



Twilight Menu

2pm-5:45pm Sunday -Thursday, Orders must be placed by 5:45pm
Three course menu for \$38

Served with your choice of either mixed green salad, Caesar salad, seafood chowder, or soup of the day, and your choice of Olympic Mountain Ice Cream, or house made crème brûlée.

***Greenhouse Tossed Chicken Cobb Salad GF**

Mixed greens tossed with, Danish bleu cheese, chopped egg, grape tomato, black olives, and bleu cheese dressing, topped with sliced avocado, and grilled all-natural chicken breast.

***Charbroiled Molasses Glazed Pork Chop GF**

Brussel sprouts with a hint of bacon, Washington apple-currant chutney, spicy whole grain mustard.

Wild Dungeness Crab Cakes

Ginger and scallion rice cake, almondine vegetable sauté, Sweet roasted red pepper aioli.

***All-Natural Oven Roasted Split Chicken GF**

Roasted garlic whipped potato, almondine vegetable sauté, rosemary au jus.

***8 oz. Marinated Flat Iron GF**

Roasted garlic whipped potato, almondine vegetable sauté, rosemary au jus.

Classic Chicken Piccata Linguini

Parmesan crusted chicken breast, garlic, shallot, caper berries, lemon-white wine cream sauce, grated parmesan
-Gluten Free pasta available upon request-

***Charbroiled Wagyu Cheeseburger**

American “Wagyu” beef, mayonnaise, tomato relish, shredded iceberg lettuce, shoestring onion, Tillamook sharp cheddar, sesame seed bun, served with fries.

All Menu items labeled GF are gluten free.

Please note we are NOT a Certified Gluten Free Facility

*These items are cooked to order. Pierce County Health Department warn the risk of consuming raw or undercooked meats, poultry, or seafood. Doing so could result in foodborne illness. Regarding the safety of consuming fresh, partially cooked fish, information is available upon request.

Not available on Holidays, not good with any other promotions or discounts, Dine in only.

NO splitting twilight items.