

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* any style.
- THE COUNTRY STEAK** \$14
A breaded fried steak covered in sausage gravy, breakfast potatoes and 2 eggs* any style & toast.
- FARMHOUSE BRISKET HASH** \$14.5
House-smoked beef brisket, breakfast potatoes, peppers & onion, 3 eggs* any style.
- 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* any style, 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.



EGGS & OMELETTES

Includes choice of shredded or breakfast potatoes

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

THE BENEDICT \$17
English muffin, poached eggs sliced apple smoked ham & 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

Fried with choice of dipping sauce, served with crudités.

PRAWN COCKTAIL \$12

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

CHICKEN QUESADILLA \$12

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

GARLIC FRY \$5

French fry, fresh garlic, grated Parmesan cheese.
Add seasoned beef tidbits: \$7

COD TACOS \$14

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

POUTINE \$12

Traditional, fresh cut russet potato, poutine gravy, fresh cheese curds.

TEMPURA GREEN BEANS \$10

Tempura dipped green beans, fried & accompanied with a house made curry ranch.

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.

ROAST BEEF DIP \$19

1/2 pound of shaved roast beef, garlic ciabatta, Au jus.
Philly Style - \$4 - Swiss, peppers & onions.

THE HOT PASTRAMI \$16

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

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.

STEAKHOUSE POT ROAST \$19

Rich beef chuck roast, brandy cream beef gravy, potatoes, herbs, root vegetable & garlic bread.

HOT TURKEY SANDWICH \$17

Open faced brioche sandwich, oven roasted turkey breast, turkey gravy on thick cut texas toast, mashed potato & veg.

COAST SALISH TACO \$16

Large fried bread, chili, lettuce, tomato, onion, cheese, sour cream, pico salsa.

Bread options include sourdough, rye, wheat, white.

All burgers, chicken and handhelds include choice of side.

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

AMPLES

Bread options include sourdough, rye, wheat, white.

All burgers, chicken and handhelds include choice of side.

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

Starts at:

9AM - 12AM

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Chefs

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, white 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.

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

C RANCH-LAND \$10.50
 White sauce, smoked brisket, caramelized onion, bacon, bleu cheese.

A FARMLAND \$10.50
 Tomato sauce, pepperoni, sausage, onion, bell peppers, mushroom.

Z PEPPERONI \$9
 Tomato sauce, pepperoni, whole milk mozzarella.

FIRE GRILLED

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

NEW YORK \$26
 14oz 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) & 1 small garden or Caesar salad or cup of soup.

FROM THE SMOKER

KIELBASA \$16
 Beer marinated & house-smoked, house vegetable & choice of starch, habanero jam.

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

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.

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.

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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 \$12.00

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

GARLIC FRY \$5.00

French fry, fresh garlic, grated parmesan cheese. **Add seasoned beef tibits: \$7**

POUTINE \$11.00

Traditional, fresh cut russet potato, poutine gravy, fresh cheese curds.

SIDES

ONION RINGS

FRENCH FRIES

GARDEN SALAD

FRUIT

POTATO SALAD

SANDWICHES

TUNA MELT \$12.00

TURKEY CLUB \$16.00

ROAST BEEF DIP \$19.00

Sandwiches include a choice of side.

Starts at:

12AM - 2AM

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Chefs

Libations

SPEAKEASIES

GHOST BEAR

Vanilla vodka, hazelnut liquor mixed with eggnog.

FIRE WOLF

Peppermint schnapps, Hornitos tequila, served warm hot cocoa, whipped cream topped.

COPPER DROPPER

Bombay gin, muddled fresh orange, topped with ginger beer and Grand Marnier float.

BUFFALO GOLD

Captain Morgan spiced rum with house made hot butter rum mix.

CATS EYE

Screwball whiskey, Crème de Cacao, Crème de Menthe, finished with cream.

COLD TAP

BUDWEISER

BUD LIGHT

COORS LIGHT

MILLER LIGHT

MAC & JACK'S

HOPS VALLEY KRAKEN STASH

ELYSIAN CONTACT HAZE

MODELO

BELLINGHAM CIDER

KULSHAN PORTER

DISTRICT BUZZLIGHT BEER

TRICKSTER BLACK RAVEN

ROTATING TAPS

BOTTLES & TINS

BUD & BUD LIGHT

BUD LIGHT LIME

MGD

MILLER LITE

COORS LIGHT

IRISH DEATH

STONE IPA

BLUE MOON

SUN CRUISER TEA

HEINEKEN

CORONA

PACIFICO

WHITE CLAW

SIMPLY SPIKED LEMONADE

BELLINGHAM CIDER

TWISTED TEA

MODELO

MODELO NEGRA

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