

HAMLEY STEAKHOUSE MENU

DINNER SERVICE AT 5 PM DAILY

APPETIZERS

SAUTÉED STEAK TIPS

STEAK TIPS SAUTÉED WITH GARLIC AND YOUR CHOICE OF HAMLEY SPICE RUB, HAMLEY BBQ SAUCE OR CHIMICHURRI **16**

SAUTÉED MUSHROOMS

BUTTON MUSHROOMS SAUTÉED IN WHITE WINE, BUTTER AND BACON **12**

WILD TIGER PRAWN COCKTAIL

HOUSE COCKTAIL SAUCE AND GRILLED LEMON **16**

VAQUERO ARTICHOKE DIP

CREAMY ARTICHOKE AND SPINACH DIP, SERVED WITH WARM PITA BREAD **13**

HOUSEMADE SOUPS

Cup | **6** Bowl | **8**

SALADS

RANCH GARDEN

TOPPED WITH CUCUMBERS, CARROTS, RED CABBAGE, TOMATOES, CHEESE AND CROUTONS, SERVED WITH YOUR CHOICE OF DRESSING Entrée | **10** Side | **6**

SUMMER BERRY

SPRING MIX, BLUEBERRIES, STRAWBERRIES, ALMONDS, GOAT CHEESE, CRAISINS, STRAWBERRY POPPYSEED DRESSING **15**

COWBOY CAESAR

CRISP ROMAINE LETTUCE TOSSED IN CAESAR DRESSING, TOPPED WITH CROUTONS AND FRESHLY GRATED PARMESAN CHEESE Entrée | **10** Side | **6**

WATERMELON FETA

SPRING MIX, WATERMELON, FETA CHEESE, PICKLED RED ONION, CUCUMBER, MINT, BALSAMIC REDUCTION **14**

BARBECUE

ROMAINE LETTUCE, CHERRY TOMATOES, CORN, BLACK BEANS, SMOKED PAPRIKA TORTILLA STRIPS, MONTEREY JACK CHEESE, GREEN GODDESS DRESSING, HAMLEY BBQ SAUCE DRIZZLE **13**

ADD TO ANY SALAD GRILLED CHICKEN **6** | GRILLED SALMON **10**

BURGERS

THE COWBOY

HALF POUND GROUND CHUCK WITH APPLEWOOD SMOKED BACON, CHEDDAR CHEESE, GRILLED ONIONS, LETTUCE, TOMATO AND SIGNATURE HAMLEY BBQ SAUCE ON A TOASTED BUN, SERVED WITH HOUSE FRIES **16**

STEAKHOUSE LOADED CHEESEBURGER

HALF POUND GROUND CHUCK WITH CHEDDAR AND PEPPER JACK CHEESE, GRILLED ONIONS, LETTUCE, TOMATO, PICKLES AND THOUSAND ISLAND DRESSING ON A TOASTED BUN, SERVED WITH HOUSE FRIES **15**

CALIFORNIA COWGIRL

HALF POUND GROUND CHUCK WITH SWISS CHEESE, BACON, AVOCADO, LETTUCE, TOMATO AND MAYO ON A TOASTED BUN, SERVED WITH HOUSE FRIES **16**

PARMESAN MUSHROOM SWISS

HALF POUND GROUND CHUCK WITH SWISS CHEESE, GARLIC PARMESAN SAUTÉED MUSHROOMS AND MAYO ON A TOASTED BUN, SERVED WITH HOUSE FRIES **15**

SANDWICHES

RANCHER CHICKEN SANDWICH

GRILLED CHICKEN BREAST, APPLEWOOD SMOKED BACON, CHEDDAR CHEESE, ONION, TOMATO, LETTUCE AND HAMLEY SAUCE ON A TOASTED BUN, SERVED WITH HOUSE FRIES **15**

PRIME RIB DIP

TENDER SLICED PRIME RIB, CARAMELIZED ONIONS AND MOZZARELLA CHEESE SERVED ON A SOFT ROLL WITH AU JUS AND HOUSE FRIES **16**

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

A gratuity of 20% may be added to groups of 8 or more.

