



SILVER CITY

# LARGE PARTY DINNER MENU

## BEER

Bavarian Style Hefeweizen  
 Clear Creek Pale Ale  
 Indianola Pale Ale  
 Ridgetop Red Amber Ale  
 Panther Lake Porter  
 Fat Strong Scotch Ale

## BEVERAGES

*We brew our very own Root Beer & Ginger Ale; made with local honey from*

*Stedman's Bee Supply*

**Root Beer  
&  
Ginger Ale**



**Pepsi, Diet, Sierra Mist, Dr. Pepper,  
Iced Tea, Raspberry Iced Tea,  
& Pink Lemonade**

**Pegasus Coffee  
&  
Stash Teas**

## WINE

### House Wines – by the Glass

Chardonnay

White Zinfandel

Pinot Grigio

Merlot

Cabernet

### WHITES

Riesling, Chateau Ste. Michelle (WA)

Pinot Grigio, Monkey Bay, (New Zealand)

Chardonnay, 14 Hands (WA)

Chardonnay, Kendall-Jackson (CA)

Sauvignon Blanc, Estancia (CA)

### REDS

5 Reds (blend) Cline Oakley Vineyards (CA)

Menage a Trois (blend) (CA)

Pinot Noir, Irony (CA)

Merlot, Red Diamond (WA)

Merlot, Blackstone (CA)

Petite Syrah, Spellbound (CA)

Cabernet Sauvignon, 14 Hands (WA)

Zinfandel, 7 Deadly Zins (CA)

## DINNER APPETIZERS

### **Creamy Artichoke and Spinach Dip**

a house favorite – baby spinach and rich artichokes tossed with cream cheese, asiago and a pinch of nutmeg. Served with tri-colored tortilla chips – 10.99

### **Cambozola Flat Bread**

brushed with olive oil, roasted garlic, crumbled feta and parmesan. Served with rich cambozola cheese wedges - 10.99

### **Calamari Fritto**

coated with rich buttermilk batter, dusted in seasoned flour, quick fried crispy; served with sweet-tart chili sauce and creamy pesto aioli - 10.99

### **Pepperjack Chicken Quesadilla**

herb tortilla filled with spicy pulled chicken, Tillamook pepperjack, roasted bell peppers, & sweet green onions, Served with sides of chipolte sour cream, guacamole and our black bean salsa - 11.98

### **Firecracker Wings**

Tender select chicken wings and drumettes coated in our signature honey scented ginger & garlic sauce, accompanied with carrots, celery, and creamy gorgonzola dip - 10.99

## DINNER ENTRÉES

### **Panko Encrusted Halibut and Chips**

Deep Water Halibut hand dipped in our own Hefeweizen beer batter and Japanese bread crumbs - Served with bottomless pub fries, coleslaw, and signature dill tartar sauce Enjoy a 2 / 3 or 4 piece - 13.99/15.99/17.99 (tempura style available by request)

### **Dungeness Crab Cakes**

Dungeness crab blended with, artichokes hearts, sweet onions, creamy mayo, and seasonings which we then carefully pan sear and top with fire roasted sweet red pepper aioli, on a bed of creamed corn and signature red jacket mash - 18.99

### **Blackened Salmon Caesar**

Crunchy romaine tossed with rich parmesan-romano blend, house made garlic croutons, and our own creamy signature caesar dressing; topped with pan blackened fresh salmon - 14.98

### **Scotch Whiskey Smoked Salmon Pasta**

Rich Northwest Alder Smoked Salmon pan seared and deglazed with scotch whiskey infused garlic cream sauce all mounded with al dente fettucini, asiago cheese and sweet green onions - 15.99

### **Uli's Brewer's Special Pizza**

Not only does our brewer love it but so will you ...pepperoni and Pike's Place Market's own Uli's Famous spicy andouille sausage layered atop, Parmesan and mozzarella - 11.99

### **Greek Pizza**

Our classic crunchy crust rubbed with basil pesto, rich feta and mozzarella cheese, ripe sweet roma tomatoes, artichoke hearts, sundried tomatoes, and toasted pine nuts - 11.99

### **Baked Crab Sammy**

Blended mixture of Dungeness and rock crab, artichoke hearts, sweet onions, and a touch of creamy mayo topped with roma tomatoes, rich angel hair parmesan and Tillamook cheddar baked on rustic Italian bread - 11.99

### **Big Daddy Burger**

Nearly a 1/2 pound of ground beef basted with our smokey ridgetop beer baste, served on a toasted sesame bun with crisp lettuce, vine ripened tomato, pickled red onion, rich bacon, Tillamook cheddar & our secret burger spread - 11.99

### **BBQ Pork Sammy**

Rich smoky shredded pork smothered in our almost world famous House Fat Scotch BBQ served on a toasted onion bun with a side of cole slaw for you to crown the moist pork like they do in the south - 10.99

### **Silverdale's Shepherds Pie**

pan seared ground lamb, Italian sausage and veggie mirepoix deglazed with Ridgetop Red. Crowned with red jacket mash, Tillamook cheddar and crispy haystack leeks – 13.99

### **Top Sirloin Steak \***

The Chef's favorite - 10oz sirloin with a dusting of our house blend of seasonings grilled and topped with our creamy herbed steak butter and crispy onion strings. Served with your choice of a small salad or cup of soup ~ 24.99

*\* May contain raw or undercooked meat or fish. Such items may increase your risk of food borne illness.*

*For parties of 10 or more; All items will appear on one check and a gratuity of 18% will be added*