

Appetizers

<p>Fried Calamari** 18.95 Tender rings and tentacles deep fried. Served with fresh herb aioli.</p> <p>Parmesan-Crusted Zucchini Sticks 15.95 House breaded and served with Ranch dressing.</p> <p>Flatbread Pizza 16.95 1) Basil Pesto - Heirloom tomatoes, fresh mozzarella 2) The Chelsy - Pepperoni, sliced green pepper, shaved mozzarella, house red sauce. 3) The Blanco - Pinsa crust, fresh basil and olive oil, shaved mozzarella. 4) The Bauer - Reindeer sausage and pepperoni, red sauce and shaved mozzarella.</p> <p>One Pound of Sweet Potato Fries 12.50 Served with Ranch dressing.</p>	<p>Elk Meatballs 20.95 Housemade, with sun-dried tomatoes, fresh herbs and Parmesan, mozzarella, red sauce, and crispy sourdough.</p> <p>Soft Bavarian Pretzel 13.95 Served with queso and spicy mustard.</p> <p>Mozzarella Sticks 17.95 Beer-battered mozzarella served with House marinara.</p> <p>Just Jumbo Wings 18.95 Deep fried and served with celery and carrots. Your choice of Bleu cheese, Ranch, buffalo or BBQ.</p> <p>Oysters on the Half Shell** 21.95 Served with lemon, cocktail sauce, and champagne mignonette sauce.</p>
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Salads

<p>Pump House Spinach Salad GF Large 18.95 Small 12.50 Served with choice of dressing, sliced strawberries, candied pecans, and goat cheese.</p> <p>Caesar Salad Large 14.50 Small 11.50 Chopped romaine lettuce, shaved Parmesan, Caesar dressing and sliced garlic croutons.</p> <p>Red Cabbage Salad 19.95 Sauteed with Granny Smith apples, shaved shallots and fennel, candied pecans, smoked applewood bacon, and goat cheese. Honey balsamic vinaigrette.</p>	<p>Black & Bleu Salad 28.50 Grilled beef tip skewers, mixed greens, grape tomatoes, red onions, cucumbers, crisp apples, Bleu cheese crumbles and served with choice of dressing.</p> <p>Buttermilk Chicken Salad 21.50 Fried buttermilk marinated chicken breast on mixed greens, cucumbers, chopped bacon, grape tomatoes, shredded Havarti cheese and served with creamy Ranch dressing.</p> <p>Add-ons to all Salads: GF - Add Chicken** 11.00 GF - Add Salmon** 14.00 GF - Add Shrimp** 13.00</p>
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Dressing Choices:

Balsamic Vinaigrette, Bleu Cheese, Ranch, Honey Dijon, Thousand Island or Italian

Soup

**Our "World Famous"
Seafood Chowder**
Cup 8.00 Bowl 12.00

French Onion Soup
Bowl 11.00

GF indicates Gluten Free ** Indicates raw or undercooked seafood.

**NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Burgers & Sandwiches

Comes with a side of fries (or substitute Sweet Potato Fries for \$2.00)

McKinley Burger**	18.95	Pump House Smash Burger	18.95
Fresh ground burger with cheddar cheese and served with fries.		Domestic wagyu and ground sirloin, tomato, American cheese, caramelized onion, green leaf lettuce, 1000 River sauce, brioche bun, fries.	
<i>Add Bacon</i>	<i>1.50</i>		
Prime Rib Cheese Steak	24.95	Crispy Fried Chicken	
Shaved Prime Rib, caramelized onion, green peppers, mushrooms, and Pump House cheese sauce on toasted hoagie, with fries.		Cordon Bleu	19.95
		Chicken breast, shaved ham, smoked swiss cheese, green leaf lettuce, tomato, and honey mustard. Served with fries.	
The Swarthout Halibut Sandwich	24.95	Pump House Clubhouse Sandwich	19.95
Grilled Halibut, tomatoes, green leaf lettuce, everything tartar sauce, toasted brioche. Served with fries.		Honey baked ham, roasted turkey, smoked applewood bacon, muenster cheese, tomatoes, green leaf lettuce, mayo on toasted bread. Served with fries.	
Or Deep Fried	25.95		
		Pump House Steak Sandwich	22.95
		Tender tips of beef, wild mushrooms and arugula, swiss cheese, horsey sauce, and au jus. Served with fries.	

