



LAKE SIDE

STARTERS

KLINK'S STEAMED CLAMS 17⁹

1 pound of hard shell Manila clams steamed w/ garlic, white wine, fresh thyme & real cream. Served in a bread bowl.

GARLIC PARMESAN FRIES |G| 10⁹

Fresh, crisp fries tossed with garlic, butter, parmesan & chili flakes.

PAN SEARED FRESH GREEN BEANS |G| |VG| 12⁹

Fresh green beans pan seared with sesame oil, garlic & chili flakes. Finished w/ sweet soy reduction & cashews.

HOT WINGS |G| 14⁹

6 large chicken wings fried golden and tossed w/ your choice of traditional style wing sauce or our housemade honey apple BBQ sauce. Served with gorgonzola dressing & fresh celery.

SHRIMP AND GRITS |G| 15⁹

Five large Patagonia pink shrimp sautéed and finished w/ a lobster-tomato broth. Serve over bacon cheddar grits.

SMOKED SALMON 15⁹

In house Applewood smoked wild caught Pacific salmon paired with garlic chive whipped cream cheese, house preserves & crackers.

BRUSSELS SPROUTS |G| 12⁹

Brussels Sprouts sautéed w/ garlic & bacon finished w/ parmesan & a touch of cream

HUMMUS 11⁹

House made hummus with green chickpeas, garlic & sesame oil. Served w/ fresh vegetable crudité & naan bread.

MAINS

STEAK FRITES |G| 34⁹

8 oz Crown of the Ribeye steak finished w/ chimichurri butter served on top of a pile of Klink's Fries.

BONE IN RIBEYE* |G| 42⁹

16 oz Certified Angus Beef bone in ribeye pan seared & butter finished. Served w/ chimichurri & accompanied w/ pan roasted potatoes.

BABY BACK RIBS |G| ½ rack 24⁹ Full Rack 36⁹

Slow cooked meaty pork ribs glazed w/ our honey apple BBQ sauce. Served w/ coleslaw, French fries & pickles.

SALMON ALA NAGE* |G| 27⁹

Wild caught pacific salmon filet sautéed w/ fresh vegetables & garlic, shallow poached w/ white wine & lobster stock. Served w/ jasmine rice.

SEARED CAULIFLOWER |G| |VG| 20⁹

1" thick cut of the heart of the seasoned, and pan seared in extra virgin olive oil. Finished w/ roasted vegetable demi glace. Served w/ apple craisin almond quinoa. This dish was featured on PBS Washington Grown Season 11 Episode 6.

HOG HEAVEN MAC AND CHEESE 23⁹

Bacon and garlic sautéed with butter and deglazed with Manny's Pale Ale. Finished with cream & smoked cheddar topped w/ tender pulled pork & Carolina style BBQ sauce.

|G| GLUTEN FREE |VG| VEGAN

|G| *Marked items are made without gluten. We are not a gluten free kitchen. Please be aware that there is a risk of cross-contamination for these items*

**Can be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.*

LUNCH MENU



BURGERS & HANDHELDS

All our burgers are a ½ pound of the natural and sustainably raised beef from small ranchers in the PNW. Accompanied by a choice of Klink fries or long shredded coleslaw.

Gluten free bun **1²⁵**

THE STANDARDS

The Standard burgers are served w/ our secret burger sauce, sliced tomato, shredded lettuce, pickles & served on a delicious bun.

Ham & Swiss* **15⁹**

Bacon & Cheddar* **15⁹**

Cheddar* **15⁹**

Hamburger* **14⁹**

CHEF BURGER* **17⁹**

Brioche bun, bacon jam, goat cheese & baby arugula tossed w/ truffle oil.

F.O.S. BURGER* **17⁹**

The French Onion Soup burger. Brioche bun, garlic aioli, Swiss cheese, caramelized sweet onions & arugula. Au jus for dipping & finished w/ a parmesan crisp.

TRUFFLE BURGER **17⁹**

Our take on a mushroom & swiss burger. Brioche bun, Porcini mushroom aioli, swiss cheese & topped w/ truffle oil tossed arugula.

PULLED PORK SANDWICH **15⁹**

Tender pulled pork & honey apple BBQ sauce topped with pickle slices & coleslaw garnished with pork rind & okra pickle placed w/ Klink fries.

FISH & CHIPS |G| **17⁹**

Generous portion of Pacific Cod dredged in our beer batter, fried golden and served w/ Klink fries, tartar sauce & lemon.

BEYOND BURGER (PEA PROTEIN BURGER) |VG| **17⁹**

Beyond Burger patty and Best Food Carefully Crafted Vegan Mayonnaise . Served with fresh tomato, lettuce & pickles.

FLATBREADS

THE MUSHROOMY |G| **14⁹**

Roasted mushrooms, baby arugula tossed w/ truffle oil & parmesan.

THE COUGAR |G| **17⁹**

Cougar Gold Cheese & Washington apples drizzled w/ golden balsamic glaze and topped w/ prosciutto.

THE PIG |G| **17⁹**

Bacon Jam, bacon, goat cheese & sprinkled w/ arugula.

SALADS

Any salad can add a 5oz. chicken breast \$5, Shrimp skewer \$7 or 8oz. Salmon \$16

CAESAR SALAD **7⁹/11⁹**

Fresh romaine hearts tossed with shaved parmesan cheese our house Caesar dressing (no fish no egg) served w/ crouton.

BUTTER WEDGE |G| **16⁹**

Tender butter lettuce wedges topped w/ our creamy gorgonzola dressing, gorgonzola crumbles, crispy bacon & grape tomatoes.

LAKE SIDE SALAD |G| **8⁹/13⁹**

Diced apples, gorgonzola cheese, raisins & candied pecans. Tossed w/ tender baby greens & honey poppy dressing.

GARDEN SALAD |G| **7⁹/11⁹**

Tender baby greens w/ cucumbers, grape tomatoes & carrots. Served w/ your choice of dressing.

Dressings: Caesar, Ranch, Gorgonzola, Honey Poppy, 1000, and Marionberry Ving.

SAVE ROOM

Desserts are limited and made daily. Ask your server about today's selection of desserts.

DESSERTS |G| **8⁹**

SUNDAE

Soft serve icecream with your choice of chocolate, caramel, or strawberry topped w/ whipped cream and of course a cherry on top.

Small **5⁹**

Large **6⁹**

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