

SNOQUALMIE'S HISTORIC
STEAK HOUSE & SALOON

Starters

*Farmers Market Winter Greens Salad: \$9
Shaved Cucumber, Diced Tomato, Herbed Croutons
with Choice of Dressing*

*Scallop & Pork Belly Agrodolce: \$13
Blood Orange and Sherry Sweet N Sour, Scallion Oil & Mint*

*Elk Tartare: \$21
With Capers, Quail Egg and Black Garlic Aioli*

Entrees

*Surf & Turf: \$95
Filet Mignon with a 10oz Lobster Tail, Buttermilk Whipped Potato
With Extra Virgin Olive Oil and Chives*

*Prawn Scampi & Risotto: \$39
Sautéed in White Wine, Garlic Butter and Roasted Plum Tomato
Topped with Parmesan Reggiano*

*Chili Dusted Bone In Cowboy Ribeye: \$59
With a 3 Bean & Wild Mushroom Ragout & Crispy Potato*

Sides

Broccolini- Sautéed in Garlic, Chili & Lemon Zest. \$7

Grilled Asparagus- \$7

Sauteed Mushrooms- \$7

Caramelized Onions- \$5

Dessert

*Special Valentines Cookies: \$12
With Snoqualmie Vanilla Bean Ice Cream & Chocolate Sauce*

*NY Style Lemon & Sour Cream Cheesecake: \$12
With Blue Raspberry Sauce*

Allergy Warning: Peanut products are used in our kitchen

*Consumption of raw or under cooked meats, poultry, eggs, fish, or shellfish may increase your risk of food borne illness