

ST. HELENS ELKS LODGE

FRIDAY/SATURDAY

STARTERS | ENTREES | SALADS | BURGERS | DRINKS

\$14.95

\$11.95

\$9.50

\$9.50

FRIDAY

5:00 PM - 8:30 PM

SATURDAY 5:00 PM - 8:30 PM

FULL MENU AVAILABLE AT 5 PM.

PLEASE CHOOSE FROM DAILY OR BAR MENU FOR LUNCH

STARTERS



CHARCUTERIE BOARD

Assortment of seasonal fruits. meats, cheeses, crackers, nuts. olives and chocolates

PRAWN COCKTAIL

Six jumbo prawns nestled on romaine served with cocktail and lemon wedges

BAY SHRIMP COCKTAIL \$11.95

Heaping portion of bay shrimp nestled on romaine served with cocktail and lemon wedges

COWBOY CAVIAR & CHIPS

Tasty mixture of white and black beans, corn, sweet peppers, red onion, garlic, cilantro, lime and honey served with tortilla chips

MOZZARELLA STICKS

8 golden fried mozzarella sticks served with marinara or ranch for dipping

HOT SEAFOOD DIP

\$12.50

Seasonal assortment of seafood. cream cheese, mozzarella and Italian blend cheese, garlic, green onions and lemon slices served with tortilla chips

TEMPURA MUSHROOMS

Fresh whole mushrooms hand battered and fried golden served

with ranch

\$9.50

\$9.50

Eight dumplings deep fried and served with choice of dipping sauces

POTATO SKINS

POTSTICKERS

\$11.95

\$10.95

\$10.95

House made, loaded with bacon, cheddar cheese and green onions. Served with sour cream

SOUPS & SALADS

SOUP

Fresh house made soup daily. Please ask your server about our selection

NORA'S CLAM CHOWDER

Available Fridays Only

CUP: \$5.75 BOWL:\$7.25

CUP:

Bread Bowl - \$13.50

All salads served with your choice of Ranch, Bleu Cheese, Caesar, Thousand Island, Honey Mustard, French, Italian, Balsamic or Raspberry Walnut Vinaigrette

HOUSE DINNER SALAD

Add Bay Shrimp

\$4.95 +\$5.00

CHICKEN SALAD

\$14.95

Grilled or crispy chicken, Craisins, sliced almonds, tomato wedges on a bed of romaine lettuce topped with red onion

CHEF SALAD

\$14.95

Ham, turkey, cheddar and swiss cheese, tomato wedges and a hard boiled egg on a

bed of romaine lettuce

\$14.95 SHRIMP SALAD

Hearty portion of bay shrimp nestled on top a bed of romaine lettuce with tomato and lemon wedges, a hard boiled egg and sprinkled with dill



CAESAR SALAD

Romaine lettuce, four-blend Italian cheese and croutons tossed in house made Caesar dressing and served with a lemon wedge

CAPRESE GREEN SALAD

Romaine lettuce, cherry tomatoes, fresh mozzarella and fresh basil drizzled with a balsamic reduction Chicken +\$4.00

ADD TO YOUR SALAD

Bay Shrimp +\$5.00 Top Sirloin +\$9.95

Salmon +\$9.95

STEAK SALAD

\$19.95

Top sirloin steak, Craisins, sliced almonds, bleu cheese crumbles, tomato wedges and a hard boiled egg, topped with sliced red onions on a bed of romaine lettuce



YOUR CHOICE: \$6.50

Cheesecake - Plain or Strawberry Carrot Cake Chocolate Lava Bundt Cake

House made Seasonal Dessert

ICE CREAM \$3.00

Topped with seasonal fruit.

Or add a scoop of ice cream to any dessert for \$1.00





A \$3.00 charge will be applied to split an order. There will be a 20% **gratuity** added to all tables of 8 or larger.



ST. HELENS ELKS LODGE



BURGERS

Build Your Own Burger

All Burgers served with choice of French Fries, Fresh cut Fries, Tater Tots, House made JoJo's or Cottage Cheese. Load up the Fries or Tots with Cheese, Bacon and Green Onions for added \$2.00. *Substitute Onion Rings, Dinner Salad, Fruit or Soup \$3.00

All burgers served on a brioche bun with mayo, lettuce, tomato, red onion and pickles

Pic	kΥ	our	Base:
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Hamburger \$11.50 Extra Patty \$3.00 add. Grilled Chicken \$12.50 Crispy Chicken \$12.50

Other Add-Ons

\$1.50 Bacon \$1.50 Ham Fried Egg \$1.00 Grilled Mushrooms \$0.50 Grilled Onions \$0.50 Onion Ring \$0.50

Cheese -

\$1.00 Per Slice Cheddar **Swiss** Pepper Jack Bleu Cheese

Sauces

BBQ Buffalo Ranch

Honey Mustard

ENTREES

All entrees served with your choice of baked potato (loaded add \$2.00), scalloped potatoes, garlic mashed Yukon gold potatoes, rice, fries, tots and seasonal vegetables. Cup of soup or dinner salad included.

FISH-N-CHIPS

Beer battered cod fried to golden perfection, then served with house made tartar sauce and lemon slices 3 Pc. \$19.95 4 Pc. \$21.95

CHICKEN TENDERS DINNER

FANTAIL SHRIMP DINNER

with choice of side, lemon wedge and

\$15.95

\$15.95

Crispy breaded chicken breast tenders served with choice of side and dipping sauce

Six panko crusted butterfly prawns served

CAPTAIN'S PLATTER

Golden fried calamari, panko crusted fantail shrimp, 1 piece of both fried cod and fried

\$21.95

salmon

\$19.95 FRUIT GLAZED SALMON

Seared salmon fillet coated in seasonal house made fruit glaze

CALAMARI DINNER

\$15.95

Eight ounces of breaded fried calamari strips served with choice of side, lemon wedge, cocktail and tartar sauce

ALMOND CRUSTED \$24.95 HALIBUT FILLET

Hand-breaded with toasted almonds and herbs, pan seared and finished in the oven until golden brown and drizzled with lemon garlic butter. *While Supplies Last

PASTA

cocktail sauce

PASTA ALFREDO

\$14.95

wine & spices served over fettuccini

SOUTHERN STYLE PORK CHOP \$16.95

Bone-in seasoned pork chop lightly dredged in flour and pan fried until golden crisp

PASTA ALLA VODKA

\$14.95

Rotating weekly pasta in a hearty tomato Vodka sauce with onions, garlic, fresh basil and a touch of cream. *Please ask your server for this week's pasta option*

HONEY GARLIC GLAZED CHICKEN \$16.95

Perfectly grilled chicken breast smothered in a luscious honey and garlic glaze

ADD A JUMBO PRAWN SKEWER TO ANY ENTREE FOR \$8.00

Chicken \$4.00 ADD TO YOUR PASTA Italian Sausage \$3.00 Bay Shrimp \$5.00

STEAKS

CHOOSE YOUR CUT

Seasoned with house made Montreal steak spice and flame grilled to your desired temperature

RIBEYE \$27.95 \$19.95 **TOP SIRLOIN NEW YORK** \$24.95

STEAK ADD ON'S

Grilled Onions \$ 1.50 **Grilled Mushrooms** \$ 1.50 \$3.00 Blue Cheese Sauce

Bacon Horseradish Sauce \$3.00

PRIME RIB While Supplies Last \$27.95

Seasoned and slow roasted to perfection served with au jus and creamy horseradish. Try it grilled, no additional charge!



CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSS