



MUCKLESHOOT RESTAURANT

BREAKFAST MENU 7AM – 11AM DAILY

BREAKFAST FAVORITES

***FARMER’S BREAKFAST** \$17
Three Eggs Cooked Your Way, Hash Browns, Choice of Bacon,
Sausage, or Chicken Apple Sausage, Choice of Toast

***DEUCES WILD** \$16
Two Eggs Cooked Your Way, Two Strips of Bacon,
Two Slices of Crème Brulée French Toast

GF***STEAK AND EGGS** \$30
Sirloin Steak, Two Eggs Cooked Your Way,
Hollandaise, Hash Browns
SUBSTITUTE Grilled Salmon \$27

***BREAKFAST BURRITO** \$20
Bacon, Avocado, Bell Peppers, Onions, Potatoes,
Scrambled Eggs, Cheddar Cheese, Flour Tortilla,
Smothered in Bison Green Chili

***CORNED BEEF HASH** \$17
Corned Beef Brisket, Potatoes, Onions,
Bell Peppers, Two Eggs Cooked Your Way

***HOMESTEAD HASH** \$19
Two Eggs Cooked Your Way, Bacon, Avocado,
Onions, Roasted Tomatoes, Red Potatoes,
White Cheddar, Choice of Toast

***SOUTHERN COMFORT** \$15
Biscuits Smothered in Country Gravy, Two Eggs Your Way

***CHICKEN FRIED STEAK AND EGGS** \$22
Two Eggs Your Way, Hash Browns, Country Gravy,
Choice of Toast

BENEDICTS

ALL BENEDICTS ARE AVAILABLE IN ½ ORDERS

***BLT BENEDICT** \$16/22
Two Poached Eggs, Crisp Pork Belly, Tomatoes,
Avocado, Arugula, Hollandaise Sauce, English Muffin,
Hash Browns

***EGGS BENEDICT** \$13/19
Two Poached Eggs, Shaved Ham, Hollandaise Sauce,
English Muffin, Hash Browns
SUBSTITUTE Pit-Smoked Salmon \$5

ACCOMPANIMENTS

- LOW FAT YOGURT \$3
- SEASONAL BERRIES \$8
- HASH BROWNS \$8
- BACON OR SAUSAGE \$4
- CHICKEN APPLE SAUSAGE \$5
- *TWO EGGS COOKED YOUR WAY \$5
- SINGLE PANCAKE \$5
- TOAST \$3
- DICED FRUIT \$7
- 1 BISCUIT & GRAVY \$5

OMELETS

SERVED WITH HASH BROWNS AND YOUR CHOICE OF TOAST
SUBSTITUTE EGG WHITES \$2

***PUGET SOUND** \$22
Crab, Shrimp, Scallions, Asparagus, Avocado, Salsa Golf
ADD Cheese \$1

***LOADED BAKED POTATO** \$16
Shredded Potatoes, Bacon, Sour Cream, Scallions,
Cheddar Cheese, with a Side of Sour Cream and Salsa

***HARVEST** \$15
Mushrooms, Onions, Tomatoes, Bell Peppers,
Asparagus, Squash
ADD Cheese \$1

***DESIGN YOUR OWN OMELET** \$18
Served with Hash Browns, and Choice of Toast

CHOOSE 2: PROTEIN
Country Ham, Bacon, Beyond Meat, Chicken Apple Sausage,
Shrimp, or Pit Smoked Salmon

CHOOSE 1: CHEESE
Cheddar, Swiss, Pepper Jack, American, or Jack

CHOOSE 2: VEGETABLES
Tomatoes, Onions, Spinach, Jalapeños, Bell Peppers,
Avocados, Mushrooms, Squash, or Asparagus

SUBSTITUTE Egg Whites \$2 | EACH ADDITIONAL Topping \$1.50

GRIDDLE CAKES AND SWEETS

***UPGRADE ANY ITEM TO A PLATTER WITH THE ADDITION OF
TWO EGGS COOKED YOUR WAY, HASH BROWNS, AND CHOICE
OF BACON, SAUSAGE, OR CHICKEN APPLE SAUSAGE FOR \$8.**

BUTTERMILK PANCAKES \$14
Three Cakes, Whipped Butter, Warm Syrup,
Confectioners’ Sugar
ADD Blueberries or Bananas \$3

