SMALL BITES & APPS

CHICKEN WINGS $19
teriyaki | bbq | buffalo |red chili garlic | nashville hot
jalapeno pineapple | harissa pepper
ranch or blue cheese dipping sauce

SPINACH and ARTICHOKE DIP $16 V
spinach | artichoke | cream cheese | baked pita

MARSALA STEAK TIPS $21
steak | wild mushrooms | marsala wine sauce

SMOKED GOUDA FRIES $15
potato wedges | smoked gouda | bacon | scallions

DUNGENESS CRAB MAC & CHEESE $24
pasta shells | crab | smoked gouda | herb breadcrumbs

SPICY CALAMARI $19
calamari | breaded and deep fried | sweet chili aioli

PAN-SEARED CALAMARI $19
calamari | white wine | butter | lemon | capers
lightly breaded | heavy cream

BLIND DATES $16 GF
dates | bacon | goat cheese| balsamic reduction

SALT & PEPPER SHRIMP $21
large prawns | buttermilk battered and fried
kosher salt | black pepper | sweet chili and garlic aioli

FRESH STEAMED CLAMS $21
fresh clams | white wine | butter | lemon | french baguette

SMOKED SALMON POT $21
House smoked salmon | roasted garlic |
charred jalapeno | green onion | french baguette

SNAKE RIVER FALLS KOBE BEEF SLIDERS $21
kobe beef | bacon jam | sriracha aioli
cheddar | mini brioche buns

SALADS

STEAK & MUSHROOM SALAD $32 GF
8oz top sirloin | portobello | onions | greens | balsamic

ARUGULA SALAD $17 GF
arugula | bacon lardons | pears | onions | parmesan
fried shallots | balsamic vinegar | olive oil
sea salt | black pepper

BEETS & BERRIES $19 GF
roasted pepitas | feta | pickled onion | cashew spread
mixed greens | shallot vinaigrette

MEDITERRANEAN SALAD $18 GF
ripe tomatoes | cucumbers | red onions | basil | feta cheese
kalamata olives |olive oil | balsamic vinegar

Protein options — Halibut or Steak add $12
Shrimp add $9 or Chicken add $6

Marked items are gluten-free (GF), vegetarian (V), vegan (VG) or raw or undercooked (*)
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Parties of 6 or more and Everett's group activity attendees are subject to an automatic 20% gratuity.

SOUPS

EVERETT'S SEAFOOD CHOWDER $12 V
alaskan seafood | bacon | potato | onions | chive oil

TOMATO AND BASIL SOUP $10 V
tomatoes | cream | basil | croutons

BURGERS & SANDWICHES

CLASSIC CHEESEBURGER $17 *
beef patty | lettuce | tomato | onion | pickle
cheddar | brioche bun
add bacon $3

MJ BURGER $17 *
beef patty | sautéed wild mushrooms
colby jack cheese | brioche bun

COWBOY BURGER $19 *
beef patty | bacon | onion rings | barbecue
cheddar | smoked gouda | tomato | brioche bun

FIRECRACKER BURGER $19 *
beef patty | spicy aioli | pepper jack cheese
breaded jalapenos | brioche bun
add bacon $3

BLACKENED HALIBUT BURGER $28
blackened halibut | cajun tartar sauce | lettuce
tomatoes | red onions | brioche bun

TURKEY BACON GUAC WRAP $15
roasted turkey | bacon | guacamole | tomato
mixed greens | pita

NASHVILLE HOT CHICKEN SANDWICH $16
fried chicken breast | lettuce | tomato | mayo
cheese | brioche bun
or buttermilk fried

HOUSE SMOKED CORNED BEEF REUBEN $19
smoked corned beef | sauerkraut
swiss cheese | thousand island dressing | ciabatta roll

COPPER RIVER RED SALMON REUBEN $22
copper river red salmon | sauerkraut
swiss cheese | thousand island dressing | brioche bun

FRESH ALASKAN FISH and CHIPS $18
alaskan cod | tartar sauce | slaw | french fries

CUBANO $17
house made pulled pork | smoked ham | dill pickles
house made bacon jam | mustard sauce | swiss cheese

GRILLED CHEESE AND BACON JAM SANDWICH $19
pepper jack | smoked gouda | cheddar | bacon jam
served with tomato and basil soup

burgers and sandwiches come with
seasoned fries or macaroni salad
substitute sweet potato fries or onion rings for $3
add a cup of soup or side salad to any meal for $5

ENTREES

BEEF

Everett's proudly serves Alaskan beef
Our steaks are cooked to order and finished with our signature butters and sauces

