

SMALL PLATES AND STARTERS

Garlic Focaccia Bread | Toasted Italian bread with roasted garlic and herbs Small 8. Large 16.

Bourbon Bacon Fondue | Roadhouse cheese blend, caramelized onion, and smoked bacon, served with a German-style Pretzel, seasonal veggies, and Roadhouse Fries 24.

Crispy Calamari | Cold water Pacific squid, lightly battered, seasoned, and fried, served with house tartar sauce and apple coleslaw 17.

Onion Rings | Panko onion rings served with our house BBQ sauce 9.

Chicken Wings | Crispy fried wings with sweet and spicy chili sauce. Served with celery and your choice of a dipping sauce; ranch or blue cheese 21.

Crispy Green Beans | Fried onion battered beans served with fancy sauce 11.

ROADHOUSE CLASSICS

All Classics are served with Roadhouse Fries.

Substitute House Salad or Caesar Salad 4.

Substitute Onion Rings 4.

Roadhouse Burger | American Wagyu beef with lettuce, tomato, onion, mayo and housemade red pepper relish on an Artisan bun. 18.

Add: Cheese 2. Add: 2 Strips of Bacon 5.

Add: Caramelized Onions OR Mushrooms 3. each

Substitute: Impossible Patty 6.

Western Burger | 8 oz American Wagyu beef, cheddar, bacon, (2) onion rings, BBQ sauce 25.

Lamb Burger | Northwest Anderson Farms ground lamb with smoked tomatoes, caramelized onions, arugula, and house mayo. 23.

Add Goat Cheese 3.

Fall City Dip | Thinly sliced beef on a rustic baguette, Swiss cheese, and caramelized onions. Served with au jus for dipping. 21.

Grilled Chicken Sandwich | Mary's Organic Chicken Breast, Swiss cheese, avocado, tomato, lettuce, red onion, and mayo on an Artisan bun. 21.

Roadhouse Fish and Chips | Beer-battered Pacific cod, house tartar sauce, apple coleslaw 21.

Chicken Strips and Fries | Tender breaded chicken strips. Served with Roadhouse Fries 19.

THE WEEKEND SPECIAL

FRIDAY THROUGH SUNDAY

Roadhouse Meatloaf | Our house made blend of American Wagyu beef and Italian sausage, served with demi-glace and garlic mashed potatoes...while it lasts 36.

Soup of the Day | Ask about our savory rotating selection Cup 7. Bowl 12.

Splits, additional dressing, dips, and sauces are subject to additional fees

ROADHOUSE MAC N CHEESE

Our famous housemade cheese blend with Cavatappi noodles baked under a panko crust. (Gluten Free \$3)

"The Original" - Straight up 18.

| Veggie Mac: fresh vegetables, herbs, arugula 24.

| Bacon Mac: Mac n Cheese and bacon 25.

| Birdie Mac: roasted chicken, topped with caramelized onions 28.

| Seafood Mac: Ask about our seasonal favorite 29.

| Dirty Mac: a classic combination of Mac with steak bites and mushrooms 31.

FROM THE GARDEN

House Salad | organic romaine lettuce, cherry tomato, garbanzo beans, cucumber, and white balsamic vinaigrette

Side 8. Full 12.

Add: Roasted Chicken +10. Blackened SW Chicken +12.

Grilled Salmon +14 Blackened Salmon +16

Classic Caesar Salad | With parmesan cheese, classic Caesar dressing, and seasoned croutons

Side 8. Full 12.

Add: Roasted Chicken +10. Blackened SW Chicken +12.

Grilled Salmon +14. Blackened Salmon +16.

Roadhouse Chicken Cobb | Chicken, avocado, smoked bacon, hard egg, cherry tomato, blue cheese, white balsamic vinaigrette on organic greens Half 18. Full 26.

Southwest Chicken Salad | Grilled blackened chicken breast, avocado, black beans, corn, red onion, cheddar cheese, tortilla strips, ranch dressing on organic greens Half 18. Full 26.

SIGNATURE ENTRÉES

ADD: Sautéed Seasonal Vegetables 6.

Durok Pork Chop from Salmon Creek Farm | 14 oz. double-bone chop, apple bourbon pan sauce, served with garlic mashed potatoes 43.

Steak Bites and Fries | Pan seared steak bites with wild mushrooms and demi-glace over Roadhouse Fries, topped with green onions 23.

Add Blue Cheese 2. Substitute Mashed Potatoes 4.

The Black and Blue | Pan seared steak bites with bell peppers, seasonal vegetables, blue cheese demi-glace on garlic mashed potatoes 29.

Goat Cheese Pesto Pasta | Cavatappi noodles, fresh basil, fresh seasonal vegetables, chevre, and parmesan. 23.

Add: Roasted Chicken 10. Add Shrimp 11.

* WARNING: ALL MEAT AND EGGS
ARE COOKED TO ORDER.
CONSUMING RAW, UNDERCOOKED,
AND UNPASTEURIZED FOOD ITEMS
MAY INCREASE YOUR CHANCE OF
FOODBORNE ILLNESS.