CRÈME BRULÉE FRENCH TOAST \$15
Thick Cut Bread Coated in Crème Brulée Batter,
Confectioners’ Sugar, Berries, Warm Syrup, Whipped Butter

MARKET FRESH

***AVOCADO TOAST** \$12
Tomato, Pickled Red Onions, Radish, Queso Fresco,
Nine Grain Bread

***ADD** Two Eggs Cooked Your Way \$3

***ADD** Pit-Smoked Salmon \$5

***OATMEAL** \$10
Brown Sugar, Cinnamon, Raisin Medley,
Choice of Whole Milk or Almond Milk
ADD Banana or Fresh Berries \$3

***BANANA SPLIT BREAKFAST PARFAIT** \$10
Low-Fat Vanilla Yogurt, Honey Drizzle, Fresh Berries,
House-Made Granola

FROM THE BAKERY

- MUCKLESHOOT MUFFIN \$4.50
- CINNAMON ROLL \$5.50
- CROISSANT \$5.50
- FRY BREAD \$4.50
Huckleberry Butter, Honey

*Certain items on our menu are cooked to order and may be served raw or undercooked.
Consuming undercooked meats, poultry, shellfish, fish, or eggs may increase the risk of a foodborne illness.

Please be aware that our food may contain or may have come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish or wheat. We take steps to minimize risk and safely handle the foods that contain potential allergens, but please be advised that cross contamination may occur.

GF Gluten-Free Vegetarian A gratuity of 18% will be added for parties of 8 or more. Please drink responsibly.



MUCKLESHOOT RESTAURANT

MENU 11AM – CLOSE

THE GRILL SERVED WITH CHOICE OF ONE SIDE

- *6 OZ SIRLOIN STEAK \$28
- *12 OZ NEW YORK STRIP STEAK \$38
- *16 OZ RIBEYE STEAK \$47

***PRIME RIB**
Slow-Roasted, Prime Beef Rib with a Spice Rub,
Accompanied by Au Jus and Creamy Horseradish

- 16 OZ KING CUT \$44
- 12 OZ QUEEN CUT \$37
- 8 OZ PRINCE CUT \$30

SALMON PIT

CARRYING ON THE TRADITIONAL MUCKLESHOOT WAYS OF COOKING
OVER AN OPEN FLAME. LOCALLY SOURCED ALDERWOOD AND PACIFIC
COAST SALMON, AVAILABLE 5PM–10PM.

- *INDIVIDUAL \$29
8 OZ Fillet with One Side
- *FAMILY STYLE \$95
2 ½ Lbs with One Pound of Corn and Red Potatoes

ACCOMPANIMENTS

- BUTTERED GARLIC PRAWNS \$12
- MUSTARD DEMI-GLACE \$3
- BLUE CHEESE \$3
- PEPPERCORN SAUCE \$3
- SAUTÉED MUSHROOMS \$3
- CARAMELIZED ONIONS \$3

SIDE DISHES \$9

MAC & CHEESE

BROCCOLI

SEASONAL VEGETABLES

STEAK FRIES

BAKED POTATO

LOADED Bacon Lardons, Cheddar Cheese,
Sour Cream, Scallions ...ADD \$2

MASHED POTATOES

LOADED Bacon Lardons, Cheddar Cheese,
Sour Cream, Scallions ...ADD \$2

DESSERTS \$10

MUCKLESHOOT HUCKLEBERRY CRISP
Vanilla Ice Cream

CARAMELIZED FLAN BREAD PUDDING
Vanilla Sauce

CHOCOLATE MOUSSE CAKE
Fresh Strawberries, Chantilly Cream

PIE OF THE DAY \$9

BREAKFAST ANYTIME

*DEUCES WILD \$16
Two Eggs Cooked Your Way, Two Strips of Bacon,
Two Slices of Crème Brulée French Toast

GF*STEAK & EGGS \$30
Sirloin Steak, Two Eggs Cooked Your Way,
Hollandaise, Hash Browns
SUBSTITUTE Grilled Salmon \$27

