




MUCKLESHOOT RESTAURANT

LUNCH MENU | 11AM – 5PM

STARTERS

CRISPY PROVOLONE \$12
hand-breaded, crispy fried provolone, marinara sauce

STUFFED PEPPER  \$10
roasted red bell pepper, farro, mushrooms, herbed
zucchini linguine, cauliflower turmeric purée

CRAB CAKE PORTOBELLO \$17
provolone and parmesan cheeses au gratin,
red pepper coulis, scallion oil

CRISPY FRIED PRAWNS \$12
panko encrusted, grilled lemon, cocktail sauce

CHICKEN STRIPS \$13
homestyle breading, with choice of dipping sauce
bbq, ranch, bleu cheese, honey mustard

HOUSE-MADE TATER TOTS \$8
LOADED: bacon lardons, cheddar cheese,
sour cream, scallions ...ADD \$2

CHILI CHEESE SMOTHERED: Auburn beef chili, cheddar
jack cheese, diced onion, sour cream ...ADD \$5

SOUP & SALADS

CLAM CHOWDER \$10
upgrade to bread bowl for \$3

AUBURN BEEF CHILI \$7
diced onion, cheddar jack cheese, sour cream
upgrade to bread bowl for \$3

PETITE GARDEN SALAD  \$6
artisan greens, carrots, tomato, cucumber, radish,
croutons, red wine vinaigrette

*PETITE CAESAR SALAD \$6
romaine lettuce, parmesan, croutons,
traditional caesar dressing

ENTRÉE SALADS

COBB SALAD \$15
romaine lettuce, grilled chicken, bacon, bleu cheese
crumbles, avocado, tomato, red onion, hard-boiled egg,
red wine vinaigrette

*CLASSIC CAESAR SALAD \$10
romaine lettuce, parmesan, croutons,
traditional caesar dressing
ADD chicken \$5 | shrimp \$7 | *salmon \$10 | *steak \$17

APPLE HARVEST SALAD \$12
artisan greens, granny smith apple, slivered almonds,
dried cranberries, bleu cheese crumbles, bacon lardons,
toasted sesame vinaigrette
ADD chicken \$5 | shrimp \$7 | *salmon \$10 | *steak \$17

*SALMON SPINACH SALAD \$20
baby spinach, candied walnuts, dried apricots, feta cheese,
raspberry vinaigrette

*STEAK SALAD \$26
6 oz beef steak, spinach, romaine lettuce, cherry
tomatoes, pickled red onion, bleu cheese crumbles,
bacon lardons, shoestring potatoes, apple cider
vinaigrette, house steak sauce

TACO SALAD \$14
crisp tortilla bowl, seasoned ground beef, romaine lettuce,
cheddar jack cheese, avocado, country olives, tomato, red
onion, cilantro vinaigrette, sour cream, house-made salsa

SEAFOOD LOUIE SALAD \$19
pnw crab, jumbo shrimp, avocado, tomato,
country olives, artisan greens, hard-boiled egg
crab only add \$3

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MUCKLESHOOT RESTAURANT

LUNCH MENU | 11AM – 5PM

ASIAN CUISINE

FRIED RICE

egg, peas, scallions and rice

CHOOSE vegetables \$12 | chicken \$14 | meat \$16 | seafood \$16

MONGOLIAN CHICKEN OR BEEF

stir fried with onions, scallions, chili peppers, Mongolian sauce over deep fried noodles

CHOOSE chicken \$21 | beef \$24

*PHO TAI\$18

sliced rare beef, green and yellow onions, cilantro, rice noodles, bean sprouts, jalapeños, thai basil, lime

PHO GA\$18

chicken, green and yellow onions, cilantro, rice noodles, bean sprouts, jalapeños, thai basil, lime

HONEY WALNUT PRAWNS\$23

prawns, candied walnuts and sweet honey sauce, served with Jasmine rice

SIGNATURE DISHES

MEATLOAF \$17

casino blend beef meatloaf, served with mashed potatoes, green beans, brown gravy, onion straws

CHICKEN POT PIE \$17

chicken, mushrooms, peas, carrots, celery, sauce velouté, Yukon potato purée, white cheddar cheese, onion straws, scallions

CHEF'S MAC N CHEESE \$19

cavatappi pasta, green chilis, country ham, bacon lardons, cream, white cheddar, herbed bread crumbs

