

**Dalles House Specialties*

Served with Soup or Salad & choice of Garlic Mashed Potatoes, Baked Potato, Hash Browns, Sweet Potato Waffle Fries, Seasoned Fries, Au Gratin or Wild Rice Pilaf. Substitute Grilled Asparagus & Hollandaise or Seasonal Vegetable for \$2.50

***DALLES HOUSE DUCK Á L' ORANGE**

Two elegant, flavorful farm-raised duck breasts in a tangy orange sauce. Another famous Dalles House tradition 25.99

***BEEF TOURNEOS & SHRIMP**

Tender beef filet mignon bites with two grilled jumbo shrimp, drizzled with mushroom béarnaise sauce 29.99

RUBBED CHICKEN & BROCCOLI

Two all white chicken breasts seasoned with garlic & pepper and grilled, surrounded by steamed broccoli, placed on a bed of wild rice & lightly drizzled with a creamy parmesan sauce 20.99

VEGETARIAN SPECIALTY

Sautéed seasonal vegetables & garlic, served over black beans & wild rice pilaf 17.99

Pasta

Served with Soup or Salad & Garlic Toast



SEAFOOD FETTUCCINI ALFREDO

Sautéed jumbo shrimp, scallops, veggies & garlic served over fettuccini, topped with our housemade creamy garlic alfredo sauce 24.99

FETTUCCINI ALFREDO

A bed of fettuccini, topped with our house-made creamy garlic alfredo sauce and broccoli 14.99

~ Chicken 16.99

~ Honey Smoked Salmon 17.99

~ Three Jumbo Shrimp 18.99

~ Try it Cajun-Style for \$1 more!

PUMPKIN MARSCARPONE RAVIOLI

Pumpkin squash ravioli in parmesan cream sauce with fresh cranberries 18.99

LOBSTER RAVIOLI

Lump, luscious lobster meat wrapped in fresh egg ravioli, swimming in a garlic pepper cream sauce 20.99

St. Croix Favorites

HONEY SMOKED SALMON SALAD

Mixed greens, candied pecans, bleu cheese crumbles, red bell pepper, red onion & tomatoes all tossed in caesar dressing & topped with sweet honey smoked salmon 15.99

DH BLUE BLEU CHICKEN SALAD

A combination of mixed greens, tomatoes, cucumbers, blueberries, bleu cheese crumbles, chicken breast & bacon crumbles, served with a blueberry vinaigrette 14.99



***THE "DAM" BURGER**

One full-pound of ground chuck steak topped with lettuce, tomato, onion, bacon & cheeses on an extra large house-made bun 18.99. Take the Dam Burger Challenge, finish this "dam" burger & all the fries & win a free Dalles House Dam Burger T-shirt!!



**Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, or shellfish reduces the risk of food-borne illness.*

*Dalles House Signature Steaks

Served with Soup or Salad & choice of Garlic Mashed Potatoes, Baked Potato, Hash Browns, Sweet Potato Waffle Fries, Seasoned Fries, Au Gratin or Wild Rice Pilaf. Substitute Grilled Asparagus & Hollandaise or Seasonal Vegetable for \$2.50

*RIBEYE STEAK

Beautifully marbled & boneless 12 ounce choice steak 32.99

*FILET MIGNON

A tender, 9 ounce juicy center cut choice tenderloin filet 34.99
Try our filet "Oscar-style" topped with snow crab & béarnaise for only \$4 more!

*HOUSE STEAK

7 ounce USDA choice top sirloin steak
drizzled in our béarnaise 24.99






Enjoy your steak DH STYLE (no charge) by adding a melty, glorious, drop of parmesan herbed butter!



SURF & TURF YOUR WAY

Customize your dining experience by adding a "SURF" item to any "TURF" item listed above.

-  ADD COLD WATER LOBSTER TAIL 18.99
-  ADD THREE JUMBO SHRIMP 11.99
-  ADD HALF-POUND OF SNOW CRAB LEGS 18.99

Be sure to ask your server specifics on steak preparation, we are not responsible for the appearance or taste of well done items.

Fish & Seafood

Served with Soup or Salad & choice of Garlic Mashed Potatoes, Baked Potato, Hash Browns, Sweet Potato Waffle Fries, Seasoned Fries, Au Gratin or Wild Rice Pilaf. Substitute Grilled Asparagus & Hollandaise or Seasonal Vegetable for \$2.50

JUMBO SHRIMP

Five fresh jumbo shrimp broiled or beer-battered & golden-fried perfectly 24.99

SNOW CRAB LEGS

A full pound of succulent snow crab legs, steamed to order & served with hot drawn butter 36.99

TWIN LOBSTER TAILS

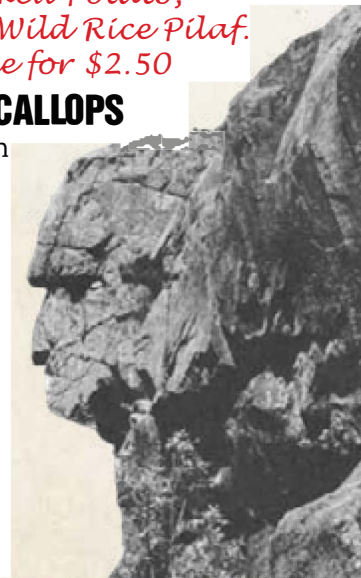
Two tender, sweet cold water lobster tails baked to absolute perfection & served with hot drawn butter 38.99

CITRUS CREAM CHAMPAGNE SCALLOPS

Sea scallops in a pond of our very own triple citrus, champagne cream sauce 23.99

SALMON

An 8 ounce pink filet topped with a dill-garlic crème sauce 21.99
Get it Pecan-crusted for 23.99



WALLEYE

A 10 ounce walleye filet broiled, pan-fried or deep fried to a golden brown 26.99
(We recommend our pan-fried walleye, so tasty!)
Pan-fried Blackened Walleye 27.99

