

## LATE NIGHT MENU 2016

### **Northwest Clam Chowder** \$9.75

Roasted garlic focaccia & thyme

### **Crispy Chicken Tenders** \$8.95

Grilled corn bread, honey mustard

### **Spicy Buffalo Wings** \$9.75

Bleu cheese mayo, carrot & celery

### **Naked Nachos** \$9

Cheddar, jalapeno, tomatoes, olives, sour cream & salsa (V)

Add beef \$3.50 Add chicken \$4

### **Caesar Salad** Half/ \$7.95 Entrée/ \$11.50

Romaine hearts, garlic croutons, parmesan

Add chicken \$5.25

### **\*Hound Burger** \$13.95

Caramelized onions, Applewood bacon, cheddar, lettuce & tomato on brioche bun

Served with fries

### **Roasted Turkey Sandwich** \$11.50

Natural turkey breast, lettuce, tomato & low fat mayo on whole grain bread with fresh fruit salad (LF)

### **Dragon Dip** \$14

Sliced roast beef, toasted hoagie, mayo, pan jus & fries

**Garganalli Melanzana \$16.50**

Arugula, Kalamata olives, grilled eggplant, tomato, basil (V,LF)

Add Chicken \$4 Add Shrimp \$7

**\*Pacific Salmon Romesco \$25**

Pan seared salmon filet, creamy polenta, steamed broccoli & sauce romesco (GF)

**Cookie Bread Pudding (N) \$8.95**

Crème Brulee (V) \$9

Note Prices Subject To Change

\*Consumption of undercooked meats, poultry, eggs or seafood may increase the risk of foodborne illness.

Gratuuity of 18% will be added to parties of 7 or more and be fully distributed to service team.

V = vegetarian, VEG = vegan, LF = Low fat, N = contains nuts, GF = gluten free

(Items are produced in a facility where allergens are present including but not limited to nuts, dairy, gluten, seafood, etc.)