FETTUCCHINE ALFREDO \$13

garlic parmesan cream sauce, garlic bread

ADD chicken \$5 | shrimp \$7 | *salmon \$10 | broccoli \$5

FISH N CHIPS \$19

cod fillets, battered in house-made beer batter, fried golden, served with steak fries, coleslaw, tartar sauce

*FLAT IRON STEAK FRITES.....\$28

tender cut of steak with generous marbling, served with broccoli, steak fries, mustard demi-glace

CHICKEN PARMIGIANA \$19

breaded, fried crispy boneless chicken breast, marinara sauce, provolone cheese, fettuccine pasta

LIVER AND ONIONS \$16

beef liver, sautéed onions, served with mashed potatoes, green beans, brown gravy

FRY BREAD TACO \$10

Auburn beef chili, lettuce, cheddar cheese, tomato, salsa

HARVEST BOWL \$21

quinoa, farro, mushrooms, Brussels sprouts, cauliflower, sweet potato, avocado, crispy carrots, cashew aji Amarillo sauce

SPAGHETTI AND MEATBALLS \$18

Italian meatballs, marinara sauce, parmesan cheese, garlic bread

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MUCKLESHOOT RESTAURANT

LUNCH MENU | 11AM – 5PM

HAND HELDS

ALL SANDWICHES COME WITH A CHOICE OF FRESH FRUIT, STEAK FRIES, COLESLAW, OR CHIPS.

***PRIME RIB MELT** \$18

thin-sliced prime rib, melted Swiss cheese, sautéed onions, creamy horseradish, au jus, French baguette

***WAGYU BURGER**\$23

applewood bacon, tomato chutney, bistro sauce, gruyere cheese, artisan greens, brioche bun

TURKEY CLUB \$14

bacon, avocado, lettuce, tomato, red onion, mayonnaise, sourdough bread

BLACKSTONE RUEBEN \$14

corned beef, Swiss cheese, sauerkraut, thousand island, rye bread

***BYOB - BUILD YOUR OWN BURGER** \$18

CHOOSE 1: PATTY

casino blend beef burger, grilled chicken breast, beyond meat patty, or black bean patty

CHOOSE 1: CHEESE

American, bleu cheese, cheddar, pepper jack, or Swiss

EXTRAS:

sautéed onions, sautéed mushrooms, onion straws \$1 EACH
avocado, applewood bacon \$2 EACH

CONDIMENTS:

mayonnaise, bbq, bistro sauce

VEGETABLE SANDWICH \$12

Sun dried tomato-chipotle hummus, cucumbers, bean sprouts, avocado, artisan greens, fresh herbs, lemon vinaigrette, country sourdough bread

BREAKFAST ANYTIME

***STEAK AND EGGS** \$19

6 oz beef steak with two eggs cooked your way, hash browns, and choice of toast

***CHICKEN FRIED STEAK AND EGGS** \$16

smothered in country gravy, two eggs your way, hash browns, and choice of toast

***DOUBLE DOWN BREAKFAST** \$12

two eggs cooked your way, two buttermilk pancakes, two slices of applewood bacon

DESIGN YOUR OWN OMELET \$17

three-egg omelet served with hash browns, and choice of toast

CHOOSE 2: PROTEIN

country ham, applewood bacon, beyond meat, smoked kielbasa, seasoned chorizo, or pit smoked salmon

CHOOSE 1: CHEESE

cheddar, Swiss, pepper jack, American, or jack

CHOOSE 2: VEGETABLES

tomato, onion, spinach, jalapeño, bell pepper, avocado, or mushrooms

SUBSTITUTE egg whites or eggbeaters \$2

EACH ADDITIONAL topping \$1.50

DESSERTS \$8

FRUIT TARTLET

FLOURLESS CHOCOLATE MOUSSE CAKE

NY CHEESECAKE

CARROT CAKE WITH HAZELNUT NOUGATINE

BREAD PUDDING WITH CRÈME ANGLAISE

A LA MODE DU CHEF for \$2

sugar free dessert available upon request

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MUCKLESHOOT RESTAURANT

DINNER MENU | 5PM – CLOSE

STARTERS

CRISPY PROVOLONE \$12
hand-breaded, crispy fried provolone, marinara sauce

STUFFED PEPPER \$10
roasted red bell pepper, farro, mushrooms, herbed zucchini linguine, cauliflower turmeric purée

CRAB CAKE PORTOBELLO \$17
provolone and parmesan cheeses au gratin, red pepper coulis, scallion oil

CRISPY FRIED PRAWNS \$12
panko encrusted, grilled lemon, cocktail sauce

A MATTER OF CHOICE \$19
steamed local Manilla clams

CHOOSE STYLE: arrabbiata, pesto cream or drawn butter, served with grilled baguette

