

## SMALL BITES @ APPS

 **SPICY CALAMARI \$18**  
fried squid | sweet chili aioli

**BAR PLATTER \$21 GF**  
portobello mushroom fries | cheese curds | fried pickles  
jalapeno bottle caps | cheesy jalapeno potato bites  
chipotle ranch dipping sauce

**JUMBO PRETZEL \$5 v**  
fresh baked jumbo pretzel | gouda cheese sauce

**CHICKEN WINGS \$19**  
choose teriyaki, bbq, buffalo or red chili garlic wing sauce  
choose ranch or blue cheese dipping sauce

**SPINACH and ARTICHOKE DIP \$9 v**  
spinach | artichoke | cream cheese | baked pita

**MARSALA STEAK TIPS \$15**  
steak | wild mushrooms | marsala wine sauce

**SMOKED GOUDA FRIES \$13**  
potato wedges | smoked gouda | bacon | scallions

**DEVILS ON HORSEBACK \$19**  
bacon wrapped Alaskan scallops

## SOUP @ SALAD

**EVERETT'S HOUSE SALAD \$13 GF, V, VG**  
mixed greens | tomatoes | cucumbers | carrots  
pickled onions

**BLUE CHEESE WEDGE SALAD \$12 GF**  
iceberg wedge | bacon | tomatoes | cucumbers | onions

**STEAK & MUSHROOM SALAD \$19 GF**  
grilled steak | portobello | onions | greens | balsamic

**EVERETT'S SEAFOOD CHOWDER \$10**  
Alaskan seafood | bacon | potato | onions | chive oil

*Marked items are gluten-free (GF), vegetarian (V), or vegan (VG)*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*


*Parties of 8 or more are subject to an automatic 20% gratuity*

## BURGERS

**CLASSIC CHEESEBURGER \$15**  
beef patty | lettuce | tomato | onion | pickle  
white cheddar | brioche bun  
add bacon \$3

**M&M BURGER \$15**  
beef patty | sautéed wild mushrooms  
muenster cheese | brioche bun

**COWBOY BURGER \$17**  
beef patty | bacon | onion rings | barbecue  
white cheddar | smoked gouda | tomato | brioche bun

 **FIRECRACKER BURGER \$17**  
beef patty | spicy aoli | pepper jack cheese  
jalapenos | brioche bun  
add bacon \$3

## SANDWICHES

**RIBEYE DIP \$20**  
shaved ribeye | peppers | onions | smoked gouda  
roasted garlic aioli | toasted ciabatta roll | au jus

**TURKEY BACON GUAC WRAP \$15**  
roasted turkey | bacon | guacamole | tomato  
mixed greens | pita

**BUTTERMILK FRIED CHICKEN SANDWICH \$16**  
fried chicken breast | lettuce | tomato | mayo  
cheese | brioche bun

**SALMON RUEBEN \$19**  
blackened red salmon | sauerkraut | swiss cheese  
thousand island dressing | brioche bun

**burgers and sandwiches come with seasoned fries**

**substitute sweet potato fries or onion rings for \$3**

**add a cup of soup or side salad to any meal for \$5**

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## ENTREES

### BEEF

Everett's proudly serves Alaskan beef  
Our steaks are cooked to order and finished with our  
signature butters and sauces

#### TOP SIRLOIN \$32 GF

GRILLED to ORDER

TOPPED with TALLOW BUTTER

#### BONE-IN NEW YORK STRIP \$44 GF

RICH and FLAVORFUL

TOPPED with ESCARGOT BUTTER

#### BONELESS RIBEYE \$54 GF

STEAK LOVER'S STEAK

MARbled and TENDER

TOPPED with GORGONZOLA BUTTER

All entrees above include a HOUSE SALAD and  
SEASONAL VEGETABLES with  
YUKON GOLD GARLIC MASHED POTATOES

### HOUSE SPECIALTIES

#### FRESH ALASKAN FISH and CHIPS \$18

ALASKAN COD served with TARTAR SAUCE

HOUSE-MADE SLAW and FRENCH FRIES

#### SHRIMP SCAMPI \$26

GULF SHRIMP sautéed in WHITE WINE and GARLIC  
served with LINGUINE PASTA

#### PORTOBELLO RAVIOLI \$24 v

PORTOBELLO MUSHROOM ASIAGO RAVIOLI

served in a GARLIC CREAM sauce

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## DELECTABLE DESSERTS

*All desserts are made fresh in-house*

#### WHITE CHOCOLATE PUMPKIN CHEESECAKE \$10

*Pumpkin Cheesecake Layered in White Chocolate*

#### TRADITIONAL CRÈME BRÛLÉE \$9 GF, V

*Vanilla Bean Custard Topped with Carmelized Sugar*

#### SPICED CARROT CAKE \$11 v

*Spiced Carrot Cake with Walnuts and Coconut  
with Warm Caramel Sauce over Vanilla Ice Cream*

#### CHERRIES EMILIA \$18 v

*Ice Cream in an Almond Tulip Cup surrounded by Dark  
Sweet Red Cherries in Port Wine Syrup  
Generously sized for sharing!*

#### CHOCOLATE BOMB \$11 v

*Chocolate Soufflé Cake Layered with Chocolate Mousse  
covered with Grand Marnier Chocolate Sauce*

#### SPICED APPLE BREAD PUDDING \$12 v

*Bread Pudding with Sliced Apples in a  
Spiced Cider Anglaise Sauce*

## DESSERT CORDIALS, WINES, LIQUEURS & COFFEES

Amarula Cream	\$ 6.50
B and B Liqueur	\$ 8.50
Bailey's Irish Crème	\$ 6.50
Disaronno Amaretto	\$ 7.00
2008 Disznoko 5 Puttonyos	\$15.00
Drambuie	\$ 8.50
Frangelico Hazelnut Liqueur	\$ 7.00
Godiva Chocolate Liqueur	\$ 7.00
Graham's Six Grapes Reserve Port	\$ 8.00
Graham's 10-year Tawny Port	\$11.00
Graham's 20 year Tawny Port	\$14.00
Grand Marnier	\$ 8.50
Kahlua Coffee Liqueur	\$ 7.00
Rum Chata	\$ 7.00
Terra d' Oro Zinfandel Port	\$12.00
Coffee Americano	\$ 6.00
Coffee Breve	\$ 6.00
Coffee Latte	\$ 6.00
Coffee Cappuccino	\$ 6.00

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