

**Dalles House Specialties*

Served with Soup or Salad & choice of Garlic Mashed Potatoes, Baked Potato, Hash Browns, Sweet Potato Waffle Fries, Seasoned Fries, Au Gratin or Wild Rice Pilaf. Substitute Grilled Asparagus & Hollandaise or Seasonal Vegetable for \$3.50

***DALLES HOUSE DUCK Á L' ORANGE**

Two elegant, flavorful farm-raised duck breasts in a tangy orange sauce. Another famous Dalles House tradition 28.99

***BEEF Tournedos & SHRIMP**

Tender beef filet mignon bites with two grilled jumbo shrimp, drizzled with mushroom béarnaise sauce 34.99

(the below specialties served with rice, no potato)

RUBBED CHICKEN & BROCCOLI

Two all white chicken breasts seasoned with garlic & pepper and grilled, surrounded by steamed broccoli, placed on a bed of wild rice & lightly drizzled with a creamy parmesan sauce 24.99

VEGETARIAN SPECIALTY

Sautéed seasonal vegetables & garlic, served over black beans & wild rice pilaf 20.99

Pasta

Served with Soup or Salad & Garlic Toast



SEAFOOD FETTUCCINI ALFREDO

Sautéed jumbo shrimp, scallops, veggies & garlic served over fettuccini, topped with our housemade creamy garlic alfredo sauce 29.99

FETTUCCINI ALFREDO

A bed of fettuccini, topped with our house-made creamy garlic alfredo sauce and broccoli 18.99

~ Chicken 20.99

~ Honey Smoked Salmon 20.99

~ Three Jumbo Shrimp 23.99

~ Try it Cajun-Style for \$1 more!

PUMPKIN MARSCARPONE RAVIOLI

Pumpkin squash ravioli in parmesan cream sauce with fresh cranberries 22.99

LOBSTER RAVIOLI

Lump, luscious lobster meat wrapped in fresh egg ravioli, swimming in a garlic pepper cream sauce 27.99

St. Croix Favorites

HONEY SMOKED SALMON SALAD

Mixed greens, candied pecans, bleu cheese crumbles, red bell pepper, red onion & tomatoes all tossed in caesar dressing & topped with sweet honey smoked salmon 16.99

DH BLUE BLEU CHICKEN SALAD

A combination of mixed greens, tomatoes, cucumbers, blueberries, bleu cheese crumbles, chicken breast & bacon crumbles, served with a blueberry vinaigrette 16.99

***THE "DAM" BURGER**

One full pound of ground chuck steak topped with lettuce, tomato, onion, bacon & cheeses on an extra large bun. \$21.99.

*Take the Dam Burger Challenge, finish the Dam Burger and all the fries to win a Dalles House Dam Burger t-shirt.



*Dalles House Signature Steaks

Served with Soup or Salad & choice of Garlic Mashed Potatoes, Baked Potato, Hash Browns, Sweet Potato Waffle Fries, Seasoned Fries, Au Gratin or Wild Rice Pilaf. Substitute Grilled Asparagus & Hollandaise or Seasonal Vegetable for \$3.50

*RIBEYE STEAK

Beautifully marbled & boneless 12 ounce choice steak 39.99

*FILET MIGNON

A tender, 9 ounce juicy center cut choice tenderloin filet 42.99
Try our filet "Oscar-style" topped with snow crab & béarnaise for only 10 more!

*HOUSE STEAK

USDA choice top sirloin steak drizzled in our béarnaise 29.99



Enjoy your steak DH STYLE (no charge) by adding a melty, glorious, drop of parmesan herbed butter!



SURF & TURF YOUR WAY

Customize your dining experience by adding a "SURF" item to any "TURF" item listed above.



ADD COLD WATER LOBSTER TAIL 21.99



ADD THREE JUMBO SHRIMP 16.99



ADD HALF-POUND OF SNOW CRAB LEGS *market price

Be sure to ask your server specifics on steak preparation, we are not responsible for the appearance or taste of well done items.

Fish & Seafood

Served with Soup or Salad & choice of Garlic Mashed Potatoes, Baked Potato, Hash Browns, Sweet Potato Waffle Fries, Seasoned Fries, Au Gratin or Wild Rice Pilaf. Substitute Grilled Asparagus & Hollandaise or Seasonal Vegetable for \$3.50

JUMBO SHRIMP

Five fresh jumbo shrimp broiled or beer-battered & golden-fried perfectly 27.99

SNOW CRAB LEGS

A full pound of succulent snow crab legs, steamed to order & served with hot drawn butter *market price

TWIN LOBSTER TAILS

Two tender, sweet cold water lobster tails baked to absolute perfection & served with hot drawn butter 42.99

CITRUS CREAM CHAMPAGNE SCALLOPS

Sea scallops in a pond of our very own triple citrus, champagne cream sauce 26.99

SALMON

An 8 ounce pink filet topped with a dill-garlic crème sauce 24.99
Get it Pecan-crusted for 26.99



WALLEYE

A 10 ounce walleye filet broiled, pan-fried or deep fried to a golden brown 30.99
(We recommend our pan-fried walleye, so tasty!)
Pan-fried Blackened Walleye 31.99

