

# BREAKFAST

## JUST EGGS

### TWO EGGS

Two eggs, cooked any style. | 5.99

### BACON OR SAUSAGE AND EGGS

Two eggs, cooked any style, with your choice of bacon or sausage. | 7.99

### NEW YORK STEAK & EGGS

This 6oz. charbroiled steak is cooked to your liking and served with two eggs, any style. | 11.99



### COUNTRY FRIED STEAK & EGGS

Two eggs cooked the way you like them with a golden brown country fried steak topped with country sausage gravy. | 10.49

### HAM STEAK & EGGS

An 8 oz. ham steak with two eggs, any style. | 9.99

### CORNEBEEF HASH & EGGS

Two eggs served with corned beef hash. | 8.49

\*All egg breakfasts are served with fresh eggs, hash browns or tater tots and toast, English muffin or biscuit.  
\*One pancake may be substituted for potatoes and toast.

## HEARTY FEATURES

### BISCUITS & GRAVY BREAKFAST

A pair of buttermilk biscuits, split and topped with country sausage gravy with two eggs, any style. | 6.49



### MORNING BURGER STACK

A 6oz. burger patty with cheddar cheese, bacon strips, two eggs and sausage gravy stacked atop hash browned potatoes. | 9.99

### CHORIZO SCRAMBLE

Spanish chorizo sausage folded into scrambled eggs, topped with cheddar cheese and served with warm flour tortillas. | 9.49

## GRIDDLE SPECIALTIES

### BUTTERMILK PANCAKES

Two light and fluffy golden pancakes. | 4.49



### FOUR BERRY PANCAKE

One large cake stuffed with strawberry sauce then topped with whipped cream, raspberries, blueberries, and blackberries. Choose bacon or sausage on the side. | 8.99

### BLUEBERRY PANCAKES

Delectable blueberries cooked into our golden pancakes. | 5.49

### PANCAKE SANDWICH

That's two pancakes, two eggs any style, and two slices of bacon or sausage links or for the petite appetite go 1x1x1. 2x2x2 | 6.49 1x1x1 | 4.49

### FRENCH TOAST

Thick Texas toast soaked in our rich French toast batter then grilled to a golden brown. Full Order | 5.49...Half Order | 4.49

Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness, especially in cases of certain medical conditions and pregnancies.



# BREAKFAST

## THREE EGG OMELETS

### WESTERN OMELET

Ham, diced bell pepper and onion and sliced mushrooms with cheddar cheese. | 9.49

### SPINACH, TOMATO, MUSHROOM OMELET

Sauteed fresh spinach, sliced mushrooms, and diced tomato with feta cheese. | 8.49

### CHEDDAR OMELET

A generous portion of cheddar cheese blended into a three egg omelet. | 6.49

### TORCH OMELET

Tender strips of prime rib sauteed with caramelized onion and sweet red bell pepper, then folded into a golden omelet with a blend of three cheeses. | 9.49

## BENEDICTS

### CLASSIC BENEDICT

Grilled English muffin topped with Canadian bacon, poached eggs and hollandaise sauce. | 9.49

### Q-BENEDICT

Gently poached eggs and grilled Canadian bacon, perched atop our golden fry bread and finished with a rich hollandaise sauce. | 9.99

### NORTHWEST BENEDICT

Grilled English muffin topped with lox style smoked salmon, poached eggs and hollandaise sauce. | 11.99

## HEALTHY OPTIONS

### STEEL CUT OATS

Hearty and wholesome, our steel cut oats are cooked until tender with a hint of cream. Served with brown sugar and raisins. | 6.49

### FRUIT & COTTAGE CHEESE

Rich, creamy small curd cottage cheese served with a fruit medley. | 5.99

### GREEK YOGURT

Light and creamy Greek style yogurt served with Oregon berry compote and granola. | 4.49

## ON THE SIDE

ONE EGG	1.99
TWO EGGS	3.49
HASH BROWNS	2.49
TATER TOTS	2.49
ONE BISCUIT & GRAVY	1.99
TWO BISCUITS & GRAVY	3.99
COUNTRY GRAVY	2.49
BACON (4 PIECES)	2.99

SAUSAGE (4 LINKS)	2.99
SAUSAGE (2 PATTIES)	2.99
HAM STEAK	4.99
TOAST/BISCUIT/MUFFIN	2.49
CINNAMON ROLL	3.99
STICKY BUN	3.99
FRUIT	3.49
COTTAGE CHEESE	2.99

## BEVERAGES

FRESH BREWED COFFEE	2.49
MILK	2.49
HOT TEA	2.49
JUICE	2.49
HOT CHOCOLATE	2.49

ADVISORY: Please inform your server of any food allergies you may have.  
We cannot guarantee that cross-contamination will not occur and  
we assume no liability for adverse food reactions.



