

# Morning

Starts at:  
**9AM - 3PM**  
 WWW.NORTHWOODCASINO.COM

## BREAKFAST PLATES

- THE TRADITION** \$12.5  
 Choice of breakfast potatoes, 2 eggs\* any style, joined by toast & choice of meat.
- STEAK & EGGS** \$20  
 Prime grade breakfast steak grilled to order. 2 eggs\* any style, choice of breakfast potatoes & toast.
- JUMBO BISCUITS & GRAVY** \$10  
 Buttermilk biscuits blanketed with sausage gravy with 2 eggs.
- THE COUNTRY STEAK** \$14  
 A breaded fried steak covered in sausage gravy, breakfast potatoes and 2 eggs & toast.
- FARMHOUSE BRISKET HASH** \$14.5  
 House-smoked beef brisket, breakfast potatoes, peppers & onion, 3 eggs.
- TRAILBLAZER SCRAM** \$16  
 Choice of potato, eggs scrambled with diced ham, bacon, sausage, peppers, onions. Topped with cheddar, sausage gravy.
- HALVERSTICK HOG** \$16  
 2 slices of bacon, 2 ham steaks, 2 jumbo sausage links, 3 eggs, choice of potato, and toast.

## 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** \$15.5  
 Cream & cottage cheese filled crepes, paired with peach preserves & fresh berries.
- BUTTERMILK PANCAKES** \$10  
 2 oversized pancakes, house-made, with fresh berries, raspberry syrup, whipped butter, confection sugar.
- PIGS IN A BLANKET** \$12  
 Jumbo breakfast links cozy wrapped with pancakes, whipped butter & confection sugar, accompanied with fresh berries.

**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 or sausage patties.

## EGGS & OMELETTES

*Includes choice of shredded or breakfast potatoes*

**HAM & CHEDDAR OMELETTE** \$12  
 Black Forest ham, sharp cheddar, & toast.  
*Sub Bacon \$3.00*

**THE BIRCH BAY BENEDICT** \$17  
 House-smoked King salmon, English muffin, poached eggs & hollandaise sauce.

**THE WESTERN OMELETTE** \$13  
 Black Forest ham, peppers & onions, tomatoes and sharp cheddar cheese & toast.

**CHILI CHEDDAR OMELETTE** \$14  
 Oversized omelette topped with chili, cheddar cheese, onion, sour cream and toast.

**CRAB FLORENTINE OMELETTE** \$19  
 Crab, spinach, swiss cheese, topped with cocktail sauce & side of toast.

**THE COTTAGE BENNY** \$12  
 Biscuit & ham, topped with poached eggs, smothered with country gravy.



**\$16 BREAKFAST QUESADILLA** Scrambled eggs, cheddar cheese, bacon, sausage, tomato, chives. Sides of salsa, sour cream, guacamole.

**FAIRHAVEN PORRIDGE**-OLD TOWN OATS, FRESH BERRIES, BROWN SUGAR, CREAM, CANDIED PECANS, CRAISINS, CINNAMON DUST. **\$8**

## SIDE DISHES

- |                 |        |                          |        |
|-----------------|--------|--------------------------|--------|
| Thick cut bacon | \$4.00 | Fruit cup                | \$3.50 |
| Ham             | \$4.00 | Hashbrowns               | \$3.50 |
| Jumbo links     | \$3.00 | Strawberries             | \$3.50 |
| Two eggs        | \$3.00 | Peaches & cottage cheese | \$5.25 |
| Toast           | \$3.25 |                          |        |

\*Consuming raw or undercooked meats, eggs, poultry or seafood may increase risk of food borne illness.

# Midday

## STARTERS

### CHICKEN WINGS \$14

Breaded and fried with choice of dipping sauce, served with crudité's.

### COD TACOS

Cold water cod, house battered, with iceberg lettuce, burgundy onion, house fish taco sauce. \$12

### PRAWN COCKTAIL \$12

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

### KOREAN SPRING ROLL

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

### CHICKEN QUESADILLA \$12

Garlic tortilla, pepper-jack, cheddar cheese, chicken, bell peppers, tomato, onion, sour cream, salsa, guacamole.

