beverage will be added to your account as a gratuity and fully distributed to servers.

The Department of Health requires us to inform you that consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions.



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BREAKFAST SPECIALTIES

Classic Eggs Benedict	14
Two poached eggs, grilled Canadian bacon over crispy English muffin. Topped with hollandaise sauce and served with hash brown potatoes	
Three Egg Omelet	14
Select up to three items. Choice of: peppers, mushrooms, tomatoes, onion, ham, bacon, cheddar, mozzarella, swiss, or goat cheese. Served with hash brown potatoes and choice of toast	
Porter Hash and Eggs	14
Housemade corned beef hash with two eggs any style and choice of toast	
Two Eggs Any Style	13
With choice of bacon, sausage, or ham, served with hash brown potatoes and choice of toast	
French Toast	11
Texas toast dipped in cinnamon batter and dusted with powdered sugar	
Buttermilk Pancakes	11
Three buttermilk pancakes plain or topped with fresh berries, served with syrup and powdered sugar	

CHILDREN'S MENU

For kids under 12 or over 90. All items served with bacon or sausage.

French Toast	5
Pancakes	5
Half Waffle	5
One Egg Any Style with Hash Browns	5

SIDE ORDERS

Bacon or Sausage	5
Honey Baked Ham Steak	5
Two Eggs Any Style	5
Hash Brown Potatoes	4
Toasted Bagel with Cream Cheese	4
Toast or English Muffin	4

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LUNCH

SERVED MOST DAYS FROM 11:00AM TO 3:00PM

SEASONAL HOURS MAY APPLY - PLEASE CHECK WITH YOUR SERVER

STARTERS + SALADS

Crispy Calamari	13
Spicy marinara sauce, caramelized lemons and peppers, garlic aioli	
Dungeness Crab Cakes	16
Seasonal accompaniment	
French Onion Soup	8
Aged swiss and parmesan cheeses	
Lobster Bisque	10
Fresh chives and extra virgin olive oil	
House Green Salad	8
Cucumber, tomato, carrots, parmesan, and balsamic vinaigrette	
Classic Caesar Salad	9
Add chicken, salmon, or shrimp for an additional 7	
House Roasted Beet	13
Red beets, baby greens, blue cheese, maple cured walnuts, and balsamic vinaigrette	
Grilled Chicken Cobb Salad	14
Classically prepared	

SANDWICHES

1/4lb Angus Beef Burger	13
Tillamook cheddar, Jarlsberg swiss, mushrooms, bacon, lettuce, tomato and onion, on a multi-grain bun	
French Dip	13
Thin sliced roast beef served on a toasted baguette with melted swiss, sautéed mushrooms, caramelized onion, and au jus for dipping	
Reuben	13
Corned beef, sauerkraut, aged swiss, and thousand island dressing on marble rye	

CHILDREN'S MENU

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DINNER

SERVED DAILY FROM 5:00PM TO 10:00PM – SEASONAL HOURS MAY APPLY

STARTERS + SALADS

Peel "n" Eat Shrimp (1/4lb or 1/2lb)	10/17
Seasonal Oyster Selection on the Half Shell	3/each 30/dozen
Please ask your server for today's selection	
Crispy Calamari	13
Spicy marinara sauce, caramelized lemons and peppers, garlic aioli	
Dungeness Crab Cakes	16
Seasonal accompaniment	
French Onion Soup	8
Aged swiss and parmesan cheeses	
Lobster Bisque	10
Fresh chives and extra virgin olive oil	
House Green Salad	8
Cucumber, tomato, carrots, parmesan, balsamic vinaigrette	
Classic Caesar Salad	9
Add chicken, salmon, or shrimp for an additional 7	
House Roasted Beet Salad	13
Baby greens, bleu cheese, maple cured walnuts, balsamic vinaigrette	

ENTREES

8 ounce Filet Mignon	36
Seasonal preparation and accompaniments. Please ask your server for our current offerings	
12 ounce New York Strip Steak	37
Seasonal preparation and accompaniments. Please ask your server for our current offerings	
Finn & Porter Surf & Turf	39
Two perfectly combined offerings from the land and sea. Seasonal rotation of items and accompaniments. Please ask your server for current selection	
Roasted Salmon	33
Roasted, seasonal catch of salmon paired with seasonal accompaniments. Please ask your server for our current offerings	

CHILDREN'S MENU

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BEVERAGES

ALCOHOLIC BEVERAGES SERVED DAILY FROM 11:00AM TO CLOSE

WHITE WINES

Louis Perdrier, Brut Excellence, FR	7 glass/28 bottle
La Marca, Prosecco, IT	11/44
Mer Soleil, Reserve Chardonnay, CA	12/48
Whitehaven, Sauv Blanc, Marlborough, NZ	9/36
Indaba, Chenin Blanc, SA	7/28
Dr. L, Riesling, DE	8/32
Duck Pond, Pinot Gris, OR	8/32
La Freynelle, Bordeaux Blanc, FR	10/40

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RED WINES

Acrobat, Pinot Noir, Eugene, OR	12 glass/48 bottle
Norton, Merlot, Mendoza, AR	8/32
Chelsea Goldschmidt, Merlot, Sonoma, CA	11/44
Renegade, Cabernet Sauvignon, WA	10/40
Ancient Peaks, Cabernet Sauvignon, CA	12/48
Steele, Zinfandel, Lake County, CA	12/48
Honoro Vera, Garnacha, ES	8/32
Adelante, Malbec, Mendoza, AR	9/36

Selections may change due to availability.

BEVERAGES

ALCOHOLIC BEVERAGES SERVED DAILY FROM 11:00AM TO CLOSE

DRAFT BEERS

Bud Light	5
Harvest Moon Beltian White	5
Guinness	5
Bayern Amber	5
Blackfoot River IPA	5
Kettle House Cold Smoke Scotch Ale	5

BOTTLED BEER

Coors Light	3.75
Miller Lite	3.75
Budweiser	3.75
Bud Light	3.75
Michelob Ultra	3.75
Kaliber (NA)	3.75
Corona	3.75
Stella Artois Pilsner	3.75

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