Pasta Entrees

Add a Cup of Soup or a Side Salad 3.25

"DuckTales" Homemade Macaroni & Cheese
Creamy Blend of 3 Cheese's with Diced Ham Topped with
Parmesan Cheese and Bread Crumbs

Fettuccine Alfredo* 14.00

A Rich Cream Sauce Topped with Fresh Grated Parmesan Cheese Chicken **5.00** Shrimp **7.00** Salmon **9.00**

Pasta Prima Vera* 13.75

Seasonal Vegetables Tossed with White Wine and Garlic Chicken **5.00** Shrimp **7.00** Salmon **9.00**

Greek Pasta 14.75

Artichoke & Feta Cheese Ravioli with Kalamata Olives, Red Onions & Sun Dried Tomatoes in a Pesto Wine Sauce

Cheese Tortellini 15.75

with Grilled Chicken, Mushrooms, Tomatoes & Green Onions in a Rosemary Cream Sauce

Bolognese 15.75

Rich Italian Meat Sauce over Fettuccini

DuckTales "Southwest" Pasta 17.25

Pasta Shells with Southwest Grilled Chicken, Tomatoes, Black Olives & Black Beans in a Cheddar Chipotle Cream Sauce

Beverages

Soft Drinks2.75MilkLg 3.00Sm 2.50Pepsi, Diet Pepsi, Serra Mist,JuiceLg 4.00Sm 3.00

Dr. Pepper & Root Beer

Coffee 2.75 "Real" Milk Shakes
Iced or Hot Tea 2.75 Old Fashioned & Hand
Lemonade 2.75 Made
Arnold Palmer 2.75 6.25



"Ducky Munchies"

Spinach Artichoke Dip 10.25 served with Fresh Tortilla Chips and Flat Bread

Shrimp Cocktail 9.25

A Shrimp Rimmed Glass Filled with Chopped Lettuce and Topped with Our Own Cocktail Sauce

"DuckTales" Nachos

choice of Taco Beef or Fajita Chicken 13.00

Tortilla Chips and Pepper Jack Cheese Melted Together then Topped with Black Beans, Onions, Tomatoes, Black Olives, Jalapenos, Guacamole. Sour Cream and Salsa

Sriracha Chicken Bites 7.75

Boneless Srirach Battered Chicken Bites with DuckTales Bleu Cheese Dressing

Chips & Salsa 6.25

Fried Tortilla Chips with Our House Made Salsa

Hours of Operation

Tuesday thru Saturday 8 AM to 7 PM
Breakfast Served until 11AM & 2PM on Saturday
For Take Out Call: 360-735-7932

Dinner Entrees

Served Daily from 4 PM to Close

Featuring "DuckTales Mashers" Flavored with Scallions and a Hint of Horseradish or a Bistro Blend Rice Medley and Fresh Veggies

Add a Cup of Soup or a Side Salad 3.25

Chicken Cordon Bleu 18.50

With Bleu Morney Sauce

Fresh "Wild Caught" Salmon* 22.00

Pan Seared with a Lemon Caper Dill Sauce

Char Grilled Rib-Eye Steak* 22.00

10 oz "Hand Cut" Rib-Eye Topped with Sautéed Mushrooms and Béarnaise Sauce

"French Cut" Pork Chop

19.75

Topped with Cabernet Demi Glaze, Caramelized Onions & Dried Cherries—Finished with a Balsamic Reduction

Steve's Homemade Meatloaf 17.00

With a Sun Dried Tomato Aioli

Country Fried Steak 17.00

with Homemade Brown Gravy and DuckTales Mashers

Fresh "Homemade" Desserts Made Fresh Daily!

For Current Selections

Ask Your Server

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness

Split Order \$2.00