

SIGNATURE BREAKFAST

Served from 11am-4pm

Big Foot Chicken Fried

Steak & Eggs \$14

Two eggs any style with a jumbo chicken fried steak, country gravy, hash browns and toast.

Little Foot Chicken Fried

Steak & Eggs \$9

Two eggs any style with a petite chicken fried steak, country gravy, hash browns and toast.

King of Hearts \$12

Two eggs any style with choice of bacon, ham steak, large sausage patty or links with hash browns and toast.

Steak & Eggs \$16

Certified Angus Beef USDA choice flat iron steak and two eggs your way. Served with hash browns and toast.

Ham and Cheese Omelet \$11

Served with hash browns and toast.

Garden Omelet \$11

Spinach, mushrooms, tomatoes, onions and cheese omelet served with hash browns and toast.

Gluten free multi-grain bread may be substituted for an additional \$1.00 per order. *Please note:* ALTHOUGH THE BREAD IS GLUTEN FREE, OUR KITCHEN IS NOT.

SALADS

Classic Chef Salad \$13

Fresh mixed field greens, sliced turkey breast, smoked ham, cheddar and Swiss cheese, hardboiled egg, ripe tomato wedges. Served with garlic toast and your choice of dressing.

Casino Cobb Salad \$14

Avocado, sliced chicken breast, bleu cheese, tomato, smoked bacon, egg wedges and crisp greens. Served with garlic toast and your choice of dressing.

Asian Chicken Salad \$14

Crisp greens, grilled chicken, carrots, almonds, peppers, sesame seeds, fried wonton strips, mandarin oranges and ginger soy vinaigrette.

Coastal Shrimp Salad \$15

Fresh mixed salad greens, shredded carrots, diced red onion, tomato wedges, cucumbers hardboiled egg, topped with shrimp. Served with garlic toast and your choice of dressing.

Large Caesar Salad \$10

Crisp romaine, shaved Parmesan cheese, croutons and classic Caesar dressing. Served with garlic toast.

Add grilled chicken for \$3

Small House Salad \$3

SOUPS

Soup of the Day

Cup \$4 Bowl \$4.25

Our Award-Winning Clam Chowder

Cup \$4 Bowl \$5.50

STARTERS/SMALL PLATES

Onion Rings \$6

Crispy fried with chipotle ranch dipping sauce.

Beef Slider Burgers \$7

Three sliders served on a toasted bun, with mayo, ketchup, mustard and pickle.

Beer Battered Cheese Curds \$7

1/2 pound of white cheddar cheese fried curds.

Side of House Fries \$4

Nachos Supreme \$11

Your choice of seasoned chicken or ground beef. Corn tortilla chips, pinto beans topped with nacho cheese sauce, diced tomatoes, black olives, green onions, jalapeños, guacamole, sour cream and side of house made salsa.

Grilled Chicken Quesadilla \$9

Grilled chicken in a flour tortilla loaded with our house three-cheese blend. Includes diced tomatoes, olives, jalapeños, guacamole, salsa Fresca and sour cream.

Jalapeño Poppers \$7

Cheese stuffed peppers served with our house-made chipotle ranch dressing.

Crispy Calamari \$11

Lightly battered and fried crispy rings and tentacles of tender calamari. Served with cocktail sauce.

Halibut and Artichoke Dip \$12

Alaskan halibut, artichoke hearts, cream cheese and parmesan served with naan dipping bread.

Seared Ahi Tuna \$13

Sushi grade tuna, sesame seed coated and seared, with pickled ginger, sliced avocado, wasabi and our secret weapon dipping sauce.

Cheesy Bread \$4

A blend of sharp cheddar and provolone melted atop of an Italian roll.

Chicken Drumsticks or Chicken Wings

Fried to a golden crispy brown and tossed with your choice of sauce. Served with celery sticks and a choice of ranch or blue cheese.

Chicken Drumsticks or Chicken Wings \$12

Sauce choices: Sweet to Heat

Spicy Raspberry, Whiskey BBQ, Buffalo Sauce, Garlic Parmesan, Kogi Serrano Sauce

STONE-FIRED FLAT BREADS \$9

The Greek

White sauce, feta cheese, tomato, red onion, spinach

The Mediterranean

White sauce, roasted garlic, tomatoes, artichoke hearts, mushrooms, sausage, Parmesan and mozzarella

The Vegetarian

Red sauce, red onion, bell peppers, mushrooms, tomatoes, artichoke hearts, mozzarella

The Sicilian

Red sauce, Italian sausage, mushroom, basil, mozzarella

The Meat Lovers

Red sauce, Italian sausage, pepperoni, Canadian bacon, red onions and mozzarella

BURGERS

All Burgers are 1/2 pound. Served with your choice of house fries, fresh house made veggie slaw, potato salad or fresh fruit

Patty's Melt \$12

Our 1/2 pound patty with Swiss and cheddar cheese, grilled onions on deli rye.