### SPICY TEMPURA GREEN BEANS

Spicy tempura dipped green beans, fried & accompanied with a house made curry ranch. \$10

## SOUPS & SALADS

### SOUP DU JOUR

Please inquire server

BY THE CUP: \$5

BY THE BOWL: \$7

### THE TRINITY \$16

Large garden salad, bread & butter, cup of soup.

### HOUSE SALAD \$14

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

### CLASSIC CAESAR \$12

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

### BLACKENED CHICKEN SALAD \$16

Romaine, blackened chicken, jack cheese, tomato, red beans, burgundy onion, bell peppers & corn.

### THE WEDGE \$13.50

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.

### THE WHOLE HOG \$18

Smoked pulled pork, sliced ham, thick cut alderwood bacon, cheddar cheese, pickles, tangy BBQ sauce.

### BBQ PIT "BURGER" \$20

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

### BLAZING JALAPEÑO BURGER \$18

Crispy jalapeno, pepper jack cheese, tomato & a "comeback" jalapeno slaw.

### BLUE MOON BURGER \$17

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

## SANDWICHES & CHICKEN

### THE FULL HOUSE \$18

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

### ROAST BEEF DIP \$19

1/2 pound of shaved roast beef, garlic ciabatta, Au jus.

**Philly Style** - \$4 - Swiss, peppers & onions.

### SMOKED SALMON MELT \$18

House-smoked king salmon salad, grilled with choice of bread & cheese.

### SRIRACHA HOT HONEY

### CHICKEN \$16

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

### CHICKEN BACON

### SANDWICH \$17

Crispy chicken breast, bacon, lettuce, tomato, onion, pickle, dressed with creamy garlic parmesan sauce.

### ACHIOTE STEAK \$22

### SANDWICH

8oz Prime grade achiote marinated steak, caramelized peppers and onion, chipotle spread on ciabatta.

### BARNYARD GOUDA

### BRISKET MELT \$17

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

### TUNA MELT \$12

Dressed albacore tuna, grilled sourdough, & cheddar.

### THE HOT PASTRAMI \$16

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

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.

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# Nightfall

Starts at:  
**3PM - 12AM**  
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## WOODSTONE PIZZAS

**THE HOMESTEAD** \$21/10.50  
 Pepperoni, sausage, mushrooms, onion, bell peppers.

**THE SMOKE STACK BRISKET** \$21/\$10.50  
 Our smoked beef brisket, BBQ sauce, bacon, caramelized onion, bleu cheese crumbles.

**PEPPERONI** \$18/\$9  
 Classic oversized pepperoni slices & mozzarella.

**THE CARNIVORE** \$20/\$10  
 Pepperoni, sausage, bacon bits & canadian bacon.

**THE HAWAIIAN** \$19/\$9  
 Canadian bacon, pineapple, mozzarella cheese.

**HERBIVORE** \$17/8.50  
 Olives, mushrooms, burgundy onion, bell pepper.

*\*NEW! Oversized personal flatbread pizza option. Cold fermented Pinsa Crust dough with its recognizable air bubbles is delicious!*

### FIRE GRILLED

**RIBEYE** \$24  
 12oz Ribeye steak, vegetable, choice of starch, garlic butter finish.

**NEW YORK** \$26  
 14oz Bone-in New York steak, vegetable, choice of starch, garlic butter finish.

**SURF IT** \$7  
 ADD 3 Jumbo butterflied scampi shrimp to any steak.

**PUB STEAK** \$20  
 8oz Prime grade beef steak, vegetable, choice of starch, garlic butter finish.

Choice of starch (baked potato, mashed potato, or mac & cheese), & 1 small garden or Caesar salad.