*SOUTHERN COMFORT \$15
Biscuits Smothered in Country Gravy, Two Eggs Your Way

*DESIGN YOUR OWN OMELET \$18
Served with Hash Browns, and Choice of Toast

CHOOSE 2: PROTEIN
Country Ham, Bacon, Chicken Apple Sausage,
Beyond Meat, Shrimp, or Pit Smoked Salmon

CHOOSE 1: CHEESE
Cheddar, Swiss, Pepper Jack, American, or Jack

CHOOSE 2: VEGETABLES
Tomato, Onions, Spinach, Jalapeños, Bell Peppers,
Avocados, Mushrooms, Squash, or Asparagus

SUBSTITUTE Egg Whites \$2

EACH ADDITIONAL Topping \$1.50

ASIAN CUISINE

FRIED RICE

Egg, Peas, Carrots, Scallions and Rice

CHOOSE

Vegetables \$16 | Chicken \$18 | Meat \$20 | Seafood \$22

MONGOLIAN CHICKEN OR BEEF

Stir Fried with Onions, Scallions, Chili Peppers,
Mongolian Sauce Over Deep Fried Noodles

CHOOSE Chicken \$24 | Beef \$27

*PHO TAI \$18

Sliced Rare Beef, Green and Yellow Onions, Cilantro,
Rice Noodles, Bean Sprouts, Jalapeños, Thai Basil,
Lime

PHO GA \$18

Chicken, Green and Yellow Onions, Cilantro, Rice
Noodles, Bean Sprouts, Jalapeños, Thai Basil, Lime

HONEY WALNUT PRAWNS \$25

Prawns, Candied Walnuts and Sweet Honey Sauce,
Served with Jasmine Rice

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STARTERS

PRIME RIB BITES \$16
Blackened Prime Rib, Hatch Chili Salsa,
Huckleberry BBQ Sauce

BISON RIBS \$18
Cured, Braised, Glazed and Grilled
with Huckleberry BBQ Sauce, Fry Bread, Coleslaw

NACHO DELIGHT \$15
Crispy Corn Tortillas Layered in Queso, Cheddar Cheese,
Jalapeños, Guacamole, Sour Cream, Pico de Gallo
CHOICE OF: Ground Beef | Chicken | Bacon

**ROASTED PARMESAN CRUSTED
CAULIFLOWER** \$10
Parmesan-Reggiano, Chimichurri, Toasted Hazelnuts

SANTA FE SPRING ROLLS \$14
Grilled Chicken, Vegetables, Beans, Pico de Gallo,
Guacamole

FRIED MOZZARELLA \$12
Parmesan, Marinara Dipping Sauce

JUMBO CHICKEN WINGS \$15
4 Jumbo Wings, Celery, Carrots, Ranch
CHOICE OF SAUCE:
Huckleberry BBQ, Classic Buffalo, Sweet Chili Sauce

CHICKEN STRIPS \$13
Celery, Carrots
CHOICE OF SAUCE:
BBQ, Ranch, Blue Cheese, Honey Mustard

CRISPY FRIED PRAWNS \$14
Panko Encrusted, Lemon Wedge, Cocktail Sauce

FRY BREAD \$9
Huckleberry Butter, Honey

SALADS

ADD CHICKEN \$8 | SHRIMP \$10 | *SALMON \$11 | *SIRLOIN STEAK \$17

GARDEN SALAD \$7/10
Artisan Greens, Carrots, Tomatoes, Cucumbers,
Radishes, Croutons, Choice of Dressing

***CAESAR SALAD** \$8/11
Romaine, Parmesan Cheese, Lemon,
Herbed Croutons, Caesar Dressing

GF *SEAFOOD LOUIE SALAD \$26
PNW Crab, Jumbo Shrimp, Avocado, Tomatoes,
Black Olives, Artisan Greens, Hard-Boiled Egg,
Choice of Dressing
CRAB ONLY \$4

GF COBB SALAD \$15
Romaine Lettuce, Grilled Chicken, Bacon,
Blue Cheese Crumbles, Avocado, Tomatoes,
Red Onions, Hard-Boiled Egg, Choice of Dressing

**GF STRAWBERRY FIELDS
CHAMPAGNE SALAD** \$12
Artisan Greens, Strawberries, Toasted Almonds,
Pickled Red Onions, Feta Cheese, Champagne Vinaigrette

