KLOOMACHIN KITCHEN

SEASONAL SPECIALS

SUN - THURS 12PM - 9PM | FRI - SAT 12PM- 10PM

SUMMER BERRY SALAD ***$22***
Strawberry, Blackberry, Shaved Red Onion, Candied Walnut, Goat Cheese Crumbles over Spinach with Choice of Dressing
ADD: Chicken, Steak*, Shrimp or Grilled Salmon ***$6***

CAPRESE PLATE ***$19***
Fresh Mozzarella, Heirloom Tomatoes, Fresh Basil drizzled with Balsamic Reduction

PEACH AND TOMATO BRUSCHETTA ***$18***
Grilled Peach Slices, Heirloom Tomato, Honey Herb Ricotta Spread on Grilled Ciabatta drizzled with Balsamic Reduction topped with Basil

MAHI MAHI FISH TACOS ***$19***
Three Blackened Mahi Mahi Filets, Slaw Mix, Baja Sauce, Pineapple Mango Pico de Gallo in Toasted Corn Tortilla

CRUNCHY ROLL BOWL ***$25***
Choice of Salmon, Shrimp, Steak or Tofu with Edamame, Cucumber, Sliced Avocado, Sliced Jalapeño, Crispy Fried Onions, Boom Boom Sauce on a bed of Rice or Mixed Greens

SEARED PORK CHOP ***$29***
Two Herb Marinated Bone-In Pork Chops topped with Roasted Mushroom Brown Gravy served with choice of Two Sides

THE PIT BOSS ***$22***
Two Totem Rolls with Italian Sausage, Sautéed Peppers & Onions topped with Marinara and Smoked Gouda Cheese Sauce served with choice of Side

FRIED OYSTER SANDWICH ***$26***
Tempura Battered Oysters, Lettuce, Pickle, Red Onion, House Tartar Sauce on Toasted Brioche Bun served with choice of Side

SIGNATURE DISHES

YANKEE POT ROAST ***$30***
Tender Red Wine Braised Tri-Tip served with Seasonal Vegetables and Aged White Cheddar Mashed Potatoes

SUMMER SEAFOOD SCAMPI ***$30***
Choice of Clams, Mussels or Shrimp, Tomatoes, Asparagus in White Wine Garlic Butter Broth served with Linguine Pasta and Garlic Toast Points

PROUDLY SERVING LOCALLY SOURCED MINDER MEATS PRODUCTS

****SERVICE CHARGE OF 20% WILL BE ADDED FOR PARTIES OF 6 OR MORE.***
****CONSUMING UNDERCOOKED MEATS AND EGGS INCREASES THE RISK OF FOOD BORNE ILLNESS.***

BREAKFAST MENU

KLOOMACHIN KITCHEN

8AM - 12PM DAILY

BEVERAGES

COMPLIMENTARY ***FREE REFILLS***
Coca Cola, Diet Coke, Dr. Pepper, Barq's Root Beer, Sprite, Orange Fanta, Minute-Made Lemonade, Hot Coffee, Fresh Iced Tea, Raspberry Iced Tea

BEVERAGES (REFILLS NOT INCLUDED) ***$3***
Apple Juice, Cranberry Juice, Pineapple Juice, Orange Juice, Tomato Juice, Grapefruit Juice, Hot Cocoa, Milk, Chocolate Milk, Hot Apple Cider, Oolong Tea, Hot Tea, Vietnamese Coffee

DIRTY SODA ****ASK YOUR SERVER FOR AVAILABLE OPTIONS*** ***$6***

CHEF RECOMMENDED

EARLY BIRD BREAKFAST ***$17***
One Egg*, One Pancake, with choice of Two Smoked Bacon, Two Pork Sausage Links, Andouille Sausage or Grilled Ham Steak served with O'Brien Potatoes or Hash Browns

CORNED BEEF HASH STACK ***$18***
Sliced Corned Beef, Crispy Hash Browns, Sauerkraut, Swiss Cheese, Caramelized Onions, Two Eggs*, and Maple Dijon Sauce