### FROM THE SMOKER

**CHOPPED BRISKET** \$19  
 Rich beef slabs, house-smoked & caramelized, habanero jam, veg., choice of starch.

**BABY BACK RIBS** \$22  
 1/2 rack of St. Louis style pork ribs, dry rubbed & house-smoked, veg, choice of starch.

**BBQ HALF CHICKEN** \$23  
 House-smoked, BBQ glazed, dry rubbed half chicken, veg, choice of starch & Habanero Jam.

### FROM THE WATER

**HALIBUT DINNER** \$26  
 6oz. garlic parmesan baked cold water halibut, seasonal vegetable, choice of starch.

**COD & CRISPS** \$18  
 House-battered cold water cod fillets, tartar sauce, slaw & lemon.

**COHO DINNER** \$19  
 6oz Coho salmon, lemon, house vegetable & choice of starch.

**SHRIMP PASTA** \$24  
 Jumbo shrimp, creamed garlic scampi sauce, capellini pasta, toasted baguette.

### AMPLES

**FRIED CHICKEN DRUMSTICKS**  
 Southern breaded chicken drumsticks, peppered country gravy, mashed potato, veg and biscuit. \$17

**COAST SALISH TACO**  
 Large fried bread, chili, lettuce, tomato, onion, cheese, sour cream, pico salsa. \$16

**HONEY GARLIC SHRIMP** \$17  
 Tempura shrimp, our honey garlic sauce, vegetables, served over rice.

**TERIYAKI BEEF** \$17  
 Tender beef, vegetables, teriyaki sauce served over rice.

### DESSERTS

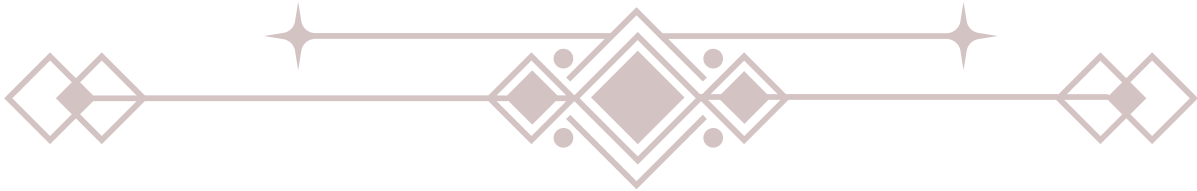
**RASPBERRY DONUT CHEESECAKE** \$7.50  
 Raspberry cheesecake topped with raspberry filling, crumbled donuts, powdered sugar, and whipped cream.

**RASPBERRY CRÈME BRÛLÉE** \$7  
 Fresh raspberry topped with our "burnt cream".

**CHOCOLATE CHERRY CAKE** \$6.50  
 Three layers of chocolate cake, fresh whipped cream, and a delicious cherry filling.

# NIGHT OWL

Est 2007



## LATE NITES

### HOUSE BURGER \$16.00

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

### CHICKEN FINGERS \$12.00

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

### CHICKEN WINGS \$14.00

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

### CHICKEN QUESADILLA \$10.00

Garlic tortilla, pepper-jack, cheddar cheese, chicken, bell peppers, tomato, onion, sour cream, salsa, guacamole.

### 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 \$12.00

SMOKED SALMON MELT \$18.00

ROAST BEEF DIP \$19.00

Sandwiches include a choice of side.

**Starts at :**

# 12AM - 2AM

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# Chefs

# Libations

## SPEAKEASIES

### TEXAS TEA

Peach Crown Royal, Deep Eddy Lemon, iced black orange pekoe tea, lemon garnish.

### SOLAR DISC

London Dry Tanqueray Gin, mango puree, soda, lime juice, simple syrup finish, grenadine drizzle.

### QUICK HITS

Milagro Reposado Tequila, Triple Sec, strawberry puree, simple syrup, sour mix, soda finish.

### MILK MONEY

Vanilla Vodka, Peach Schnapps, white peach puree, pineapple juice, half & half float.

### ROAD TRIP

Bacardi Silver Rum, muddled fresh mint, white peach puree, lemonade, lime juice, soda topped.

## COLD TAP

BUDWEISER

BUD LIGHT

COORS LIGHT

BLACK RAVEN SOUR

LOST GIANTS BLOOD ORANGE CIDER

HEFE

FORT GEORGE

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

OLD GERMAN

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 bergamot.

### TONY'S FRENCH ROYAL

Hearty & bittersweet full finish.

### MOROCCAN MINT TEA

Refreshing sweet mint leaves.

### ORANGE PEKOE ICE TEA

Classic iced tea combination featuring 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-ALCOHOL

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