

## SMALL BITES & APPS

### CHICKEN WINGS \$19

teriyaki | bbq | buffalo | red chili garlic | or nashville hot ranch | or blue cheese dipping sauce

### SPINACH and ARTICHOKE DIP \$12 v

spinach | artichoke | cream cheese | baked pita

### MARSALA STEAK TIPS \$19

steak | wild mushrooms | marsala wine sauce

### SMOKED GOUDA FRIES \$13

potato wedges | smoked gouda | bacon | scallions

### DUNGENESS CRAB MAC & CHEESE \$21

pasta shells | crab | smoked gouda | herb breadcrumbs

### SPICY CALAMARI \$18

calamari | breaded and deep fried | sweet chili aioli

### PAN-SEARED CALAMARI \$18

calamari | white wine | butter | lemon | capers  
lightly breaded | heavy cream

### BLIND DATES \$16 GF

dates | bacon | goat cheese | balsamic reduction

### SALT & PEPPER SHRIMP \$21

large prawns | buttermilk battered and fried  
kosher salt | black pepper | sweet chili and garlic aioli

### SMOKED SALMON POT \$19

house smoked salmon dip | roasted garlic  
charred jalapeno | green onion | french baguette

### FRESH STEAMED CLAMS \$21

fresh clams | white wine | butter | lemon | french baguette

### SNAKE RIVER FALLS KOBE BEEF SLIDERS \$21

kobe beef | bacon jam | sriracha aioli  
cheddar | mini brioche buns

### SAMISH PEARL OYSTERS \$28

half dozen | cold

## SALADS

### EVERETT'S HOUSE SALAD \$13 GF, V, VG

mixed greens | tomatoes | cucumbers | carrots  
pickled onions

### STEAK & MUSHROOM SALAD \$28 GF

8oz top sirloin | portobello | onions | greens | balsamic

### ARUGULA SALAD \$17 GF

arugula | bacon lardons | pears | onions | parmesan  
fried shallots | balsamic vinegar | olive oil  
sea salt | black pepper

### BEETS & BERRIES \$19 GF

roasted pepitas | feta | pickled onion | cashew spread  
mixed greens | shallot vinaigrette

### MEDITERRANEAN SALAD \$18 GF

ripe tomatoes | cucumbers | red onions | basil | feta cheese  
kalamata olives | olive oil | balsamic vinegar

### ASIAN CHICKEN SALAD \$21 GF

grilled chicken | shredded lettuce | red peppers | fried  
wontons | rice stick noodles | ginger and sesame dressing

**Protein options — Salmon, Halibut or Steak add \$12**

**Shrimp add \$9 or Chicken add \$6**

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

*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*

## SOUPS

### EVERETT'S SEAFOOD CHOWDER \$12 v

alaskan seafood | bacon | potato | onions | chive oil

### TOMATO AND BASIL SOUP \$10 v

tomatoes | cream | basil | croutons

## BURGERS & SANDWICHES

### CLASSIC CHEESEBURGER \$15 \*

beef patty | lettuce | tomato | onion | pickle  
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  
cheddar | smoked gouda | tomato | brioche bun

### FIRECRACKER BURGER \$17 \*

beef patty | spicy aioli | pepper jack cheese  
breaded jalapenos | brioche bun  
add bacon \$3

### BLACKENED HALIBUT BURGER \$21

blackened halibut | cajun tartar sauce | lettuce  
tomatoes | red onions | brioche bun

### 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

### NASHVILLE HOT CHICKEN SANDWICH \$16

fried chicken breast | lettuce | tomato | mayo  
cheese | brioche bun  
or buttermilk fried

### HOUSE SMOKED CORNED BEEF REUBEN \$19

smoked corned beef | sauerkraut  
swiss cheese | thousand island dressing | ciabatta roll

### FRESH ALASKAN FISH and CHIPS \$18

alaskan cod | tartar sauce | slaw | french fries

### CUBANO \$17

house made pulled pork | smoked ham | dill pickles  
house made bacon jam | mustard sauce | swiss cheese

