

*Welcome to The Roadhouse Restaurant & Inn. We take great pride in the freshness and quality of our food. Please let us know if you have any feedback.
Enjoy your meal! John Manning, Executive Chef*

Small Plates and Starters

Garlic Focaccia Bread

Warm soft bread with roasted garlic and herbs Small \$5.99 Large \$8.99

Bourbon Bacon Fondue

Sharp cheddar, caramelized onion, and smoked bacon, served with sourdough bread, seasonal veggies, and Roadhouse Fries \$13.99

Housemade Roadhouse Beef Chili

Topped with cheddar cheese, sour cream, and green onions Cup \$4.99 Bowl \$9.99

Housemade Northwest Clam Chowder

Cream, potatoes, herbs, and clams Cup \$4.99 Bowl \$9.99
+ In a fresh sourdough bread bowl \$4

Soup of the Day

Ask your server about our delicious rotating selection Cup \$4.99 Bowl \$9.99
+ In a fresh sourdough bread bowl \$4

Steak Bites *

Pan seared steak with wild mushrooms and demi-glace \$6.99

Roadhouse Sliders *

Two juicy American Kobe beef sliders topped with cheddar cheese, caramelized onions, and barbecue sauce. Served with fries \$9.99

Pulled Pork Sliders

Two sliders with our famous pulled pork, apple coleslaw, crispy onion strings, and our house barbecue sauce. Served with fries \$9.99

Dungeness Crab Cake

One cake made with Dungeness Crab, pan fried and topped with house aioli, served over a bed of mixed greens \$7.99

Crispy Calamari

Cold water Pacific squid, lightly battered and fried, served with garlic aioli and apple slaw
\$11.99

Red Pepper Hummus Plate

Housemade Red Pepper Hummus served with fresh vegetables and sourdough bread \$9.99

Onion Rings

A large plate of beer battered onion rings served with our house BBQ sauce \$6.99

Chicken Wings

Ten wings with sweet and spicy buffalo sauce. Served with celery and your choice of dipping sauces \$8.99

** Warning: All meat and eggs are cooked to order. Consuming raw, undercooked, and unpasteurized food items may increase your chance of foodborne illness.*

Roadhouse Mac n Cheese

OUR FAMOUS HOUSEMADE CHEESE BLEND WITH CAVATAPPI NOODLES BAKED UNDER A PANKO CRUST.
(GLUTEN FREE \$3)

The Original: Straight up -- why mess with a good thing? \$11.99

Bacon Mac: Mac n Cheese and bacon -- does it get any better? \$13.99

Veggie Mac: fresh vegetables, herbs, and arugula -- it's a health food \$13.99

Birdie Mac: roasted chicken and topped with caramelized onions \$14.99

Dirty Mac *: a classic combination of Mac with steak bites and mushrooms \$17.99

Crabby Mac: Dungeness crab, fresh tomato, and basil \$18.99

Pub Classics

ALL PUB CLASSICS ARE SERVED WITH ROADHOUSE FRIES. SUBSTITUTE GREEN SALAD, CAESAR SALAD, OR CUP OF SOUP \$1 SUBSTITUTE ONION RINGS \$2

Roadhouse Burger *

Half pound of American Kobe beef with cheddar cheese, lettuce, tomato, onion, housemade mayo and red pepper relish on an Artisan bun \$12.99

+ Add bacon, caramelized onions, fried onions, mushrooms \$3 ea Substitute Veggie patty \$2

Western Burger *

Half pound of American Kobe beef with cheddar cheese, crispy smoked bacon, onion rings, and housemade BBQ sauce \$14.99

Lamb Burger *

American ground lamb with smoked tomatoes, caramelized onions, arugula, and house mayo \$14.99

+ Add Goat Cheese \$2

Marble Rye Rueben *

Corned beef, Swiss cheese, sauerkraut, and Russian dressing on marble rye bread \$14.99

Roadhouse Fish and Chips

Pacific true cod beer-battered and panko crusted, with green apple coleslaw \$15.99

Roadhouse Meatloaf Burger *

Our famous housemade meatloaf with smoked gouda cheese, caramelized onions, and spiked mayonaise on an artisan bun. Amazing! \$14.99

BBQ Pulled Pork Sandwich

Seasoned pulled pork, housemade BBQ sauce, crispy onion strings, green apple coleslaw, and housemade mayo \$13.99

Fall City Dip *

Thinly sliced beef on a rustic baguette, with swiss cheese, caramelized onions, and housemade mayo. Served with beef au jus \$14.99

Steak Bites and Fries *

Pan seared steak with wild mushrooms and demi-glace over Roadhouse Fries, topped with green onions 14.99

+ Add Blue Cheese \$2

Grilled Chicken Sandwich

Swiss Cheese, avocado, tomato, lettuce, red onion, and house mayo on an Artisan bun \$13.99

Chicken Strips and Fries

Tender breaded chicken strips served with Roadhouse Fries \$11.99

From The Garden

Grilled Steelhead Salad *

Simply grilled or blackened steelhead, organic greens, red onion, cherry tomato, cucumber, seasoned crouton, lightly tossed with white balsamic vinaigrette \$16.99

Grilled Chicken Cobb *

Grilled chicken, avocado, smoked bacon, hard egg, cherry tomato, blue cheese, and white balsamic vinaigrette on organic greens Half \$9.99 Full \$14.99

Southwest Chicken Salad

Grilled blackened chicken breast, avocado, black beans, corn, red onion, cheddar cheese and tortilla strips on organic greens with ranch dressing Half \$9.99 Full \$14.99

Local Organic Greens

Cherry tomato, garbanzo beans, cucumber, and white balsamic vinaigrette Full \$9.99 Side \$5.99
+ Add Grilled or Blackened Steelhead \$8 Grilled Chicken \$5 *

Classic Caesar Salad

With parmesan cheese, classic Caesar dressing, and seasoned croutons Full \$9.99 Side \$5.99
+ Add Grilled or Blackened Steelhead \$8 Grilled Chicken \$5 *

Signature Entrées

Grilled Rib Eye Steak *

14 oz. USDA Choice rib eye with garlic mashed potatoes and fresh seasonal vegetables. \$32.99

Filet Mignon *

8 oz. USDA Choice filet served with garlic mashed potatoes and seasonal vegetables \$29.99

Columbia River Steelhead *

Organic and sustainably raised steelhead, grilled and served with basil pesto, white wine butter sauce, roasted corn salsa, and fresh seasonal vegetables \$25.99

Dungeness Crab Cakes *

Three housemade crab cakes served atop mixed greens and finished with house aioli \$24.99

Snake River Farms Pork Chop *

10 oz. thick-cut chop, garlic mashed potatoes, apple bourbon pan sauce, and fresh seasonal vegetables \$22.99

Roadhouse Meatloaf *

Housemade with 100% American Kobe beef and Italian sausage, demi-glace, garlic mashed potatoes, and fresh seasonal vegetables \$20.99

Black and Blue Pepper Steak *

Our pan-seared steak bites with bell peppers, fresh seasonal vegetables, blue cheese, and demi-glace, served over garlic mashed potatoes \$19.99

Braised Balsamic Chicken

Pan seared in a balsamic reduction with crimini mushrooms, bell peppers, fresh herbs, cherry tomato, and fresh seasonal vegetables \$17.99

Goat Cheese Pesto Pasta

Cavatappi noodles, fresh basil, fresh seasonal vegetables, chevre, and parmesan. \$17.99
+ Add Grilled Chicken \$5

Mushroom Risotto

Seasonal mushrooms, wilted spinach, fresh herbs, white wine, and parmesan \$17.99