# LUNCH

## APPETIZERS

### CALAMARI

Lightly breaded calamari served with spicy lemon aioli. | 9.99



### SHRIMP ARTICHOKE DIP

A fusion of bay shrimp, tender artichoke hearts, provolone, mozzarella, cream cheese and Parmesan cheese. Accompanied with toasted crostini. | 10.49

### ASIAN TRIO

A combination plate of 2 chicken satay, 2 pot stickers and our house made Chinese barbecue pork, each paired with a traditional dipping sauce. | 9.99

### STEAMED CLAMS

Fresh little-neck Manila clams steamed in white wine, lemon juice and garlic. Served with drawn butter. | 14.49

### BLOODY CAESAR PRAWNS

5 chilled prawns served with lettuce and a spicy Bloody Mary cocktail sauce | 9.99

### POT STICKERS

8 crispy pork rolls served with sweet chili sauce. | 8.99

### STUFFED MUSHROOM CAPS

8 mushrooms filled with a rich combination of artichoke hearts, three cheeses, and an au gratin bread crumb topper. | 8.49

### ROASTED GARLIC WITH CROSTINI

A whole head of garlic, slow roasted, halved and served with toasted crostini. Served with olive oil and balsamic vinegar. | 5.99

## GARDEN FRESH

### TORCH SPECIALTY SALAD

A tasty combination of romaine lettuce, teriyaki marinated steak tips, sweet bell peppers, green onions, smoked bacon, roasted almonds and mandarin oranges. Tossed with a toasted sesame dressing and garnished with crispy fried wontons and pickled ginger. | 11.99



### CRANBERRY WALNUT CHICKEN SALAD

Mixed greens, candied walnuts and dried cranberries tossed with raspberry vinaigrette and topped with bleu cheese crumbles and grilled chicken breast. | 11.99

### CAESAR SALAD

Romaine lettuce tossed in a creamy Caesar dressing with Parmesan cheese, croutons and lemon wedges. | 7.99  
Add a flame-broiled julienned chicken breast. | 11.49

### GARDEN SALAD

Mixed greens, sliced cucumber, grape tomatoes, croutons, and shredded cheddar cheese, served with choice of dressing. | 5.49

### BISTRO SPINACH SALAD

Fresh spinach leafs tossed with bacon bits, sliced mushrooms, red onion and hard-boiled egg. Warm vinaigrette dressing is served on the side. | 11.99

### TACO SALAD

Refried beans, crisp lettuce, seasoned ground beef or grilled chicken, tomatoes, guacamole, sour cream and Pico de Gallo served in a fresh taco bowl. | 11.99

### ASIAN CHICKEN SALAD

Crispy romaine, chicken tenders, sugar snap peas and shredded carrots. Finished with fried wonton, pickled ginger, green onion and toasted sesame dressing. | 10.99

## DELUXE SANDWICHES

\*All sandwiches come with your choice of green salad, soup du jour, French fries, tater tots or potato salad.

\*Upgrade to Clam Chowder for .99 or Seafood Chowder for 1.99.



### CRAB & SHRIMP MELT

Toasted English muffin topped with crab & bay shrimp, melted cheddar cheese and hollandaise sauce. | 10.99

### NEW YORK STEAK

A 6 ounce seasoned NY steak on a ciabatta roll spread with roasted garlic aioli and garnished with lettuce and tomato. | 12.99

### PRIME GRINDER

Strips of tender prime rib, caramelized onions, bell peppers and a blend of cheeses served on an amoroso roll. | 9.99

### REUBEN

Thinly sliced corned beef topped with Swiss cheese and our tangy horseradish coleslaw on grilled marbled rye bread. | 10.49

### GRILLED CHEESE WITH TOMATO AND BACON

Buttered and grilled egg bread with your choice of cheddar, Swiss or pepper jack cheese, bacon and tomato. | 8.99

### DELI STYLE SANDWICH

Ham, turkey, corned beef or deli sliced roast beef on your choice of bread with lettuce, tomato and mustard or mayo. Half | 5.99 | Whole | 8.99

### BAYOU BARBECUE CHICKEN

Blackened chicken breast smothered with barbecue sauce, melted pepper jack cheese, bacon and haystack onions on a toasted Kaiser bun spread with honey dijonnaise dressing. | 8.99

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## SIGNATURE BURGERS

Our 6 oz. flame-broiled Certified Angus Beef ground chuck patties are fresh, never frozen. A generous portion of French fries, tater tots or potato salad and a dill pickle spear are served on the side. Enjoy as is or add more toppings to make it uniquely your own.