HOUSE-MADE TATER TOTS \$8
LOADED: bacon lardons, cheddar cheese, sour cream, scallions ...ADD \$2

CHILI CHEESE SMOTHERED: Auburn beef chili, cheddar jack cheese, diced onion, sour cream ...ADD \$5

SOUPS

CLAM CHOWDER \$10
upgrade to bread bowl for \$3

AUBURN BEEF CHILI \$7
diced onion, cheddar jack cheese, sour cream
upgrade to bread bowl for \$3

SALADS

PETITE GARDEN SALAD \$6
artisan greens, carrots, tomato, cucumber, radish, croutons, red wine vinaigrette

***PETITE CAESAR SALAD** \$6
romaine lettuce, parmesan, croutons, traditional caesar dressing

***CLASSIC CAESAR SALAD** \$10
romaine lettuce, parmesan, croutons, traditional caesar dressing
ADD chicken \$5 | shrimp \$7 | *salmon \$10 | *steak \$17

APPLE HARVEST SALAD \$12
artisan greens, granny smith apples, slivered almonds, dried cranberries, bleu cheese crumbles, bacon lardons, toasted sesame vinaigrette
ADD chicken \$5 | shrimp \$7 | *salmon \$10 | *steak \$17

COBB SALAD \$15
romaine lettuce, grilled chicken, bacon, bleu cheese crumbles, avocado, tomato, red onion, hard-boiled egg, red wine vinaigrette

***SALMON SPINACH SALAD** \$20
baby spinach, candied walnuts, dried apricots, feta cheese, raspberry vinaigrette

***STEAK SALAD** \$26
6 oz beef steak, spinach, romaine lettuce, cherry tomatoes, pickled red onion, bleu cheese crumbles, bacon lardons, shoe-string potatoes, apple cider vinaigrette, house steak sauce

SEAFOOD LOUIE SALAD \$21
PNW crab, jumbo shrimp, avocado, tomato, country olives, artisan greens, hard-boiled egg
crab only add \$3

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MUCKLESHOOT RESTAURANT

DINNER MENU | 5PM – CLOSE

ASIAN CUISINE

HONEY WALNUT PRAWNS\$23

prawns, candied walnuts and sweet honey sauce,
served with Jasmine rice

FRIED RICE

egg, peas, scallions and rice

CHOOSE vegetables \$12 | chicken \$14 | meat \$16 | seafood \$16

MONGOLIAN CHICKEN OR BEEF

stir fried with onions, scallions, chili peppers,
Mongolian sauce over deep fried noodles

CHOOSE chicken \$21 | beef \$24

***PHO TAI**\$18

sliced rare beef, green and yellow onions, cilantro, rice
noodles, bean sprouts, jalapeños, thai basil, lime

PHO GA\$18

chicken, green and yellow onions, cilantro, rice noodles,
bean sprouts, jalapeños, thai basil, lime

HAND HELDS

ALL SANDWICHES COME WITH A CHOICE OF FRESH FRUIT, STEAK
FRIES, COLESLAW, OR CHIPS.

***WAGYU BURGER**.....\$23

applewood bacon, tomato chutney, bistro sauce,
gruyere cheese, artisan greens, brioche bun

***BYOB - BUILD YOUR OWN BURGER**\$18

CHOOSE 1: PATTY

casino blend beef burger, grilled chicken breast,
beyond meat patty, or black bean patty

CHOOSE 1: CHEESE

American, bleu cheese, cheddar, pepper jack, or Swiss

EXTRAS:

sautéed onions, sautéed mushrooms, onion straws \$1 EACH
avocado, applewood bacon \$2 EACH

CONDIMENTS:

mayonnaise, bbq, bistro sauce

***PRIME RIB MELT**.....\$18

thin-sliced prime rib, melted Swiss cheese, sautéed
onions, creamy horseradish, au jus, French baguette

BLACKSTONE RUEBEN\$14

corned beef, Swiss cheese, sauerkraut, thousand
island, rye bread

TURKEY CLUB\$14

bacon, avocado, lettuce, tomato, red onion,
mayonnaise, sourdough bread

VEGETABLE SANDWICH 🌿\$12

sun dried tomato-chipotle hummus, cucumbers, bean sprouts,
avocado, artisan greens, fresh herbs, lemon vinaigrette,
country sourdough bread

