

# Nightfall

Starts at:  
**3PM - 12AM**  
 WWW.NORTHWOODCASINO.COM

## WOODSTONE PIZZAS

<p><b>\$21</b>  <b>THE HOMESTEAD</b>          Pepperoni, sausage, mushrooms, onion, bell peppers.</p>	<p><b>\$21</b>  <b>THE SMOKE STACK BRISKET</b>          Our smoked beef brisket, white sauce, bacon, caramelized onion, bleu cheese crumbles.</p>	<p><b>\$18</b>  <b>PEPPERONI</b>          Classic oversized pepperoni slices &amp; mozzarella.</p>
<p><b>THE CARNIVORE</b>          Pepperoni, sausage, bacon bits &amp; Canadian bacon.  <b>\$20</b></p>	<p><b>TRADITIONAL MOZZERELLA</b>          Classic ripe-vine tomato basil sauce &amp; mozzarella cheese.  <b>\$16</b></p>	<p><b>THE HAWAIIAN</b>          Canadian bacon, pineapple, mozzarella cheese.  <b>\$19</b></p>
		<p><b>HERBIVORE</b>          Olives, mushrooms, burgandy onion, bell pepper, corn pico.  <b>\$17</b></p>

## FIRE GRILLED

<p><b>RIBEYE</b>      <b>\$26</b>          12oz Rib-eye steak, vegetable, choice of starch, garlic butter finish.</p>	<p><b>NEW YORK</b>      <b>\$29</b>          12oz New York steak, vegetable, choice of starch, garlic butter finish.</p>
<p><b>SURF IT</b>      <b>\$7</b>          ADD 3 Jumbo butterflied scampi shrimp to any steak.</p>	<p>Fire Grill &amp; From the Smoker includes.          Choice of starch (baked, mashed, or mac &amp; cheese), &amp; 1 small garden or Caesar salad. <i>(burnt ends excluded)</i></p>

## FROM THE SMOKER

<p><b>BURNT ENDS</b>      <b>\$17</b>          Rich beef nuggets, house-smoked &amp; caramelized, habanero jam, toasted baguette.</p>
<p><b>BABY BACK RIBS</b>      <b>\$22</b>          1/3 rack of St. Louis style pork ribs, dry rubbed &amp; house-smoked, veg, choice of starch.</p>
<p><b>BONFIRE HALF CHICKEN</b>      <b>\$23</b>          House-smoked, dry rubbed half chicken, veg, choice of starch &amp; Habanero Jam.</p>

## FROM THE WATER

<p><b>SALISH SALMON RAVIOLI</b>          Jumbo cheese ravioli, cream sauce, house-cold smoked salmon.  <b>\$26</b></p>	<p><b>COD &amp; CRISPS</b>          House-battered cold water cod fillets, tartar sauce, slaw &amp; lemon.  <b>\$18</b></p>
<p><b>COHO DINNER</b>          6oz Coho salmon, lemon, house vegetable &amp; choice of starch.  <b>\$19</b></p>	<p><b>SHRIMP &amp; ANGEL HAIR</b>          Jumbo shrimp, creamed garlic scampi sauce, capellini pasta, toasted baguette.  <b>\$24</b></p>

## AMPLES

<p><b>LOBSTER MAC &amp; CHEESE</b>      <b>\$26</b>          Cavatappi pasta, house-made cheese sauce, lobster nuggets.</p>	<p><b>CHIPOTLE CHICKEN</b>      <b>\$16</b>          Chipotle chicken, corn pico-salsa, guacamole, cheddar cheese, sour cream &amp; rice.</p>
<p><b>HONEY GARLIC SHRIMP</b>      <b>\$17</b>          Tempura shirmp, our honey garlic sauce, vegetables, served over rice.</p>	<p><b>TERIYAKI BEEF</b>      <b>\$17</b>          Tender beef, vegetables, teriyaki sauce served over rice.</p>

## DESSERTS

<p><b>RASPBERRY DONUT CHEESECAKE</b>      <b>\$7.50</b>          Raspberry cheesecake topped with raspberry filling, crumbled donuts, powdered sugar, and whipped cream.</p>	<p><b>RASPBERRY CRÈME BRÛLÉE</b>      <b>\$7</b>          Fresh raspberry topped with our "burnt cream".</p>	<p><b>CHOCOLATE CHERRY CAKE</b>      <b>\$6.50</b>          Three layers of chocolate cake, fresh whipped cream, and a delicious cherry filling.</p>
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*\*Consuming raw or undercooked meats, eggs, poultry or seafood may increase risk of food borne illness.*

# Chefs

# Midday

## STARTERS

\$14

### SMOKED CHICKEN WINGS

Fried with choice of dipping sauce

\$12

### PRAWN COCKTAIL

Traditional Jumbo shrimp, horseradish pepper spiced tomato sauce, lemon, celery.

\$11.50

### SMOKED CHICKEN WAFFLE FRIES

Criss-cut potatoes, queso sauce, smoked chicken thighs, spring onion & tomato.

