

# WASHOUGAL TIMES

## STARTERS

|   |          |
|---|----------|
| DUNGENESS CRAB DIP  | \$14     |
| served warm with a crispy panko parmesan crumble & freshly fried tortilla chips   |          |
| COCONUT SHRIMP  | \$13.5   |
| sweet chili sauce & hot mustard   |          |
| CORN PUPPIES  | \$7      |
| mini corn dogs with your choice of dipping sauce                                  |          |
| SHRIMP COCKTAIL   | \$13 GF  |
| six jumbo prawns & house-made cocktail sauce                                      |          |
| QUESO   | \$9 V/GF |
| grilled peppers & onions, freshly fried tortilla chips<br>add grilled chicken \$3 |          |
| FRIED OYSTERS   | \$10     |
| served with Tina's tarter sauce & lemon   |          |
| STEAK BITES *   | \$15     |
| seared beef tenderloin, blue cheese horseradish fondue, grilled rustic bread      |          |

## - WT WINGS -

10 crispy wings in the sauce/rub of your choice with celery & carrot sticks. served with house-made ranch or blue cheese dressing  
pick 1 flavor \$15  
pick 2 flavors \$16

### SAUCES

bbq, buffalo, teriyaki, garlic parmesan, sweet chili, sticky dicky relish

### DRY RUBS

Stonejax, blackened, lemon pepper, ranch

## SOUP & SALAD

|  |              |
|--|--------------|
| SOUP OF THE DAY  | \$4/\$6.5    |
| made from scratch  |              |
| BEN'S CHILI  | \$5/\$7.5 GF |
| topped with shredded cheese & green onion  |              |
| CANNONBALL   | \$11         |
| a toasted sourdough bread bowl filled with your choice of soup or chili  |              |
| SHRIMP LOUIE   | \$16 GF      |
| mixed greens, tomato, cucumber, red onion, egg, poached jumbo prawns, WT Louie dressing  |              |
| BLACK & BLUE   | \$15 GF      |
| mixed greens, red onion, tomato, avocado, blue cheese crumbles, seared beef tenderloin, your choice WT dressing  |              |
| CHEF SALAD   | \$14 GF      |
| mixed greens, ham, turkey, bacon, cheddar, swiss, tomato, egg, your choice WT dressing   |              |
| WT WEDGE   | \$12.5 GF    |
| iceberg lettuce, bacon, tomato, green onion, blue cheese crumbles, blue cheese dressing  |              |
| TACO SALAD   | \$12.5       |
| mixed greens, black beans, tomatoes, shredded cheese, green onions, fried flour tortilla with salsa & avocado cilantro dressing.<br>with your choice seasoned beef OR chicken.<br>sub a seasoned Impossible burger \$4 VGN |              |
| HOUSE SALAD  | \$5/8 V      |
| mixed greens, cucumber, tomato, onion, house-made croutons, your choice WT dressing  |              |
| WT DRESSING  | \$12 V       |
| take home a 16 oz jar of your favorite WT salad dressing, made in-house  |              |

## - BUILD YOUR OWN BURGER -

all burgers include mayo, lettuce, tomato, onion & dill pickles on a toasted sesame seed bun.  
served with your choice of fries, tots, onion rings, fruit or salad.

### PICK YOUR PROTEIN

1/3 lb Angus beef patty OR grilled chicken \$10  
Impossible Burger, crispy chicken OR double Angus beef patty \$14

### SAUCES

chipotle aioli, bbq, teriyaki, buffalo, sticky dicky relish

### ADD FOR \$1

cheddar, swiss, pepper jack, provolone, American swiss

### ADD FOR \$1.5

bacon, ham, caramelized onion, sauteed mushroom, avocado, sauteed jalapeno, fried egg, Ben's chili

## STUFFED SPUDS

|  |        |
|--|--------|
| CLASSICALLY LOADED   | \$6 GF |
| shredded cheese, green onion, bacon with butter & sour cream on the side               |        |
| TACO STYLE   | \$8 GF |
| seasoned ground beef, shredded cheese, green onion with salsa & sour cream on the side |        |
| CHILI CHEESE   | \$8 GF |
| Ben's chili, chopped red onion, shredded cheese & sour cream on the side               |        |
| BROCCOLI BACON & CHEESE  | \$7 GF |
| shredded cheese, bacon, steamed broccoli with butter & sour cream on the side          |        |
| IRISH STYLE  | \$8 GF |
| corned beef, sauerkraut, swiss cheese with butter & sour cream on the side             |        |

## BASKETS

|   |            |
|---|------------|
| BADAXE TOTS   | \$7 VGN/GF |
| seasoned with Stonjax #3  |            |
| GARLIC FRIES  | \$7 V      |
| parmesan & fresh herbs  |            |
| CHILI CHEESE FRIES  | \$9 GF     |
| chopped green onion & sour cream  |            |
| CHICKEN STRIPS  | \$9        |
| fries or tots & your choice of dipping sauce  |            |
| FISH & CHIPS  |            |
| hand dipped & panko breaded pacific cod with fries or tots, fresh lemon & Tina's tarter sauce |            |
| 2 piece   | \$12       |
| 3 piece   | \$15       |
| 4 piece   | \$17       |