ENTREES

CRAB AVO BENNY ***$24***
Poached Eggs*, fresh picked Dungeness Crab, Avocado, Sliced Tomato topped with Hollandaise Sauce served with O'Brien Potatoes or Hash Browns

TRADITIONAL BENNY ***$18***
Poached Eggs* and Canadian Bacon topped with Hollandaise Sauce served with O'Brien Potatoes or Hash Browns

BREAKFAST SANDWICH ***$17***
Two Over Hard Eggs*, choice of Smoked Bacon or Grilled Ham, Sun-dried Tomato Pesto Aioli, and choice of Cheese served on Toasted Croissant with O'Brien Potatoes or Hash Browns

BUTTERMILK PANCAKES ***$17***
Served with Two Eggs* with choice of Three Smoked Bacon, Three Pork Sausage Links, Andouille Sausage or Grilled Ham Steak

ADD: Triple Berry Compote or Chocolate Chips ***$2***

UPGRADE: Blueberry Pancakes ***$2***

BELGIAN WAFFLE ***$16***
One Belgian Waffle served with choice of Three Smoked Bacon, Three Pork Sausage Links, Andouille Sausage or Grilled Ham Steak

ADD: Triple Berry Compote or Chocolate Chips ***$2***

FRENCH TOAST ***$20***
Three pieces of French Toast served with Three Smoked Bacon, Three Pork Sausage Links, Andouille Sausage or Grilled Ham Steak

OMELETS & SKILLETS

SERVED WITH O'BRIEN POTATOES OR HASH BROWNS

KILLER CRAB ***$23***
Fresh Dungeness Crab, Avocado, Tomato and Pepperjack Cheese

DENVER ***$18***
Honey Ham, Sautéed Peppers & Onions, Cheddar Cheese

CHEF'S STEAK AND BAC'N BLEUS ***$21***
Slow Roasted Shaved Prime Rib, Smoked Bacon, Pepperjack Cheese, Candied Onions topped with Bleu Bechamel Sauce and Crispy Onions

CREATE YOUR OWN OMELET OR SKILLET

SERVED WITH O'BRIEN POTATOES OR HASH BROWNS

CHOOSE UP TO FOUR (4) ***$20***

- Ham
- Smoked Bacon
- Pork Sausage
- Andouille Sausage
- Prime Rib
- Grilled Salmon
- Dungeness Crab +$3
- Sour Cream
- Cheddar Cheese
- Jalapeños
- Avocado
- Baby Spinach
- Diced Tomato
- Sautéed Mushrooms
- Sautéed Onions
- Bell Peppers
- Pico de Gallo
- Sausage Gravy
- Pepperjack Cheese
- Smoked Gouda Cheese Sauce
- Additional items $1 each

BREAKFAST ANYTIME 8AM-CLOSE

WAYFINDER BREAKFAST ***$20***
Two Eggs*, choice of Three Smoked Bacon, Three Pork Sausage Links, Andouille Sausage or Grilled Ham Steak served with O'Brien Potatoes and Toast

STEAK AND EGGS ***$28***
Grilled 8 oz. Flat Iron Steak* served with Two Eggs* and O'Brien Potatoes and Toast

LITE FARE: Grilled 4 oz. Flat Iron Steak* ***$24***

CHICKEN FRIED STEAK ***$23***
Chicken Fried 11 oz. Steak topped with Sausage Gravy served with Two Eggs* and O'Brien Potatoes and Toast

LITE FARE: Chicken Fried 5 oz. Steak ***$20***

COUNTRY SKILLET ***$21***
Prime Rib, Cheddar Cheese, Smoked Bacon, Scrambled Eggs topped with Sausage Gravy served with O'Brien Potatoes

BISCUITS AND GRAVY ***HALF $7 FULL $11***
Warm House Made Biscuits topped with Sausage Gravy