### BBQ BRISKET BAO

Bao bread overstuffed with our smoked brisket finished with Sriracha honey slaw. \$12

### KOREAN SPRING ROLL

Gochujang beef, vermicelli noodles & deep fried cabbage spring rolls with Asian slaw & habanero jam \$11

### SPICY TEMPURA GREEN BEANS

Onion fried green beans to go along with our curry ranch dipping sauce. \$10

## SOUPS & SALADS

### SOUP DU JOUR

Please inquire server

BY THE CUP: \$5

BY THE BOWL: \$7

### THE TRINITY \$17

Large garden salad, dinner roll, cup of soup

### HOUSE SALAD \$16

Arcadian greens, candied pecans, bleu cheese crumbles, dried cranberries & house-made white balsamic vinaigrette.

### CLASSIC CAESAR \$14

Chopped romaine, shaved parmesan, croutons, lemon wrap & Caesar dressing.

### ARCADIAN & BERRIES \$16

Arcadian greens, bacon, feta, fresh berries, toasted pumpkin seeds & champagne vinaigrette.

### THE WEDGE \$14.50

Iceberg wedge, bacon, bleu cheese crumbles, burgundy onions, petite tomatoes, candied pecans, bleu cheese dressing.

## GOURMET BURGERS

### HOUSE BURGER \$16

House burger, pub sauce, lettuce, vine ripe tomato, burgundy onion.

### CAJUN BURGER \$17

Cajun mayo, remoulade sauce, smoked gouda cheese, crispy onions.

### BORDER BURGER \$18

Southwest seasoned burger, corn-pico de gallo salsa, green chili, pepper jack cheese.

### BBQ PIT "BURGER" \$20

Beef brisket slab, thick-cut bacon, sharp cheddar cheese, fried onion & house BBQ.

### PACIFIC ISLAND BURGER \$18

Sriracha honey, smoked gouda cheese, fried avocado.

### BLUE MOON BURGER \$17

Bleu cheese crumbles, blue cheese dressing, lettuce, tomato onion, thick cut bacon.

\$20

## SANDWICHES & CHICKEN

### THE FULL HOUSE

The classic; Black Forest ham, roasted turkey, bacon, swiss, cheddar, lettuce, tomato, choice of bread.

### ROAST BEEF DIP \$19

Shaved roast beef, garlic french baguette, Au jus.

**Philly Style**- \$4.50 - Swiss, peppers & onions, horseradish mayo.

\$17

### SRIRACHA HOT HONEY CHICKEN

Fried chicken breast, lettuce, tomato & pickles. Topped with Sriracha honey and mayo.

\$19

### BARNYARD GOUDA BRISKET MELT

Butter basted sourdough bread, creamy gouda cheese, our house-smoked brisket.

### THE HOT PASTRAMI \$19

Shaved pastrami, Swiss cheese, dressed cabbage, toasted rye, stone-grain mustard.

**TUNA MELT** *Dressed albacore tuna, grilled sourdough, & cheddar.* \$19

**SMOKED SALMON MELT** *House-smoked salmon salad, grilled with choice of bread & cheese.* \$21

Bread options include, sourdough, rye, wheat, white.  
All burgers, chicken and sandwiches include choice of side.

G=gluten free options available, a bun or 7 grain gluten free slice.

# Chefs

# Morning

Starts at:  
**9AM - 3PM**  
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## BREAKFAST PLATES

**THE TRADITION** \$14.5

Choice of breakfast potatoes, 2 eggs\* any style, joined by toast & choice of meat.

**STEAK & EGGS** \$20.5

Breakfast steak grilled to order. 2 eggs\* any style, choice of breakfast potatoes & toast.

**JUMBO BISCUITS & GRAVY** \$15.5

Buttermilk biscuits blanketed with sausage gravy with 2 eggs.

**THE COUNTRY STEAK** \$17

A breaded fried steak covered in sausage gravy, breakfast potatoes and 2 eggs & toast.

**FARMHOUSE BRISKET HASH** \$15.5

House-smoked beef brisket, breakfast potatoes, peppers & onion, 3 eggs.

*Choice of potato options - House breakfast potatoes or shredded hash-browns.*

*Choice of meat options - 3ea bacon, 6oz ham steak or 3ea jumbo pork links.*

## HOUSE SWEET FARE

**WINDMILL WAFFLE BREAKFAST** \$12

Belgian waffle, confection sugar, accompanied with whipped butter, fresh berries & house-made raspberry syrup.

**"STUFFED" FRENCH TOAST** \$14

Thick cut bread, battered, filled with vanilla sweetened cream cheese, served with fresh berries and house raspberry syrup.

**PEACHES & CREAM BLINTZ** \$17.5

Cream & cottage cheese filled crepes, paired with peach preserves & fresh berries.

**BUTTERMILK PANCAKES** \$10

2 oversized pancakes, house-made raspberry syrup, whipped butter, confection sugar.

**PIGS IN A BLANKET** \$14

Jumbo breakfast links cozy wrapped with pancakes, whipped butter & confection sugar, accompanied with fresh berries.

## EGGS & OMELETS

*Includes choice of shredded or breakfast potatoes & toast*  
\$19

\$16

**HAM & CHEDDAR**

Black Forest ham, sharp cheddar.

