

SEAPORTS



STARTERS

Tuscan Tomato Soup 8.50
(VEG, GF)

Northwest Clam Chowder 9.95
focaccia croutons & fresh thyme

Crispy Chicken Tenders 10.
grilled corn bread, honey mustard

Spicy Buffalo Wings 12.
buffalo style, blue cheese mayo

Naked Nachos 10.
cheddar, jalapenos, tomatoes, olives, sour cream &
salsa (V)
add beef or chicken 5.50

Chili Lime Glazed Shrimp 16.
sesame cocktail sauce

SALADS

Apple Walnut Salad half 10. entrée 14.50
fresh greens, gorgonzola cheese, dried cranberries,
champagne vinaigrette (LF, V)

Caesar Salad half 9.50 entrée 13.50
romaine hearts, garlic croutons, parmesan
add chicken 5.

BURGERS & SANDWICHES

***DT Pub Burger** 16.95
certified angus beef butcher blend, applewood
bacon, cheddar, grilled onions, macrina bakery
brioche bun, fries

Roasted Turkey Sandwich 14.
turkey breast, lettuce, tomato & mayo on whole
grain bread, fresh fruit

Southwest Garden Burger 15.50
caramelized onions, avocado, jack cheese, lettuce,
tomato, mayo, macrina bakery brioche bun, fries (V)

Roast Beef Dip 16.50
sliced roast beef, toasted hoagie, pan jus, fries

Reuben Sandwich 15.95
corned beef, sauerkraut, swiss & russian dressing
on marble rye, fries

MAIN PLATES

Melanzana Pasta 20.
arugula, kalamata, grilled eggplant, tomato, basil
& olive oil (V, LF)
add chicken 5.50 add shrimp 7.50

***Maple Glazed Salmon** 32.
barbecue mashed potatoes, market vegetables (GF)

Grilled Chicken Breast 18.95
yukon gold mash potatoes, wheat free pan gravy,
market vegetables (GF)

***Sirloin Steak Frites** 29.95
pan seared 8 ounce top sirloin,
cabernet demi, spring veggies, fries

***Buffalo Chop Steak** 22.00
ground american bison, garlic mashed potatoes,
braised shallot & fennel pan gravy (GF)

SWEETS

Peanut Butter Pie 9.25 (V, N)

Alaska Silk Bananas Foster (GF, N) 10.50

Warm Chocolate Lava Cake (V) 10.

Vanilla Bean Crème Brulee (V) 8.50

*Consumption of undercooked meats, poultry, eggs or seafood may increase the risk of foodborne illness. Please inform your server if you have special dietary requirements.

Gratuity 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.)