

**STARTERS****CRAB AND AVOCADO SALAD**

A layering of ripe avocado, Dungeness crab, roasted tomatoes and corn, drizzled with a house made basil vinaigrette served with grilled Tuscan bread 13.00

**TEQUILA PRAWNS**

Sautéed jumbo prawns in a tequila chili lime sauce served with grilled Tuscan bread 13.50

**MEDITERRANEAN HUMMUS PLATE**

House made hummus served with vegetables, feta cheese and wood fired flat bread 9.50

**SEARED AHI TUNA**

Seared ahi\* lightly spiced with togarashi chili pepper served atop Asian greens 10.50

**EDAMAME**

Lightly salted soy beans 5.00

**HOUSE SALAD**

Organic greens, carrots, tomatoes and cucumbers with your choice of dressing 4.00

**ICEBERG WEDGE**

Crisp iceberg wedge topped with bacon, diced roma tomatoes, blue cheese crumbles and dressing 6.50

**AX BILLY CLAM CHOWDER**

cup 4.00 bowl 5.50

**SOUP OF THE DAY**

cup 3.50 bowl 5.00

**SALAD****AHI ROMAINE**

Ahi tuna\* with shaved ricotta and a house made kalamata olive dressing\* served atop grilled romaine 12.50

**AX BILLY SALAD**

Organic greens with dried cranberries, green apple, fresh chèvre and candied hazelnuts tossed in a house made vinaigrette 10.00  
*add grilled chicken 5.00*

**CAESAR SALAD**

Crisp romaine tossed in a house made Caesar dressing\* with croutons and fresh parmesan 9.50  
*add grilled chicken or blackened salmon 5.00*

**CHICKEN SESAME SALAD**

Crisp romaine with grilled chicken breast, candied almonds, Mandarin oranges and fried wontons tossed in a sesame dressing 11.50

## LUNCH SPECIAL

### HALF SANDWICH AND SOUP OR SALAD

Turkey BLT or Corned Beef served with a house salad or a cup of the soup of the day 8.00

## SANDWICHES & BURGERS

*With choice of fries or fruit*

### TURKEY BLT

Turkey and peppered bacon on toasted sourdough with lettuce, tomato, provolone and chipotle aioli 10.50

### CORNED BEEF SANDWICH

Hot corned beef and white cheddar on grilled sourdough with roasted poblano aioli 11.00

### MAMBO BURGER

Half pound local beef\*\* with Tillamook cheddar, lettuce and tomato 10.50

*Add mushrooms, peppered bacon, caramelized onions or avocado 1.00*

*Vegetable patty available for substitution*

### HUMMUS PITA

House made hummus, cucumber, red onion, lettuce, tomato, kalamata olives and feta served in a warm pita 9.00

### BBQ CHICKEN BURGER

Grilled chicken breast with cheddar, lettuce, tomato and house made bbq sauce 10.50

## FAVORITES

### STEAK FRITES

Grilled marinated skirt steak\*\* served with demi-glace and fries 13.00

### FISH & CHIPS

Wild Alaskan true cod dipped in our house made beer batter served with tartar sauce and french fries 11.75

### CHICKEN TERIYAKI

Stir-fry with vegetables in a house made teriyaki sauce served over white rice 10.00

### FISH TACOS

Two flour tortillas with grilled mahi-mahi, cabbage, cilantro cream, avocado and salsa 10.00

### VERMICELLI PASTA

Vermicelli, asparagus and shelled peas with a light white wine cream sauce 10.00

### WILD SALMON

Pan seared salmon with a red wine pear reduction sauce served along side  
orchard wild rice pilaf and seasonal vegetables 12.50

\*\*We proudly serve 100% free range grass fed beef without added hormones or antibiotics from Knee Deep Cattle Company, located near Coburg Oregon  
17% Gratuity on parties greater than eight