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STEAKS

U.S.D.A. PRIME GRADED BEEF

LESS THAN 2% OF AMERICAN BEEF EARNS THE COVETED RATING OF U.S.D.A. PRIME

ALL STEAKS INCLUDE SEASONAL VEGETABLES, YOUR CHOICE OF SAUCE AND SIDE

SAUCES: CREAMY PEPPERCORN, DEMI-GLACE OR CHIMICHURRI

SIDES: BAKED POTATO, MASHED POTATOES OR ROASTED FINGERLING POTATOES

DOUBLE R RANCH RIB EYE

14oz | 59

SNAKE RIVER FARMS COULOTTE

8oz | 38

DOUBLE R RANCH FILET

6oz | 38 8oz | 48

SNAKE RIVER FARMS WAGYU FLAT IRON

8oz | 45

DOUBLE R RANCH PRIME RIB

10oz | 42 14oz | 54

DOUBLE R RANCH NEW YORK STEAK

16oz | 49

(While supplies last)

CHEF'S FEATURED SELECTION

SNAKE RIVER FARMS KUROBUTA PORK SHANK

SLOW COOKED IN CHICKEN STOCK, MIREPOIX, RED WINE AND HERBS. SERVED WITH MASHED POTATOES AND SEASONAL VEGETABLES 16oz | 34

BLACK TRUFFLE GRUYÈRE MAC & CHEESE

CAVATAPPI NOODLES, FOUR CHEESE BÉCHAMEL SAUCE, BLACK TRUFFLE OIL AND HERBS 21

BLACK TIGER PRAWN PUTTANESCA

PAPPARDELLE PASTA, SUNDRIED TOMATOES, CAPERS, BLACK OLIVES, GARLIC, ANCHOVY BUTTER, WHITE WINE AND GRATED PARMESAN CHEESE 24

ADD TO ANY MEAL

LOAD YOUR POTATO 3 | GRILLED CHICKEN 6 | GRILLED SALMON 10 | SAUTÉED MUSHROOMS 6

RANCH COOKIN'

ST. HELENS BEEF SHORT RIBS

SLOW COOKED WITH RED WINE, CHILI, BEEF STOCK AND A HINT OF CHOCOLATE, SERVED WITH MASHED POTATOES AND SEASONAL VEGETABLES 30

CHICKEN MARSALA

PAN SEARED CHICKEN BREAST TOPPED WITH OUR CREAMY MUSHROOM MARSALA SAUCE, SERVED OVER ANGEL HAIR PASTA AND SEASONAL VEGETABLES 21

GRANDMA'S ROAST BEEF DINNER

TENDER ROAST BEEF COVERED WITH OUR HAMLEY SIGNATURE BROWN GRAVY, SERVED WITH MASHED POTATOES AND SEASONAL VEGETABLES 22

BEEF STROGANOFF

PRIME RIB STROGANOFF WITH SAUTÉED ONIONS AND MUSHROOMS TOSSED WITH PAPPARDELLE NOODLES 22

LIVER AND ONIONS

BEEF LIVER AND ONIONS COOKED IN BACON, SERVED WITH MASHED POTATOES, HAMLEY BROWN GRAVY AND CORN 19

COUNTRY FRIED STEAK

BEEF CUBE STEAK COATED IN HAMLEY SPECIAL BREADING, SERVED WITH MASHED POTATOES, HAMLEY SAUSAGE GRAVY AND CORN 25

FIRE ROASTED SALMON

SALMON FILET WITH BLACKBERRY DIL COMPOUND BUTTER, SERVED WITH ROASTED FINGERLING POTATOES AND SEASONAL VEGETABLES 30

COORS® BEER BATTERED HALIBUT

SERVED WITH LESTER FRIES AND CHEF'S TARTAR SAUCE
2 PEICES | 16 3 PEICES | 20

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