LUNCH AND DINNER MENU

KLOOMACHIN KITCHEN

SUN - THURS 12PM - 9PM | FRI - SAT 12PM- 10PM

APPETIZERS

CALAMARI ***$24***
Buttermilk Marinated Fresh-Cut Calamari tossed in Cornmeal served with Chipotle Remoulade

CHICKEN TACOS ***$18***
Three Crispy or Grilled Chicken, Cabbage Mix, Avocado, Cotija Cheese, Baja Sauce, Cilantro served in a Corn Tortilla

BACON WRAPPED SCALLOPS ***$24***
Eight Crispy Bacon Wrapped Scallops served with Remoulade

TEMPURA PRAWNS ***$20***
Eight Tempura Battered Prawns served with Chipotle Remoulade

CHEESE CURDS ***$15***
Twelve Crispy Cheese Curds served with Creamy Ranch

LOADED POTATO SKINS ***$24***
Crispy Potato Skins topped with Chipotle Beef Short Rib Meat, Smoked Gouda Cheese Sauce, Bacon, Tomatoes, Scallions and Sour Cream

BURGERS & SANDWICHES

SERVED WITH WAFFLE FRIES *UPGRADE TO ONION RINGS $2*

HUFF N' PUFF BURGER ***$22***
Seasoned Half Pound Wagyu/Angus Blend Burger* topped with Chipotle Short Rib Meat, Peppered Bacon, Ham Steak, Swiss & Cheddar Cheese, Crispy Onions, Lettuce, Tomato, Pickle, Garlic Aioli on Toasted Brioche Bun

CREATE YOUR OWN BURGER ***$19***
Half Pound Wagyu/Angus Blend Burger* with L.T.O.P. on House Garlic Brioche Bun
ADD: Egg*, Bacon, Mushrooms, Cheese, Avocado, or Fresh Jalapeño ***$2ea***

MONTE CRISTO ***$18***
Shaved Ham, Shaved Turkey, Swiss & Cheddar Cheese, Grilled between Two Slices of Egg* Toast dusted with Powdered Sugar served with Seasonal Freezer Jam

PRIME DIP ***$18***
Slow Roasted Shaved Prime Rib topped with Swiss Cheese, Crispy Onions on Toasted Sourdough Bread served with Au Jus

SOUPS AND SALADS

SMOKED GEODUCK CLAM CHOWDER ***CUP $6 BOWL $8***

SOUP OF THE WEEK ***CUP $6 BOWL $8***
Ask your server for this weeks selection

CASINO COBB SALAD ***$24***
Chopped Romaine topped with Grilled Steak*, Hard Boiled Eggs*, Avocado, Cherry Tomatoes, Scallions, White Cheddar Cheese, and Smoked Bacon served with Bleu Cheese Dressing

CAESAR SALAD ***$16***
Chopped Romaine topped with Shaved Parmesan Cheese, Cracked Black Pepper, Caesar Dressing and Herb Croutons
ADD: Chicken, Steak*, Sautéed Shrimp or Grilled Salmon ***$6***

SPRING MIX SIDE SALAD ***$6***
CAESAR SIDE SALAD ***$6***

COMFORT CUISINES

CHICKEN FRIED STEAK ***$26***
Crispy 11 oz. Chicken Fried Steak served with Steamed Broccoli and Aged White Cheddar Mashed Potatoes topped with Sausage Gravy
LITE FARE: Crispy 5 oz. Chicken Fried Steak ***$22***

ON POINT MAC AND CHEESE ***$25***
Cavatappi Noodles in Smoked Gouda Cheese Sauce topped with Breaded Cheese Curds and Smoked Bacon served with Garlic Toast Points
ADD: Chicken, Steak*, Sautéed Shrimp or Grilled Salmon ***$6***

STEAK FRITES ***$30***
Bavette 8 oz. Steak*, Batter Crisp Fries, Demi Glace, Steak Butter

