



## Welcome to Fire Mountain Grill at Hoffstadt Bluffs Visitor Center

### A P P E T I Z E R S

- Onion Rings**—Family Size \$9.59/Regular \$5.99  
**Beer Battered Fries**—Family Size \$8.59/Reg \$4.99  
**Coconut Prawns** seven jumbo prawns fried golden. Served with raspberry chipotle dipping sauce \$8.99  
**Volcano Poppin' Chicken**—battered and fried golden. Served with housemade ranch and fire sauce \$7.99  
**Calamari**—rings and tentacles served with housemade tartar or cocktail sauce \$9.99  
**Clam Strips**—battered and fried served with tartar \$7.99  
**Jagermeister Prawns**—seven jumbo prawns sautéed with our secret delectable Jagermeister cream sauce \$9.99

### S A L A D S

*Dressings: Housemade Garden Fresh Ranch, Italian, 1000 Island, Blue Cheese, Honey Mustard and Fat Free Raspberry Vinaigrette*

**Garden Salad**—fresh veggies atop mixed greens \$8.99

*add grilled chicken \$2  
or grilled salmon \$4*

**Chicken Salad Salad**—mixed greens topped with chicken salad (seasoned breast meat, green onion, grapes & cranraisins blended with light mayo) topped with northwest granola and mandarins \$9.99

**Chef Salad** mixed greens with honey ham, oven roasted turkey, bacon bits, sliced egg, blended cheese and fresh veggies \$10.99

**Crispy Chicken Salad**—mixed greens, bacon bits, veggies and cheese topped with fried crispy chicken bites \$9.99

**Cobb Salad** with seasoned chicken, bacon bits, blue cheese crumbles, avocado and fresh veggies \$9.99

**Fruit Salad** with fresh pineapple and berries atop mixed greens. Topped with

### S A N D W I C H E S

- served with beer battered fries  
(sub garden salad or onion rings \$1.59)*  
**Chicken Salad Sandwich**—Seasoned breast meat, green onion, grapes and cranraisins blended with mayonnaise  
 Served on a croissant with lettuce \$9.99  
**Reuben**—Corned beef on toasted rye with sauerkraut, Swiss cheese and 1000 Island sauce \$9.99  
**Turkey Cran Delite** with lean turkey, lettuce, mandarin oranges, cranberry sauce and cream cheese served on a croissant \$9.99  
**BLTC** with five strips of bacon, lettuce, tomato and choice of cheese (mayo on the side) \$9.59  
**Club**—Triple layer with turkey, ham, bacon, lettuce and tomato \$10.99 BE HUNGRY!  
 (mayo on the side)  
**Veggie Sandwich** with cream cheese, hummus, cucumber, lettuce, tomato, avocado and onion on wheat \$8.99

### D E L I S A N D W I C H E S

- served with beer battered fries  
(sub garden salad or onion rings \$1.59)*  
**Oven Roasted Turkey, Honey Smoked Ham or Corned Beef** \$9.59 (half \$6.79)  
*with choice of bread, cheese, lettuce, tomato and pickle*

### F R I E D F O O D S

- served with beer battered fries  
(sub garden salad or onion rings \$1.59)*  
**Halibut** served with homemade tartar  
 2 piece \$13.59 / 3 piece \$16.99  
**Chicken Strips** served with homemade ranch  
 Three Big Strips \$9.59  
**Corn Dog Bites** a dozen of 'em \$8.99  
**Clam Strips**—battered and fried golden \$9.59  
**Fish Sandwich** with two pieces halibut served on a Kaiser roll with cheddar cheese, housemade

Parties of 8 or more—18% service fee/ Wine corkage fee—\$10  
 Split Plate Fee \$2 (\$3 for Dinner Entrées)

*\*Meats or eggs that are undercooked to your specifications may increase your risk of food borne illness—especially if you have certain medical conditions*



NO CHECKS PLEASE

## BURGERS

*Ground chuck—all natural,  
vegetarian feed from Painted Hills, OR*

Cooked medium. Served on a Kaiser roll with beer battered fries, lettuce, tomato and pickles

(sub garden salad or onion rings \$1.59)

*...or skip the bun and fries for a large side salad*

**\*Traditional** grilled with house seasoning \$8.79

**\*Cheese Burger** with American cheese \$8.99

**\*Western**—barbeque sauce, onion rings and cheddar cheese \$9.99

**\*Bacon Ranch**—grilled with ranch seasoning and topped with bacon and cheddar & Monterey jack cheese \$9.99

**\*Blue Cheese Burger**—grilled with house seasoning. Topped with bacon & melted blue cheese crumbles \$9.99

**Veggie Burger**—housemade with black and kidney beans, sweet potatoes, corn, basil, bread crumbs, hummus & seasoning \$9.99

**\*Fire Mountain Burger**

*Hand pressed and **HOT!***

Chopped habaneras & chipotle peppers give this one some fire

Blended with Pepperjack & tapatio

Served with our fire sauce \$10.99

## SPECIALTY BURGERS

*Add Cheese, Bacon, Sautéed Mushrooms,  
Caramelized Onions or Avocado  
to any burger—Add \$1*

Cooked medium. Served on a Kaiser roll with beer battered fries, lettuce, tomato and pickles

(sub garden salad or onion rings \$1.59)

*...or skip the bun and fries for a large side salad*

**\*Elk Burger**—Ground and pressed Olympic Elk, seasoned and Chargrilled.

Topped with caramelized onions \$11.59

**\*Buffalo (aka Bison) Burger** —

The original red meat from the northwest!

Chargrilled \$11.59

## CHICKEN BURGERS

Grilled Chicken Burger with Swiss \$8.99

Chicken Bacon Ranch Burger—grilled

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## ENTREES

*served with a garden salad, beer battered fries  
(or roasted red potatoes after 4pm) and bread  
...or skip the starch and enjoy a large side salad*

## STEAKS

**\*NY Steak**—10 oz choice cut New York steak seasoned and Chargrilled to your liking \$17.99

**\*Jagermeister Steak & Prawns**—10 oz NY Chargrilled, topped with three jumbo prawns and sliced mushrooms sautéed with Jagermeister cream sauce \$23.99

**\*Brandied Mushroom Steak**—10 oz NY Chargrilled and topped with brandied mushrooms \$19.99

**\*The Blue Steak**—10 oz NY Chargrilled and topped with creamy blue cheese sauce \$19.99

## VEGETARIAN

**Eggplant**—battered and grilled, topped with cream sauce and finished with diced tomatoes and scallions \$12.99

## SEAFOOD & FISH

**\*Raspberry Salmon**—Northwest salmon seasoned and Chargrilled medium. Topped with raspberry glaze and fresh berries \$17.99

**Coconut Prawns**—nine jumbo prawns fried golden.

Served with raspberry chipotle dipping sauce \$15.99

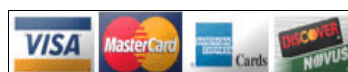
**\*BBQ Salmon**—Northwest salmon seasoned and Chargrilled medium with housemade barbeque sauce \$17.99

**Captain's Dinner Plate** with three coconut prawns, two piece halibut, clam strips and calamari with sauces \$19.99

## CHICKEN DISHES

**Prosciutto Chicken**—seasoned chicken breast sautéed with prosciutto and other Italian meats with asiago, romano and parmesan cheeses in cream sauce.

Parties of 8 or more—18% service fee/ Wine corkage fee—\$10  
Split Plate Fee \$2 (\$3 for Dinner Entrées)



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