### CLASSIC BURGER

Served on a Kaiser bun with lettuce, tomato and sliced onion. Finished with a spread of our house-made roasted garlic mayo. | 7.99

### CHEESEBURGER

Our classic burger with your choice of cheddar or Swiss cheese. | 8.99



### SOURDOUGH BURGER

Served with Swiss cheese, bacon, lettuce and tomato on grilled sourdough bread. | 10.99

### BLAZING BURGER

A Sriracha seasoned patty with pepperjack cheese, pickled jalapenos, onion rings, lettuce, tomato and chipotle mayo dressing on a Kaiser bun. | 10.99

Toppings available for an additional charge:

Caramelized Onions .99 | Cheddar or Swiss Cheese .99 | Bleu Cheese 1.49  
Sautéed Mushrooms .99 | Bacon 1.99 | Fried Egg .99

## ENTRÉE CLASSICS

Served with green salad or soup of the day, potato, rice or pasta, vegetable medley, bread and whipped butter.

### WILD ALASKA TRUE COD

Our chefs will prepare this for you one of three ways; gently poached in lemon and white wine, lightly pan fried or seasoned with Cajun spices and blackened. | 14.99

### SALISBURY STEAK

Made from scratch using our own recipe, this classic dish is served with mashed potatoes and mushroom gravy. | 12.49

### POT ROAST

Tender and flavorful after slow braising, our Pot Roast is served with mashed potatoes and gravy with chef's choice of veggies on the side. | 12.49

### CHICKEN FETTUCCINI

A seasoned grilled chicken breast served over fettuccini in our delicious Alfredo sauce. | 12.49

### PRIME RIB

Our signature 10 oz. prime rib is seasoned with our unique blend of herbs and spices then slow roasted to perfection. | 15.49

### FISH & CHIPS

3 filets of breaded fish deep fried to a golden brown. Served a la carte with French fries and cole slaw only. | 12.99

\* Substitute Green Salad or Soup for Clam Chowder for .99 or Seafood Chowder for 1.99.

## SOUP & CHOWDER

Served hot and delicious! House made from our own recipes.

	CUP	BOWL	SOURDOUGH BREAD BOWL
SOUP DU JOUR	2.49	3.49	6.99
CLAM CHOWDER	2.99	4.49	7.99
SEAFOOD CHOWDER	3.99	5.99	9.49

## ADD-ONS & SIDES

ALASKAN TOPPER	4.99
ONION RINGS	2.99
FRENCH FRIES	2.49
TATER TOTS	2.49
LOADED TATER TOTS	3.99

BAKED POTATO	2.99
LOADED BAKED POTATO	3.99
SAUTEED MUSHROOMS	1.99
ONIONS & PEPPERS	1.99
COLE SLAW	1.99

## BEVERAGES

COFFEE	2.49
HOT TEA	2.49
ICED TEA	2.49
HOT CHOCOLATE	2.49
STRAWBERRY LEMONADE	2.99

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# DINNER

## APPETIZERS

### CALAMARI

Lightly breaded calamari served with spicy lemon aioli.  
½ LB. | 9.99      1 LB. | 18.99



### SHRIMP ARTICHOKE DIP

A fusion of bay shrimp, tender artichoke hearts, provolone, mozzarella, cream cheese and Parmesan cheese. Accompanied with toasted crostini. | 10.49

### ASIAN TRIO

A combination plate of 2 chicken satay, 2 pot stickers and our house made Chinese barbecue pork, each paired with a traditional dipping sauce. | 9.99

### STEAMED CLAMS

Fresh little-neck Manila clams steamed in white wine, lemon juice and garlic. Served with drawn butter.  
1 LB. | 14.49      2 LB. | 27.99

### BLOODY CAESAR PRAWNS

5 chilled prawns served with lettuce and a spicy Bloody Mary cocktail sauce. | 9.99

### POT STICKERS

8 crispy pork rolls served with sweet chili sauce. | 8.99

### STUFFED MUSHROOM CAPS

8 mushrooms filled with a rich combination of artichoke hearts, three cheeses, and an au gratin bread crumb topper. | 8.49

### ROASTED GARLIC WITH CROSTINI

A whole head of garlic, slow roasted, halved and served with toasted crostini. Served with olive oil and balsamic vinegar. | 5.99

## GARDEN FRESH

### TORCH SPECIALTY SALAD

A tasty combination of romaine lettuce, teriyaki marinated steak tips, sweet bell peppers, green onions, smoked bacon, roasted almonds and mandarin oranges. Tossed with a toasted sesame dressing and garnished with crispy fried wontons and pickled ginger. | 11.99



### CRANBERRY WALNUT CHICKEN SALAD

Mixed greens, candied walnuts and dried cranberries tossed with raspberry vinaigrette and topped with bleu cheese crumbles and grilled chicken breast. | 11.99

### BISTRO SPINACH SALAD

Fresh spinach leaves tossed with bacon bits, sliced mushrooms, red onion and hard-boiled egg. Warm vinaigrette dressing is served on the side. | 11.99

