



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 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 Gris, Chateau Michelle, Columbia Valley, (WA)

Sauvignon Blanc, Monkey Bay (New Zealand)

Chardonnay, 14 Hands (WA)

Chardonnay, Kendall-Jackson (CA)

REDS

Menage á Trois (CA)

Pinot Noir, Mirrasou (CA)

Merlot, 14 Hands (WA)

Chianti / Sangiovese, Antinori Santa Cristina (Italy)

Shiraz, Shoo Fly (Australia)

Cabernet Sauvignon, 14 Hands (WA)

Zinfandel, 7 Deadly Zins (CA)

DINNER APPETIZERS

Creamy Artichoke and Spinach Dip

Baby spinach and rich artichokes with cream cheese, asiago and a pinch of nutmeg, served with our organic tortilla chips - 10.99

Cambozola Flat Bread

Rubbed with decadent roasted garlic topped by cambozola, feta and parmesan cheeses - 11.99

Calamari and Shrimp Fritto Misto

A crispy mix served with haricot vert, olives, fennel and pesto aioli - 11.99

Iron Skillet Cornbread

Ricotta cornmeal batter with sweet crumb topping - 4.99

Firecracker Wings

Chicken wings and drumettes tossed in our local honey, spicy ginger and garlic sauce. Served with carrots, celery and creamy gorgonzola dip - 11.99

DINNER ENTRÉES

Panko Encrusted Halibut and Chips

Alaskan halibut hand dipped in our own Hefeweizen beer batter and Japanese bread crumbs; served with bottomless shoestring fries, coleslaw and dill tartar sauce. Enjoy a 2 / 3 / or 4 piece - 13.99 / 15.99 / 16.99

Dungeness Crab Cakes

Pan seared rich local Dungeness crab mix with fire roasted sweet red pepper aioli served with herbed rice and seasonal vegetables - 19.99

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 - 16.98

Tillamook Cheese & Rigatoni

Our Chef's twist on the classic macaroni and cheese...rigatoni and creamy cheese blend; baked with a crunchy herb bread crumb topping - 12.99

Uli's Brewer's Special Pizza

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

Greek Pizza

Our classic crust rubbed with basil pesto, rich feta and mozzarella cheese, sweet roma tomatoes, artichoke hearts, sundried tomatoes and toasted pine nuts - 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 signature Porter BBQ sauce served on a toasted brioche bun with a side of coleslaw for you to crown the pork like it's done in the south - 10.99

Porter Glazed Alaskan Sockeye Salmon*

Northwest harvest Sockeye Salmon filet basted with our local honey mustard Porter glaze and broiled to medium, served with herbed rice and seasonal vegetables - 17.99

Top Sirloin Steak *

The Chef's favorite - 10oz sirloin with a dusting of our house blend of seasonings grilled with our creamy herbed steak butter, roasted garlic and potato gratin. 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