GF APPLE HARVEST SALAD \$12
Artisan Greens, Granny Smith Apple, Almonds,
Dried Cranberries, Blue Cheese Crumbles,
Bacon Lardons, Choice of Dressing

DRESSINGS

**RANCH | BLUE CHEESE | HONEY MUSTARD | THOUSAND ISLAND
LOW-FAT ITALIAN | BALSAMIC VINAIGRETTE | RED WINE VINAIGRETTE**

SOUPS

CLAM CHOWDER Cup or Bowl \$8/10
UPGRADE to Bread Bowl \$3

AUBURN BEEF CHILI Cup or Bowl \$8/10
Diced Onion, Cheddar Cheese, Sour Cream
UPGRADE to Bread Bowl \$3

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MENU 11AM – CLOSE

HAND HELDS

SERVED WITH YOUR CHOICE OF
FRESH FRUIT | STEAK FRIES | COLESLAW | CHIPS
GLUTEN FREE BREAD AVAILABLE

***BUILD YOUR OWN BURGER..... \$18**

Served with Lettuce, Tomatoes, Onions, and Pickles

CHOOSE 1:

Wagyu Burger, Grilled Chicken Breast, or Beyond Meat Patty

CHOOSE 1:

American, Blue Cheese, Cheddar, Pepper Jack, or Swiss

CHOOSE 1:

Sautéed Onions, Sautéed Mushrooms, Onion Straws

ADD Avocado **\$2**

ADD Applewood Smoked Bacon **\$2**

CONDIMENTS

Mayonnaise, BBQ, Bistro Sauce

REUBEN SLIDERS \$20

Corned Beef Brisket, Sauerkraut, Swiss Cheese,
Thousand Island Dressing, Sweet Roll

***PERFECT BLT \$18**

Applewood Smoked Bacon, Romaine Lettuce, Roma
Tomatoes, Dijon Mayonnaise, Sourdough Bread

GROWN UP GRILLED CHEESE \$14

Applewood Smoked Bacon, White Cheddar, American,
Provolone, Sourdough Bread, Roasted Tomato Dipping Sauce

ROASTED CHICKEN SALAD

CROISSANT \$15

Romaine Lettuce, White Cheddar, Almonds, Pear,
Dried Cranberries, Celery, Grapes

ENTRÉES

***SIRLOIN STEAK FRITES \$28**

Broccoli, Steak Fries, Mustard Demi-Glace

SHEPHERD’S PIE \$20

Ground Beef Chuck, Carrots, Celery, Peas, Mushrooms,
Baked Under A Mashed Potatoes Parmesan Crust

CHEF’S MAC N CHEESE \$22

Green Chilis, Country Ham, Cream, White Cheddar,
Herbed Breadcrumbs

♥ FETTUCCINE ALFREDO\$13

Parmesan Cream Sauce, Garlic Bread

ADD Chicken **\$8** | Shrimp **\$10** | Salmon **\$11** | Broccoli **\$5**

SPAGHETTI AND MEATBALLS \$20

Marinara Sauce, Parmesan Cheese, Garlic Bread

SMOKED CHICKEN

AND WHITE TRUFFLE RAVIOLI \$24

Green Chili Cream Sauce, Pico de Gallo

MUSHROOM CHICKEN CUTLETS \$28

Braised Chicken Cutlets, Creamy Marsala
Mushroom Sauce, Linguini Pasta, Charred Asparagus

CHICKEN FRIED STEAK \$22

Country Gravy, Mashed Potatoes, Seasonal Vegetables

***FISH TACOS \$20**

Blackened Salmon, Flour Tortillas, Cabbage,
Cotija Cheese, Cilantro, Mango Salsa, Green Chili Salsa

***FISH N CHIPS \$19**

Cod Fillets, Battered in House-Made Beer Batter,
Fried Golden, Served with Steak Fries, Coleslaw,
Tartar Sauce

♥ HARVEST BOWL \$21

Quinoa, Farro, Mushrooms, Brussels Sprouts, Cauliflower,
Sweet Potato, Avocado, Crispy Carrots, Cashew Aji Amarillo Sauce

OLD SCHOOL FAVORITE \$16.50

Featured Entrée with Delicious Side and Dessert

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