### ASIAN CHICKEN SALAD

Crispy romaine, chicken tenders, sugar snap peas and shredded carrots. Finished with fried wonton, pickled ginger, green onion and toasted sesame dressing. | 10.99

### CAESAR SALAD

Romaine lettuce tossed in a creamy Caesar dressing with Parmesan cheese, croutons and lemon wedges. | 7.99  
Add a flame-broiled julienned chicken breast. | 11.49

## TORCH ULTIMATE BURGER

A perfectly seasoned one pound Certified Angus Beef ground chuck patty sandwiched between two pieces of our delicious fry bread. We top it off with lettuce, tomato and onion and finish it with a spread of our incredible house-made roasted garlic mayo. A generous portion of French fries, tater tots, onion rings or potato salad and a whole dill pickle are served on the side. Enjoy it as is or add more toppings to make it uniquely your own. | 16.99



Toppings available for an additional charge:

Caramelized Onions 1.99 | Cheddar or Swiss Cheese 1.99 | Bleu Cheese 2.49  
Sautéed Mushrooms 1.99 | Bacon 2.99 | Fried Egg .99 | 2 Fried Eggs 1.99

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ENTRÉE CLASSICS

Served with green salad or soup of the day, potato, rice or pasta, vegetable medley, bread and whipped butter.

**CHICKEN MARSALA**  
Lightly breaded grilled chicken breast, with mushrooms and Marsala wine sauce. | 13.99

**POT ROAST**  
Tender and flavorsome after slow braising, our Pot Roast is served with mashed potatoes and gravy with chef's choice of veggies on the side. | 12.49

**CHICKEN PICCATA**  
Parmesean breaded chicken, pan fried and served over fettuccini pasta with a garlic white wine sauce with lemon and capers. | 12.99

**CHICKEN OSCAR**  
Grilled chicken breast with crab and bay shrimp and hollandaise sauce. | 15.99

**SALISBURY STEAK**  
Made from scratch using our own recipe, this classic dish is served with mashed potatoes and mushroom gravy. | 12.49

**CHICKEN FETTUCCINI**  
A seasoned grilled chicken breast served over fettuccini in our delicious Alfredo sauce. | 12.49

SIGNATURE FARE

Served with green salad or soup of the day, potato, rice or pasta, vegetable medley, bread and whipped butter.

**COWBOY STEAK**  
Not for the faint of heart, this colossal 20 oz. rib eye steak is expertly prepared to your liking. | 26.99

**RIB EYE STEAK**  
A plentiful 14 oz. steak, hand cut and seared over open flames. | 20.99

**PRIME RIB**  
Our signature prime rib is seasoned with our unique blend of herbs and spices then slow roasted to perfection.  
10 oz. | 15.49      14 oz. | 19.99

**NEW YORK STEAK**  
This tender 12 oz. steak is hand cut and flame broiled to your specifications. | 19.99

Toppings available for an additional charge:  
Alaskan Topper - Crab, Bay Shrimp and Hollandaise Sauce | 4.99  
Onions & Peppers - Caramelized Onions and Peppers flamed with Jack Daniels Whiskey | 1.99  
Sauteed Mushrooms - Sliced Mushrooms sauteed with Red Wine, Butter and Garlic | 1.99  
Deep-Fried Prawns - Golden Panko dusted butterflied Prawns (3) | 4.99...(5) | 7.99

SEAFOOD

Served with green salad or soup of the day, potato, rice or pasta, vegetable medley, bread and whipped butter.

**SEAFOOD FETTUCCINI**  
Crab, bay shrimp and clams tossed in fettuccini with Alfredo sauce. | 15.99

**BROILED SALMON FILET**  
An 8 oz. wild-caught salmon filet, flame-broiled and finished with a savory herb butter. | 15.99

**WILD ALASKA TRUE COD**  
Our chefs will prepare this for you one of three ways; gently poached in lemon and white wine, lightly pan fried or seasoned with Cajun spices and blackened. | 14.99

**FRIED PRAWNS**  
6 tender prawns are breaded and fried to a golden brown. Served with lemon and cocktail sauce. | 13.99

**FISH & CHIPS**  
3 filets of breaded fish deep fried to a golden brown. Served a la carte with French fries and cole slaw only. | 12.99

ADD ONS

ALASKAN TOPPER	4.99
ONIONS & PEPPERS	1.99
SAUTEED MUSHROOMS	1.99

SIDES

FRENCH FRIES	2.49
BAKED POTATO	2.99
LOADED BAKED POTATO	3.99
ONION RINGS	2.99
COLE SLAW	1.99

BEVERAGES

COFFEE	2.49
HOT TEA	2.49
ICED TEA	2.49
HOT CHOCOLATE	2.49
STRAWBERRY LEMONADE	2.99

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