*Sub Bacon \$3.00*

**THE BIRCH BAY BENEDICT**

House-smoked salmon, English muffin, poached eggs & hollandaise sauce.

\$18

**SPANISH FRITTATA**

Chorizo, spinach, peppers, onions, creamed eggs, baked.

\$17

**THE WESTERN**

Black Forest ham, peppers & onions, tomatoes and sharp cheddar cheese.

## SWEET TREATS

\$8

**APPLE DANISH**

**SCONE-RASPBERRY  
OR BLUEBERRY**

**BLACKBERRY  
DANISH**

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**FAIRHAVEN PORRIDGE-OLD TOWN OATS, FRESH BERRIES, BROWN SUGAR, CREAM, CANDIED PECANS, CINNAMON DUST. \$10**

## SIDE DISHES

Thick cut bacon	\$6.75	Fruit cup	\$4.25
Ham	\$5.50	Hashbrowns	\$3.50
Jumbo links	\$5.00	Strawberries	\$4.25
Two eggs	\$3.25	Peaches & cottage cheese	\$5.25
Toast	\$3.25		

*Chefs*

# NIGHT OWL

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## LATE NITES

### HOUSE BURGER \$16.00

Flame grilled beef patty, zesty pub sauce, greens, tomato, onion & choice of side.

### CHICKEN FINGERS \$14.00

Golden spiced chicken tenders, with choice of side & dipping sauce.

### CHICKEN WINGS \$16.00

1/2 dozen wings, deep fried & dressed in choice of Buffalo, BBQ, or Thai Chili.

### COD & CRISPS \$18.00

House battered cod, lemon wrap, slaw & choice of side.

## SMALL BITES

### SMOKED CHICKEN

### WAFFLE FRIES \$11.50

smoked chicken thigh, queso, onion tomato.

### KOREAN SPRING ROLLS \$11.00

with Asian slaw & habanero jam.

### SPICY TEMPURA GREEN

### BEANS \$10.00

Side of curry ranch for dipping.

## SIDES

ONION RINGS

FRENCH FRIES

GARDEN SALAD

FRUIT

POTATO SALAD

## SANDWICHES

TUNA MELT \$19.00

SMOKED SALMON MELT \$21.00

ROAST BEEF DIP \$19.00

Sandwiches include a choice of side.

**Starts at :**

# 12AM - 2AM

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# Chefs

# Libations

## SPEAKEASIES

### THE COPPER PENNY

Bombay Gin Mule featuring fresh oranges, cranberry juice, ginger beer with a float of Grand Marnier

### SPANISH 21

Milagro Reposado Tequila with house made blackberry habanero simple syrup topped with triple sec & soda

### PEACOCK MAGIC

Deep Eddy Lemon Vodka finished off with house made raspberry pineapple syrup & a dash of cream

### LAWMAN'S LOOT

Crown Vanilla on ice with apple cider & butter schnapps, topped with soda

### TIMBERWOLF

Bacardi Silver Rum, Kahlúa, Disaronno finished with cream, cinnamon sugar rum.

## COLD TAP

BUDWEISER

BUD-LIGHT

COORS LIGHT

BALE BREAKER

BELLINGHAM PINEAPPLE CIDER

HEFE

KULSHAN LAGER

ELYSIAN CONTACT HAZE

SHOCK TOP

MAC & JACK'S

TRICKSTER BLACK RAVEN

MODELO

## BOTTLES & TINS

BUD & BUD LIGHT

BUD LIGHT LIME

MGD

MILLER LITE

COORS LIGHT

MILLER HIGH LIFE

STONE IPA

BLUE MOON

O'DOUL'S

HEINEKEN

CORONA

PACIFICO

WHITE CLAW

TRULY

BELLINGHAM CIDER

TWISTED TEA

PABST

COORS BANQUET

MIC-ULTRA

STELLA

GUINNESS

RAINER

KOKANEE

## WINES

COASTAL PINOT GRIGIO

COASTAL CABERNET

SAUVIGNON

COASTAL WHITE

ZINFANDEL

COASTAL CHARDONNAY

SUBMISSION PINOT NOIR

COASTAL MERLOT

## COFFEE & TEAS

### EARL GREY TEA

Black tea blended with oil of bergamont.

### TONY'S FRENCH ROYAL

Hearty & bittersweet full finish.

### MOROCCAN MINT TEA

Refreshing sweet mint leaves.

### ORANGE PEKOE ICE TEA

Classic iced tea combination features 2 ingredients: pure black tea leaves, orange peel.

### CAFE CARMELITA DECAF

Cocoa & caramel notes, full buttery finish.

### LIPTON BLACK TEA

Rich taste, intense color and invigorating aroma.

## JUICES, SODAS & NON-ALCHOL

PEPSI

DR. PEPPER

STARRY LEMON LIME

MT. DEW

DIET PEPSI

MUG ROOT BEER

BRISK RASPBERRY TEA

LEMONADE

ORANGE JUICE

RUBY RED GRAPEFRUIT

CRANBERRY JUICE

APPLE JUICE

MILK

PINEAPPLE JUICE

Chefs