

Lunch

Appetizers

Asian Nachos

Crispy fried wontons covered with chicken, tomatoes, and green onions in a sweet-hot peanut sauce. Topped with wasabi cream and melted cheese. 8.95

Double Stuffed Potato Spring Rolls

Creamy mashed potatoes with a touch of green onion, applewood smoked bacon and melted cheddar cheese. Rolled in crispy asian wrappers. Served with sour cream. 7.95

Lobster, King crab and Artichoke dip

A bubbling concoction of cheese, artichoke hearts, spinach, lobster and king crab. Served with a side of garlic toast. 12.50

Classic Sliders

Choose from Kobe beef, spicy buffalo chicken, bbq brisket, or one of each topped with fried onions and bleu cheese sauce. Served with sauces for dipping. 9.95

Green Chili and Crab Wontons

Green chili and crab stuffed wontons. Served with creamy guacamole and sun-dried tomato oil. 10.25

Baked Brie

Brie baked with Granny Smith apples, toasted almonds, herbed crostini and huckleberry vinaigrette. 8.50

Santa Fe Chicken Egg Rolls

Grilled chicken breast marinated in lime and herbs, caramelized onions, corn and cilantro. Served with fresh mango salsa, sour cream and guacamole. 7.95

Calamari

Golden deep fried calamari rings, served with marinara. 7.99

Ahi Tuna

Sesame seared, served over bok choy salad with wasabi cream. 9.25

Starters

Crab & Lobster Bisque or French Onion Soup

Our house specialty. Creamy bisque with corn and chunks of lobster and Dungeness crab. Or homemade french onion soup topped with gruyere. Cup 6.95, Bowl 8.95

French onion crock 6.95

Side Caesar 4.75 Side Salad 2.50

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Salads

St. Croix Chopped Salad

*Diced, marinated and grilled chicken breast, fresh mixed greens, vine-ripened roma tomatoes, Rouge River bleu cheese, Granny Smith apples, macadamia nuts, hickory smoked bacon and sweet corn tossed with our honey-lime vinaigrette. Garnished with garlic croutons. 10.95
Half 6.95*

Portofino Chicken Salad

Chicken breast, mandarin oranges, glazed walnuts, red onion, gorgonzola cheese and mixed greens tossed with our house vinaigrette. 8.95 Half 6.25

Caesar Salad

Hearts of romaine, parmesan cheese, and house made garlic style croutons tossed with our creamy Caesar dressing. 7.25 | Bay shrimp Caesar 10.25 | grilled chicken Caesar. 9.49

Traditional Wedge Salad

Crispy wedges of iceberg lettuce, tomatoes, red onion and Applewood smoked bacon. Topped with Rogue River bleu cheese and creamy bleu cheese dressing. 8.75 Half 5.95

Spinach and Arugula Salad

Fresh baby spinach and arugula tossed with walnuts, crisp applewood bacon, Rogue River blue cheese and balsamic vinaigrette. Topped with fried onions. 8.49 Half 5.50

Seafood Cobb

Scallops, crab, bay shrimp, avocado and Rouge River Bleu cheese. 11.99 Half 8.50

Summer Salad

Mixed greens, mangos, strawberries, toasted macadamia nuts, and goat cheese tossed in our house pesto lime vinaigrette. 9.50

Seared Tuna Salad

Ahi tuna lightly seared and served rare with avocado, tomato and mixed greens tossed with our house pesto lime vinaigrette. 11.95

Shrimp or Chicken Soba Noodle Salad

Marinated soba noodles, green onions, and diced red peppers served on mixed greens with breaded prawns or chicken & citrus vinaigrette. Topped with crispy won tons. 9.50

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Lunch Favorites

Crab, Lobster and Shrimp Melt

Bay shrimp, lobster, and Snow crab meat with spinach, green onions, cream cheese, mayonnaise, artichoke hearts and seasonings atop toasted french bread with sliced tomato & swiss cheese. 12.50

Lemon Chicken Picatta

Sautéed chicken breast with a creamy lemon sauce, mushrooms, artichoke hearts, and capers. Served with pesto pasta. 9.95

‡ Butternut Squash Ravioli

Fresh pasta stuffed with sweet butternut squash. With diced chicken, andouille sausage, sun dried tomatoes, fresh basil and garlic cream sauce. 11.95