PASTRAMI SANDWICH ***$19***
NY Deli Style shaved 6 oz. Pastrami, Swiss Cheese, Sauerkraut, and Maple Dijonnaise on Toasted Rye
UPGRADE: NY Deli Style shaved 12 oz. Pastrami ***$22***

HULI HULI CHICKEN ***$24***
Two Hawaiian Sauce Marinated Chicken Thighs served with White Rice topped with Pineapple

CHICKEN AND CHIPS ***$19***
Golden Chicken Fritters served with Waffle Fries and Ranch or Honey Mustard
LITE FARE: Half Order Golden Chicken Fritters ***$15***

KLOOMACHIN KITCHEN

LUNCH AND DINNER MENU

SUN - THURS 12PM - 9PM | FRI - SAT 12PM- 10PM

FROM THE SEA

DUNGENESS CRAB PLATTER ***$40***
One Pound Pacific Northwest Dungeness Crab simmered in House Garlic Herb Seafood Boil served Hot with Drawn Butter, Steamed Broccoli and Baked Potato

PRAWNS AND CHIPS ***$27***
Twelve Tempura/Beer Battered Prawns served with Waffle Fries, House Slaw and Roasted Onion Tartar Sauce

LITE FARE: Six Tempura/Beer Battered Prawns ***$23***

PRAWNS AND OYSTERS ***$32***
Six Tempura/Beer Battered Prawns, Three Oysters served with Waffle Fries, House Slaw ans Roasted Onion Tartar Sauce

SIX OYSTERS AND CHIPS ***$36***
Six Oysters served with Waffle Fries, House Slaw and Roasted Onion Tartar Sauce

STEELHEAD PICATTA ***$28***
Seared 6 oz. Steelhead served with Steamed Broccoli and Linguine topped with Lemon Caper Beurre Blanc

FISH AND CHIPS ***$27***
Tempura/Beer Battered 12 oz. Line-Caught True Cod served with Waffle Fries, House Slaw and Roasted Onion Tartar Sauce
LITE FARE: Tempura/Beer Battered 6 oz. Line-Caught True Cod ***$23***

CALABRIAN PRAWN PASTA ***$28***
Sautéed Garlic Prawns in a Calabrian Chili Vodka Cream Sauce atop Linguine Pasta served with Garlic Toast Points

CREATE YOUR OWN PASTA

CHOOSE PASTA, SAUCE AND VEGETABLES ***$18***

PASTAS: Cavatappi, Linguine, or Gluten Free Rotini

SAUCES: Roasted Garlic Alfredo or Fresh Herb Marinara

VEGETABLES: Artichoke Hearts, Steamed Broccoli, Mushrooms or Sautéed Peppers

ADD PROTEIN: Italian Meatballs, Grilled Salmon, Steak, Sautéed Shrimp or Grilled Chicken ***$6***

ADD BREAD: Focaccia or Garlic Toast Points ***$4***

STEAK SELECTIONS

SERVED WITH AGED WHITE CHEDDAR MASHED POTATOES AND STEAMED BROCCOLI OR SAUTÉED VEGETABLES

GRILLED 8 oz. FLAT IRON STEAK* ***$35***
LITE FARE: Grilled 4 oz. Flat Iron Steak* ***$31***

GRILLED 12 oz. RIBEYE * ***$43***

GRILLED 12 oz. NEW YORK* ***$37***

STEAK ADDITIONS

DUNGENESS CRAB CLUSTER ***$20***

TEN SHRIMP SCAMPI ***$18***

PRIME RIB DINNER 4PM-CLOSE

TRADITIONAL 10 oz. ***$39***
Served with Sautéed Vegetables, Baked Potato, and Focaccia

KING 14 oz. ***$42***
Served with Sautéed Vegetables, Baked Potato, and Focaccia

LOADED BAKED POTATO ***$.50EA***
Bacon Bits, Sour Cream, Cheddar Cheese, Green Onions

ADD: Smoked Gouda Cheese Sauce ***$2***

ADD: Chipotle Short Rib Meat ***$5***