



TOLLY'S RESTAURANT
AND SODA FOUNTAIN

Entrée Selections

Chicken Piccata	\$24.00
<i>Chicken medallions sauté with lemon butter caper sauce served with rice timbale and vegetables</i>	
Wild Berry Chicken Breast	\$20.00
<i>Oregon wild berry BBQ sauce glazed chicken with seasoned rice and vegetables</i>	
Wood Grilled Fresh Alaskan Salmon filet with Crimini-Mustard Sauce	\$26.00
<i>Grilled salmon served with crispy herb polenta cake and stone ground mustard- mushroom sauce</i>	
Baked Stuffed Colossal Prawns	\$ 28.00
<i>Prawns covered with lump crabmeat stuffing and baked in creamy sherry sauce with side of vegetables.</i>	

Exclusive Steak Selections

We purchase from all-natural farms throughout the Pacific Northwest and only use grass fed and free-range grained "USDA Prime" and "USDA Choice grades of beef without hormones and pesticides.

Cooking Temperatures: Rare - Warm center, Medium Rare - Hot red center, Medium - Light Pink center, Medium Well - Cook through moist, Well Done - Cooked through dry (butterfly)

Our steaks come with a house salad and choice of dressings.

All steaks offer a choice of toppings: Mushroom Confit, Cheffrey Blue Blend and Crab-Shallot Butter

The Barons Steak - Miller Farms	\$ 37.00
<i>A one pound-thick cut "USDA Prime" N.Y. Sirloin strip steak served with chef's potato and vegetable.</i>	
The Mountain Man Steak - Misty Isle Beef	\$ 42.00
<i>A 24 ounce choice "Prime Rib eye" steak bone-in French style, served with chef's potato and vegetables.</i>	
The Cowboy Steak - Misty Isle Beef	\$ 27.00
<i>A one pound choice bone in "Prime Rib eye" steak with chef's potato and vegetables.</i>	
The Coachmen Filet Mignon Steak - Carlton Farms	\$ 34.00
<i>Half pound all natural choice filet grilled to perfection served with chef's potato and vegetables.</i>	
The Banker Steak - Misty Isle Beef	\$ 15.95
<i>A half pound choice filet-cut style Sirloin steak with potato and vegetable</i>	
The Shepard's steak - Superior Farms Lamb	\$ 17.95
<i>A one pound choice leg of lamb steak bone in served with chef starch and vegetable.</i>	

Steak Toppings: Our chef suggests a steak topping to enhance your dining experience.

<i>Fried Colossal Shrimp</i>	<i>\$ 2.95</i>
<i>Peppered Bacon Wrapped Jumbo Sea Scallop</i>	<i>\$ 3.25</i>
<i>House Pacific Crab and Bay Shrimp Cake</i>	<i>\$ 4.95</i>