Side of French Fries 3.75 • Side of Sweet Potato Fries 4.50

Hearty Fare

Additional sides are charged extra • Coleslaw may be substituted for fries

Amber Beer-Battered Alaskan Halibut Nuggets	27.95	Steamed King Crab	
Served with fries, corn on the cob, and remoulade.		Served with drawn butter.	
		1/2 pound	MP
		1 pound	MP
		1 1/2 pound	MP
Steak Bites	28.95	Alaskan Seafood Sampler	GF **
Tender beef ribeye and filet tips sauteed with sweet onions, wild mushrooms, red wine and demi-glaze. Served with butter whipped potatoes and garlic bread.		A platter of succulent crab, peel-and-eat shrimp, oysters on-the-half shell, steamed clams, and house smoked salmon.	
		For Two (2):	MP
Nachos	15.95	For Four (4):	MP
Black olives, diced tomatoes, mixed cheese, jalapenos, salsa, sour cream and queso.			
With chicken or beef**	18.00	Chef's Fish Tacos	24.95
		Catch of the day blackened with house seasonings, shaved red cabbage, green cabbage & jalapeno cilantro lime sauce. Served with warm tortilla chips and salsa.	

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Wines

Our philosophy is to provide you the very best wine value in each price category. The more expensive the wine, the more complex the aroma and flavor. The premium wines will be the best value for the price.

WHITE WINES BY THE GLASS

Kendall Jackson VR Chardonnay	9.50
J. Lohr Riverstone Chardonnay	11.50
Matua Sauvignon Blanc	10.00
Bella Sera Pinot Grigio	8.50
Chateau Ste. Michelle Riesling	9.00
Cupcake Moscato d'Asti	10.50
Daou Rose	12.00
Beringer White Zinfandel	8.00
J. Rogot Brut Sparkling	8.00

RED WINES BY THE GLASS

Portlandia Cabernet Sauvignon	12.00
Earthquake Cabernet Sauvignon	14.00
Hahn Merlot	10.50
Altos Del Plata Malbec	8.50
King Estate Inscription Pinot Noir	14.00
Mark West Pinot Noir	10.00
Michael David Freakshow Petite/Petit	10.50
Earthquake Zinfandel	12.00
Bogel Essentials Red Blend	8.50

Wine Flight Tasters

3 oz. pours of three selections, Red & White

Please ask your server for details.

Half Bottles

Sonoma Cutrer Chardonnay
Russian River Valley, CA 29.00

King Estates Pinot Noir
Willamette Valley, OR 32.00

Dry Creek Cabernet Sauvignon
Dry Creek Valley, CA 42.00

Chandon Brut
California 29.00

Premium Wines

SENATOR'S SELECTION

All wines within this section score 90 plus points on a regular basis and are exceptional representations of their style.

	by the bottle		by the bottle
SILVER OAK ALEXANDER VALLEY CABERNET SAUVIGNON Alexander Valley, California A benchmark California Cabernet with hints of vanilla, mocha, cassis, & blueberry. The palate offers dark berry & cherry notes, with smooth, firm tannins	155	THE PRISONER Napa Valley, California A blend of Zinfandel, Cabernet, Petit Sirah, Chardono, & Grenache. Rich & ripe with aromas of black cherry, boysenberry, & smoky pepper.	90
FAUST CABERNET SAUVIGNON Napa Valley, California Violet & toasted spices on the nose, with ripe black cherry & star anise framing fine, chalky tannins leading to a fresh, lingering finish.	105	TWOMEY SAUVIGNON BLANC California Tropical fruit aromas with a dense bouquet or pithy citrus & green Mango leading to a refreshing & balanced finish.	75
CAPARZO BRUNELLO di MONTALCINO Italy Deep Garnet color with full & penetrating aromas of wild berries. The palate is dry, warm, & full-bodied while harmonious, delicate, & austere at the same time.	120	ROMBAUER CHARDONNAY Carneros, California Ripe fruit intensity, hints of vanilla oak with a creamy midpalate & buttery finish, all supported by a bright acidity tying it all together.	95
DUCKHORN MERLOT Napa Valley, California Lush cherry, raspberry, & cocoa aromas are echoed on the silky palate; fine grained tannins & flavors of ripe plum, blueberry, & licorice leading to a long, elegant finish.	90	CHATEAU MONTELENA CHARDONNAY Napa Valley California A true classic, with great elegance & freshness on the palate. Featuring bright crisp apples, white peach, crushed stone minerality, & nutmeg notes.	140
FLOWERS PINOT NOIR Sonoma Coast, California Shaped by cool & rugged conditions, this Pinot Noir is layered with refreshing acidity, bright fruit flavors, and a savory minerality.	100	VUEVE CLIQUOT YELLOW LABEL BRUT N/V Reims, France A classic since 1772, a blend of Pinot Noir, Pinot Meunier, & Chardonnay grapes. The nose offers aromas of grapefruit, citrus, toast, & quince. The palate presents flavors of pear, lemon, apricot, & pastry cream.	140
KEN WRIGHT PINOT NOIR Willamette Valley, Oregon Light & Satiny with modest tannins around a core of cherry, raspberry, & coffee flavors, fleshing out more on the long finish.	70		

