

Kah-Nee-Ta's Chinook Room

Dinner

Appetizers

Baked Artichoke Heart, served with Spinach dip & toasted crostinis	8.00
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Beer Batter Onion Rings served with chipotle dipping sauce	8.00
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BBQ Pork Riblets, served with dressing and celery sticks	8.00
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With our traditional or our Jack Daniels whiskey BBQ sauce	
Oven Baked Brie, Serves 2	
.....	
	10.0
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Served in a marinated portabella mushroom & toasted crostinis	
Steamer Mussels & Clams	13.00
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Served with braised leeks, roma tomatoes, garlic & fresh cilantro, finished with white wine and sweet butter	

Soups & Salads

Soup of the Day Cup	3.00	Bowl	5.00
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French Onion Soup	7.00		
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Finished with herb garlic crouton and Swiss cheese gratinee			
Caesar Salad, tossed romaine lettuce with parmesan cheese & croutons			
.....			
	8.0		
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Add: Grilled Chicken	3.00	Rock Shrimp	4.00
Vegetarian Grill			
.....			
	10.0		
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Grilled zucchini, onion, tomato, peppers, eggplant, artichoke hearts, provolone cheese stuffed in a portabella mushroom and served on ciabatta bread			

Pasta

Served with soup or salad

Add Indian Fry Bread for \$2.00

(Cooked to order with sweet butter & Huckleberry jam)

18% Gratuity will be added to all parties of 8 or more.

Pasta Primavera

Mushrooms, tomatoes, kalamata olives, spinach, onion, pesto, artichoke hearts and penne pasta finished with parmesan cheese and roasted garlic

15.00

Shrimp & Crab Linguine Pasta

Served with sautéed mushrooms and tossed with parmesan cream sauce

18.00

Entrées

Served with soup or salad

Add Indian Fry Bread for 2.00

(Cooked to order with sweet butter & Huckleberry jam)

Halibut Fish & Chips

Deep fried and served with coleslaw, lemon, tartar sauce and steak fries

13.00

Baby Back Ribs

Topped with our own BBQ sauce, served with coleslaw and steak fries

23.00

Chicken Milanese

An 8oz breast of chicken with Parmesan cheese and fresh herbs, finished with pomodoro sauce, served with seasonal rice and fresh vegetables

16.00

Almond Crusted Salmon

Fresh fillet of salmon coated with herbbed almond crust, finished with savory mango chutney, served with seasonal rice and fresh vegetables

18.00

Choice Cut Bone-in Pork Chops

Two 6oz center cut pork chops Finished with roasted pear and gorgonzola cheese Served with wild rice and fresh vegetables.

19.00

Steaks

All Steaks are topped with caramelized onion, roasted red peppers and garlic Served with fresh vegetables and Tillamook Cheddar cheese and chive potatoes

8oz Center Cut Top Sirloin.....21.00

10oz New York Strip.....28.50

12 oz Choice Cut Rib Eye.....31.00

16 oz T-Bone.....33.50

10 oz Marinated Skirt Steak.....22.50

Steak Upgrades

Bleu Cheese Steak.....1.50

Mushrooms..2.00

Crumbled bleu cheese

Sautéed Button

fresh herbs and Madzira

Scampi style prawns....6.00
Four sautéed prawns, green onions,
roma tomato, garlic and sweet butter

Peppercorn Steak....2.00
Four pepper rub with green
peppercorn sauce

Slow Roasted Prime Rib (Limited Availability)

Coated with rock salt, herbs and spices served with rosemary
Au jus
and roasted garlic peppercorn horseradish

10 oz Kah-Nee-Ta Cut... 25.00 14 oz Tribal Cut..... 30.00