TOP SIRLOIN $34 GF*
GRILLED to ORDER
TOPPED with TALLOW BUTTER

FILET MIGNON $46 GF*H
SEARED TO YOUR LIKING
TOPPED with MUSHROOM BORDELAISE SAUCE

BONELESS RIBEYE $67 GF*H
STEAK LOVER'S STEAK
MARBLED and TENDER
TOPPED with GORGONZOLA BUTTER

NEW YORK STRIP $62 GF*
18 oz PRIME GRADE
TOPPED with TALLOW BUTTER

TOMAHAWK RIBEYE $129 GF*
THE ICONIC CUT!
MARBLED and FLAVORFUL
TOPPED with GORGONZOLA BUTTER

All steaks can be modified upon request.
Sauces and toppings include:
Green Peppercorn Sauce
Mushroom Bordelaise Sauce
Gorgonzola Butter
Tallow Butter

SEAFOOD

ALASKAN KING CRAB $149 GF
1 pound of Bering Sea King Crab
served with clarified butter for dipping

FRESH ALASKAN HALIBUT MACADAMIA $38
Grilled and topped with an apple and
pear citrus beurre blanc sauce

CEDAR PLANK COPPER RIVER RED SALMON $54
Grilled and topped with chimichurri sauce
and tomato relish

All fish options can be modified upon request.

All entrees above include a HOUSE SALAD and
SEASONAL VEGETABLES with
YUKON GOLD GARLIC MASHED POTATOES

PASTA

SHRIMP SCAMPI $26
gulf shrimp | heavy cream | white wine
garlic | red chili pepper flake | linguini pasta

SPINACH AND CHEESE RAVIOLI $24 V
spinach | ricotta | mozzarella | parmigiana | ravioli
garlic cream sauce

SEAFOOD PASTA $34
scallops | prawns | calamari | halibut | clams | king crab
garlic cream sauce | linguini pasta

MEATBALLS AND PASTA $24
house made marinara sauce | meatballs | onion | garlic
linguini pasta

Marked items are gluten-free (GF), vegetarian (V), vegan (VG)
humane certified (H) or raw or undercooked (*)
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DELECTABLE DESSERTS

All desserts are made fresh in-house

SPICED CARROT CAKE $13 V
Spiced carrot cake with pecans and coconut
with warm Caramel sauce over vanilla ice cream

BERRIES AND ICE CREAM $13
A scoop of vanilla ice cream with fresh mixed berries
topped with whipped cream and
served with raspberry sauce

FRENCH CLASSIC CHOCOLATE MOUSSE $13 V
Chocolate Mousse topped with Chantilly cream
and served with raspberry sauce

CHOCOLATE POT DE CREME $13 V
Classic chocolate custard in a pot topped with
Frangelico Anglaise and Chantilly cream

CLASSIC CRÈME BRULEE $13 V
Classic vanilla bean custard topped with a
crisp sheet of caramel and Chantilly cream

CHOCOLATE BOMB $13 V
Chocolate Soufflé Cake Layered with Chocolate Mousse
covered with Grand Marnier Chocolate Sauce

FIRESIDE S'MORES $13
Roast your own s'mores at our firepits on the deck.
Each serving comes with enough marshmallows,
graham crackers and Hershey's chocolate to
make two s'mores. The fun is free.

DESSERT CORDIALS, WINES, SPECIALTY DRINKS, LIQUEURS & COFFEES

Amarula Cream	$ 6.50
B and B Liqueur	$ 8.50
Bailey's Irish Crème	$ 6.50
Disaronno Amaretto	$ 7.00
2008 Disznoko 5 Puttonyos	$ 15.00
Drambuie	$ 8.50
Frangelico Hazelnut Liqueur	$ 7.00
Graham's Six Grapes Reserve Port	$ 8.00
Graham's 10-year Tawny Port	$ 11.00
Graham's 30-year Tawny Port	$ 17.00
Grand Marnier	$ 8.50
Kahlua Coffee Liqueur	$ 7.00
Rum Chata	$ 7.00
Terra d' Oro Zinfandel Port	$ 12.00
Coffee Americano	$ 6.00
Coffee Breve	$ 6.00
Coffee Latte	$ 6.00
Coffee Cappuccino	$ 6.00
Coffee Mocha	$ 6.00
Italian Soda	$ 6.00
Virgin Mojito	$ 8.00
Virgin Fruit Mojito	$ 10.00
Strawberry Lemonade	$ 6.00
Raspberry Lemonade	$ 6.00
Blueberry Lemonade	$ 6.00