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DINNER MENU | 5PM – CLOSE

SIGNATURE DISHES

MEATLOAF\$17

casino blend beef meatloaf, served with mashed potatoes, green beans, brown gravy, onion straws

CHICKEN POT PIE\$17

chicken, mushrooms, peas, carrots, celery, sauce velouté, Yukon potato purée, white cheddar cheese, onion straws, scallions

CHEF'S MAC N CHEESE\$19

cavatappi pasta, green chilis, country ham, bacon lardons, cream, white cheddar, herbed bread crumbs

FETTUCCINE ALFREDO\$13

garlic parmesan cream sauce, garlic bread
ADD chicken \$5 | shrimp \$7 | *salmon \$10 | broccoli \$5

FISH N CHIPS\$20

cod fillets, battered in house-made beer batter, fried golden, served with steak fries, coleslaw, tartar sauce

CHICKEN PARMIGIANA\$19

breaded, fried crispy boneless chicken breast, marinara sauce, provolone cheese, fettuccine pasta

CHICKEN OSCAR\$32

pan-seared airline chicken breast, asparagus, PNW crab, wild rice pilaf, béarnaise sauce

BISON RIBS\$25

cured, braised, glazed and grilled with huckleberry BBQ sauce, green onions, served with fry bread and coleslaw

LIVER AND ONIONS\$16

beef liver, sautéed onions, served with mashed potatoes, green beans, brown gravy

HARVEST BOWL\$21

quinoa, farro, mushrooms, Brussels sprouts, cauliflower, sweet potato, avocado, crispy carrots, cashew aji Amarillo sauce

SPAGHETTI AND MEATBALLS\$18

Italian meatballs, marinara sauce, parmesan cheese, garlic bread

THE GRILL

SERVED WITH CHOICE OF TWO SIDES.

*6 OZ FLAT IRON STEAK \$28

*12 OZ NEW YORK STRIP STEAK \$56

*16 OZ RIBEYE STEAK \$59

*10 OZ BONE-IN PORK CHOP \$22

*8 OZ SALMON \$29

grilled, blackened, or cedar planked

*PRIME RIB

slow-roasted, prime beef rib with a spice rub, accompanied by au jus and creamy horseradish

16 oz KING CUT\$42

12 oz QUEEN CUT\$35

8 oz PRINCE CUT\$29

ACCOMPANIMENTS

STEAMED LOBSTER TAIL\$67

BUTTERED GARLIC PRAWNS\$12

½ LB SNOW OR DUNGENESS

STEAMED CRAB\$28

SAUTÉED ONIONS AND MUSHROOMS.....\$6

OSCAR STYLE\$15

MUSTARD DEMI-GLACE\$3

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DINNER MENU | 5PM – CLOSE

BREAKFAST ANYTIME

*STEAK AND EGGS \$19

6 oz beef steak with two eggs cooked your way,
hash browns, and choice of toast

*CHICKEN FRIED STEAK AND EGGS \$16

smothered in country gravy, two eggs your way,
hash browns, and choice of toast

*DOUBLE DOWN BREAKFAST \$12

two eggs cooked your way, two buttermilk pancakes,
two slices of applewood bacon

DESIGN YOUR OWN OMELET\$17

three-egg omelet served with hash browns,
and choice of toast

CHOOSE 2: PROTEIN

country ham, applewood bacon, beyond meat, smoked
kielbasa, seasoned chorizo, or pit smoked salmon

CHOOSE 1: CHEESE

cheddar, Swiss, pepper jack, American, or jack

CHOOSE 2: VEGETABLES

tomato, onion, spinach, jalapeño, bell pepper,
avocado, or mushrooms

SUBSTITUTE egg whites or eggbeaters \$2

EACH ADDITIONAL topping \$1.50

SIDE DISHES \$6

WILD RICE PILAF

MAC & CHEESE

SAUTÉED SPINACH

BROCCOLI

GREEN BEANS

STEAK FRIES

BAKED POTATO

LOADED: bacon lardons, cheddar cheese, sour cream,
scallions ...ADD \$2

MASHED POTATOES

LOADED: bacon lardons, cheddar cheese, sour cream,
scallions ...ADD \$2

ONION STRAWS

DESSERTS \$8

FRUIT TARTLET

FLOURLESS CHOCOLATE MOUSSE CAKE

NY CHEESECAKE

CARROT CAKE WITH HAZELNUT NOUGATINE

BREAD PUDDING WITH CRÈME ANGLAISE

A LA MODE DU CHEF for \$2

sugar free dessert available upon request

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