Please ask your server for current vintage • SALES TAX NOT INCLUDED

Red Wines

CABERNET SAUVIGNON

Daou – Paso Robles, CA	58
Earth Quake – Lodi, CA	54
J. Lohr – Paso Robles, CA	48
Portlandia - Columbia Valley, WA	46

PINOT NOIR

Elk Cove – Willamette Valley, OR	70
Meiomi, CA	54
King Estate Inscription – Willamette Valley, OR	54
Mark West, CA	38

MERLOT/SHIRAZ

Torbreck Woodcutters Syrah – Barossa Valley, AUS	60
Hahn Merlot – Central Coast, CA	40

ZINFANDEL/MALBEC

Earthquake Zinfandel – Lodi, CA	48
Marietta Old Vine – CA	42
Dona Paula Malbec – Mendoza, ARG	48
Altos Del Plata Malbec – Mendoza, ARG	32

CLASSIC VARIETALS

Zaccagnini Montepuciano d'Abbruzzo – Italy	58
Micheal David Freakshow Petite/Petit – Lodi, CA	40
Bogel Essentials Red Blend – CA	32

White Wines

CHARDONNAY

Jordan – Russian River, CA	76
Sonoma Cutrer – Russian River, CA	54
J. Lohr Riverstone – Monterey CA	44
Kendall Jackson Vintners Reserve – CA	36

SALVIGNON BLANC

Nobilo Icon, Marlborough, NZ	54
Matua, Marlborough, NZ	38

PINOT GRIGIO/PINOT GRIS

King Estate Pinot Gris, Willamette Valley, OR	46
Bella Sera Pinot Grigio, Italy	32

LIGHT & REFRESHING WHITES

Daou Rose, CA	46
Pine Ridge Chenin Blanc/ Viognier – CA	40
Ruffino Orvietto Classico – Italy	32

SWEET & FRUITY WHITES

Cupcake Moscato d'Asti – Italy	40
Chateau Ste. Michelle Riesling – Columbia Valley, WA	34
Beringer White Zinfandel – CA - \$30	

CHAMPAGNE/SPARKLING

Veuve Cliquot Yellow Label Brut – France	140
Zardetto Prosecco – Italy	54
J. Roget Brut – CA	30

Special Selections

Specialty Bourbons

Knob Creek 100 Proof
Basil Hayden 80 Proof
Blantons 93 Proof
Makers Mark 90 Proof
Bulleit 90 Proof

Rye

Mastersons 10 Yr 90 Proof
Bulliet 90 Proof

Specialty Scotch

Cragganmore 12 Yr
Oban 14 Yr
Lagavulin 16 Yr
Glenkinchie 12 Yr
Talisker 10 Yr
Dalwhinnie 15 Yr
Chivas 12 Yr
Glenlivet 12 Yr
Glenfiddich 12 Yr
Glenfiddich 14 Yr
Bourbon Barrel Reserve
Laphoroaig 10 Yr
Macallan 12 Yr

Cognac

Courvoisier VS
Hennessy VS
Hennessy XO
Remy Martin VSOP

Special Tequila

Patron Anejo
Patron Reposado
Patron Silver
Don Julio Anjeo
Don Julio Blanco
Herradura Anejo
Herradura Reposado
Herradura Silver

Port

Grahams Six Grapes
Sandeman Reserve
Warres Otima 10
Cockburns Spcl Reserve

SALES TAX NOT INCLUDED