\*consuming raw or undercooked proteins may increase your risk for foodborne illness

# WASHOUGAL TIMES

## SANDWICHES

all sandwiches served with your choice of fries, tots, onion rings, fruit, or salad.  
 make it Stonejax tots or fries \$.50  
 make it a classically loaded baker \$2

**PRIME RIB DIP** \$14  
 slow roasted, thinly sliced prime rib, toasted hoagie roll, au jus  
 add horsey cream .50  
 add cheese or caramelized onion \$1

**RUEBEN** \$14  
 corned beef, sauerkraut, melted swiss, WT 1000 island dressing, grilled marbled rye bread

**GRILLED CHEESE** \$9.5 V  
 cheddar & American swiss, rustic white bread  
 add bacon, ham or caramelized onion \$1

**MEATLOAF** \$14  
 house-made meatloaf, melted cheddar, Alison's bbq sauce, crispy fried onions, lettuce, tomato, mayo, grilled rustic white bread

**PHILLY** \$15  
 slow roasted, thinly sliced prime rib with grilled peppers/onions, melted pepper jack, chipotle aioli, toasted hoagie roll

**BLACKENED SALMON** \$15  
 blackened & grilled salmon fillet with lettuce, red onion, lemon aioli, toasted sesame seed bun

**B.L.A.T.O** \$12  
 bacon, lettuce, avocado, tomato, onion, mayo, grilled sourdough bread  
 add avocado cilantro sauce .50

**OUTLAW BURGER** \$15  
 1/3 lb angus beef patty, pepper jack, bacon & sauteed jalapeno smothered in queso, topped with crispy tobacco onions, toasted sesame seed bun

**IMPOSSIBLE PATTY MELT** \$14 V  
 impossible burger, melted swiss, caramelized onions, mayo, grilled marbled rye  
 add sauteed mushrooms \$1

**CHILLED PRIME RIB** \$14  
 slow roasted, thinly sliced prime rib, cheddar, mayo, horsey cream, lettuce, tomato, red onion, toasted rustic white bread

## DESSERTS

**MUD PIE** \$10 V  
 espresso & vanilla ice creams, chocolate ganache, caramel sauce, oreos & chocolate covered pretzels on a cookie crust

**BREAD PUDDING** \$8.5 V  
 ask your server for todays selection, always made from scratch & served warm with vanilla ice cream

**CRISP** \$10 V/GF  
 made with local huckleberries & served warm with vanilla ice cream

## - SUPPER -

all supper entrees include your choice of soup or salad

**RIBEYE** \$29  
 hand-cut 12oz ribeye steak, grilled to your liking, served with baked or mashed potatoes & seasonal vegetables

**GRILLED SALMON** \$22  
 grilled salmon filet served with baked or mashed potatoes & seasonal vegetables  
 make it blackened salmon \$2

**CHICKEN FRIED CHICKEN** \$20  
 seasoned chicken thigh, pounded thin, breaded & fried, served over mashed potatoes & seasonal vegetables, finished with parsley cream sauce

**RISOTTO** \$18 V/GF  
 always vegetarian, ask about the current selection  
 add grilled salmon \$7

**CAPTAIN'S FEAST** \$30  
 two pieces of fried cod, six coconut shrimp, six fried oysters, four poached tiger prawns, fries or tots, Tina's tarter & house cocktail sauce

**TOP SIRLOIN** \$22  
 hand-cut 6oz top sirloin steak, grilled to your liking, served with baked or mashed potatoes & seasonal vegetables

**PORK SCHNITZEL** \$18  
 thinly pounded breaded & fried pork cutlet over mashed potatoes & seasonable vegetables  
 finished with parsley cream sauce

**WT MAC** \$15 V  
 shells in a classic cheese sauce made with cheddar, monterey jack & parmesan cheeses

**WT MEATLOAF** \$22  
 meatloaf made from scratch over mashed potatoes & seasonal vegetbles. finished with Alison's bbq, au jus & crispy tobacco onions

**PRIME RIB**  
 FRIDAYS ONLY. 8oz \$28 / 12oz \$32  
 served with baked or mashed potatoes, seasonal vegetables, au jus & horseradish cream

## - ENHANCE YOUR ENTREE-

**ADD FOR \$1.5**  
 caramelized onion  
 blue cheese crumbles  
 garlic butter

**ADD FOR \$5**  
 sauteed garlic mushrooms  
 fried oysters

**ADD FOR \$7**  
 sauteed tiger prawns  
 grilled salmon

**JOIN US FOR PRIME RIB EVERY FRIDAY AT 4PM**