Casino Royal Burger \$12

With smoked bacon, Swiss and cheddar cheeses on a toasted Parmesan ciabatta bun.

Impossible Burger \$13

100% vegetarian burger on a toasted bun with lettuce, tomato and a kosher pickle.

Blue Bills Burger \$11

Cooked the way you like it on a toasted bun with lettuce, tomato, onion and a kosher pickle. Served with your choice of cheese.

Whiskey BBQ Burger \$13

Topped with bacon, cheddar and Swiss cheese, grilled onions and tomatoes. Laced with our signature honey bourbon BBQ sauce.

3 Rivers Brunch Burger \$12

1/4 pound bratwurst sausage patty and 1/4 pound sliced ham topped with a fried egg, sharp American cheese, mayo, tomato and onion on a toasted bun.

SANDWICHES

All sandwiches are served with your choice of house fries, fresh house made veggie slaw, potato salad or fresh fruit cup

Triple Decker Club Sandwich \$12

Bacon, sliced turkey breast, lettuce and tomato on Seattle sourdough toast.

Add avocado for \$1

New York Reuben \$12

Piles of thinly sliced Kosher style corned beef stacked with aged Swiss cheese, deli sauerkraut and our house made Louis dressing all grilled together on deli rye bread.

Steak Sandwich \$15

Certified Angus Beef USDA Choice flat Iron steak, charbroiled your way. Served open-faced on ciabatta with an onion ring garnish.

Cabana Grille \$12

Sliced turkey breast, bacon, Swiss cheese, tomatoes, house made Thousand Island dressing, grilled together on Seattle sourdough bread.

The Ultimate Grilled Ham and Cheese \$11

Thin sliced Black Forest ham piled high, sharp white cheddar, Swiss cheeses, grilled and melted together on Seattle sourdough bread.

DINNER ENTREES

Available from 4pm-Close

Ribeye Steak \$22

12oz fresh hand cut steak cooked to your order. Served with your choice of house fries or mashed potatoes with gravy and chef's vegetables.

Porterhouse Steak \$25

22oz Porterhouse steak grilled just the way you want. Served with your choice of mashed potatoes and gravy, house fries or wild rice pilaf and chef's vegetables.

Center Cut Pork Chops \$15

3/4 pound of center cut pork chops served with your choice of mashed potatoes and gravy, wild rice pilaf or house fries and chef's vegetables.

Roast Turkey Dinner \$14

Herb rubbed turkey served with sage dressing, mashed potatoes, gravy, chef's vegetables and cranberry sauce.

Northwest Salmon \$18

Pan seared or grilled on our flat top served in a lemon caper butter with chef's vegetables and choice of potato or wild rice pilaf.

BBQ Rib Platter \$16

Tender falling off the bone pork ribs glazed with our whiskey BBQ sauce and served with house fries and fresh veggie slaw.

Blue Bills Meat Loaf \$14

House made meat loaf served with mashed potatoes and gravy with chef's vegetable and warm roll with butter.

Pot Roast \$14

Slow roasted beef pot roast served with mashed potatoes, chef's vegetables and topped with brown gravy.

DESSERTS

**New York Style Cheesecake
with strawberry sauce \$7**

Apple or Pecan Pie \$5

Carrot or Chocolate Cake \$5

COLD DRINKS

Soft Drinks \$2

Fresh Brewed Iced Tea \$2.50

Juice Small \$2.75 Large \$3.75

Flavors: Sun Orchard Orange • Apple
Grapefruit • Cranberry • Tomato

Strawberry Lemonade \$2.25

Milk \$3

Red Bull \$3

HOT DRINKS

Coffee (French Roast) \$2.50

Hot Chocolate \$2.50

Hot Tea \$2.50

BEER

Widmer Hefeweizen

Mirror Pond Pale Ale

Seasonal Selection

Budweiser

Bud Light

Coors Light

WINE BY THE GLASS

Chardonnay • Merlot • Pinot Gris

White Zinfandel • Pinot Noir

Cabernet