### GRILLED CHEESE AND BACON JAM SANDWICH \$19

pepper jack | smoked gouda | cheddar | bacon jam  
served with tomato and basil soup

### OREGON RIVER KING REUBEN \$21

blackened salmon | sauerkraut  
swiss cheese | thousand island dressing  
reuben mayo | brioche bun

**burgers and sandwiches come with seasoned fries or  
macaroni salad**

**substitute sweet potato fries or onion rings for \$3  
add a cup of soup or side salad to any meal for \$5**

## 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

#### FILET MIGNON \$38 GF\*H

SEARED TO YOUR LIKING  
TOPPED with MUSHROOM BORDELAISE SAUCE

#### BONELESS RIBEYE \$54 GF\*H

STEAK LOVER'S STEAK  
MARBLED and TENDER  
TOPPED with GORGONZOLA BUTTER

#### TOMAHAWK RIBEYE \$89 GF\*

THE ICONIC CUT!  
MARBLED and FLAVORFUL  
TOPPED with GORGONZOLA BUTTER

### SEAFOOD

#### ALASKAN KING CRAB \$79 GF

1 pound of Bering Sea King Crab  
served with clarified butter for dipping

#### FRESH ALASKAN HALIBUT MACADAMIA \$38

Grilled and topped with an apple and  
Pear citrus beurre blanc sauce

#### \*\*OREGON RIVER KING SALMON \$39

Blackened and topped with blackberry  
chipotle beurre blanc sauce

\*\*Salmon entrée can be modified upon request.

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

### PASTA

#### SHRIMP SCAMPI \$26

gulf shrimp | heavy cream | white wine  
garlic | red chili pepper flake | linguini pasta

#### SPINACH AND CHEESE RAVIOLI \$24 v

spinach | ricotta | mozzarella | parmigiana | ravioli  
garlic cream sauce

#### SEAFOOD PASTA \$34

scallops | prawns | calamari | halibut | clams | king crab  
garlic cream sauce | linguini pasta

#### MEATBALLS AND PASTA \$22

house made marinara sauce | meatballs | onion | garlic  
linguini pasta

Marked items are gluten-free (GF), vegetarian (V), vegan (VG)  
humane certified (H) or raw or undercooked (\*)

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

## DELECTABLE DESSERTS

All desserts are made fresh in-house

#### SPICED CARROT CAKE \$11 v

Spiced carrot cake with pecans and coconut  
with warm Caramel sauce over vanilla ice cream

#### BERRIES AND ICE CREAM \$11

A scoop of vanilla ice cream with fresh mixed berries  
topped with whipped cream and  
served with raspberry sauce

#### PUMPKIN CHEESECAKE \$11

Pumpkin cheesecake baked paired with spiced apple  
puree and served with a warm caramel sauce

#### FRENCH CLASSIC CHOCOLATE MOUSSE \$11 v

Chocolate Mousse topped with Chantilly cream  
and served with raspberry sauce

#### CHOCOLATE POT DE CREME \$11 v

Classic chocolate custard in a pot topped with  
Frangelico Anglaise and Chantilly cream

#### CHOCOLATE BOMB \$11 v

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

#### BANANAS FOSTER CRÈME BRULEE \$11 v

Classic crème brulee infused with classic Bananas  
Foster, topped with Chantilly cream

#### FIRESIDE S'MORES \$12

Roast your own s'mores at our firepits on the deck.  
Each serving comes with enough marshmallows,  
graham crackers and Hershey's chocolate to  
make two s'mores. The fun is free.

## DESSERT CORDIALS, WINES, SPECIALTY DRINKS, 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
Graham's Six Grapes Reserve Port	\$ 8.00
Graham's 10-year Tawny Port	\$ 11.00
Graham's 30-year Tawny Port	\$ 17.00
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
Coffee Mocha	\$ 6.00
Italian Soda	\$ 6.00
Virgin Mojito	\$ 8.00
Virgin Fruit Mojito	\$ 10.00
Strawberry Lemonade	\$ 6.00
Raspberry Lemonade	\$ 6.00
Blueberry Lemonade	\$ 6.00