Blackened Halibut Fish Tacos

Fresh halibut blackened with our special seasoning. Served on white corn tortillas with Lime-Marinated cabbage, mango salsa, chipotle Aioli, and Sour Cream. 10.25

Penne Angelina

Sautéed scallops, prawns and Dungeness crab tossed with sun dried tomato, kalamata olives, and spinach, with penne pasta in a lemon and herb infused olive oil topped with feta cheese. 12.50

Wild Mushroom Risotto

Fresh shiitake mushrooms simmered in a porcini mushroom-saffron risotto. Topped with grilled portabella mushrooms, roma tomato, basil and Parmesan. 9.95

Seafood

Halibut and Chips

Alaskan Halibut, panko breaded and deep fried. Served with fries and tartar sauce. 12.50

Fresh Atlantic Salmon

Fresh Salmon grilled with a sun-dried tomato lemon butter, or carmelized. Served with rice pilaf and grilled asparagus. 11.50

Seafood Fettuccine

Tender smoked salmon, scallops, prawns, and crab tossed with fettuccine noodles in our house garlic cream sauce. 12.25

Prawn Trio

Coconut, Red Hook beer battered, and hand breaded panko prawns. Served with tartar and cocktail sauces. 12.25

Herb Seared Halibut

Fresh Alaskan halibut seared with our special blend of herbs and spices. Served with rice pilaf and grilled asparagus. 14.25

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Sandwiches

All sandwiches served with choice of soup of the day, salad, fries, or sweet fries.

Grilled Chicken and Avocado Ciabatta

Grilled chicken breast with avocado, bacon, tomato, melted swiss cheese and herb mayonnaise. Served on a ciabatta roll. 9.50

NEW Turkey Avocado Burger

Our homemade ground turkey patty grilled and topped with Swiss cheese. Served with chipotle mayo, avocado and all the usual burger trimmings. Served on a kaiser bun. 9.25

South of the Border Fish Sandwich

Blackened or grilled tilapia with red pepper aioli sauce, lettuce, tomato, and red onions. Served on a kaiser bun. 9.95

Monte Cristo

Thick egg bread filled with thin sliced turkey, ham, cheddar and swiss cheeses, dipped in cinnamon batter, and griddled golden. Accompanied by raspberry preserves. 9.95

Veggie The Ultimate Grilled Cheese Panini

Thick focaccia, smothered with pesto cream cheese, topped with gorgonzola, feta, fresh mozzarella. Served panini style. 9.25

Almond Chicken Croissant

Fresh grilled, diced chicken, sliced almonds, and pineapple in a creamy dressing on a fresh croissant. 9.25

Turkey B.L.T. Club

Turkey, bacon, lettuce, tomatoes, and swiss cheese served on toasted wheat bread. 9.50

BBQ Beef Brisket Sandwich

Tender slow roasted brisket bathed in our barbeque sauce, with cheddar cheese and fried onions. Served on a baguette. 9.75

Veggie Portabella Mushroom Panini

A herb marinated portabella mushroom cap. Served on ciabatta bread with fresh basil mayonnaise, mozzarella, lettuce, tomato, and roasted red peppers. 8.95

Banyan's Focaccia Club

Roasted turkey, strawberries, field greens, provolone, and tomato pesto cream cheese on focaccia bread. Served Panini style with pepper jelly. 9.79

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Grille

Served with choice of soup of the day, salad, fries, or sweet fries.

Kobe Beef Burger

Snake River Farms Kobe beef 1/2 lb burger grilled to perfection. Topped with bacon and blue cheese sauce. 10.99

New York Steak

Grilled just the way you want it. Topped with fried onions. 12.95

Banyan's Burger

Tillamook cheddar cheese and applewood smoked bacon. Choose from beef or grilled chicken breast. 9.50

Prime Rib Bacon and Swiss melt

Roasted prime rib with bacon, Swiss cheese, creamy horseradish, and fried onions on a toasted baguette. 10.75

Petite Filet Sandwich

Grilled filet mignon sautéed with mushrooms, fried onions, and gorgonzola cheese. Served on a ciabatta roll. 10.95

Desserts

Strawberry Trifle

7.50

Crème Brulee

6.50

Chocolate Decadence

6.99

Ginger Lime Cheesecake

6.99

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