

STARTERS

- Fried Calamari** with grain mustard sauce 7.95
- Jumbo Shrimp Cocktail** NXNW's twist on delicious jumbo shrimp and our own homemade cocktail sauce 11.95
- Bacon Wrapped Smoked Scallops** with spinach, tomatoes and tossed with a honey caper vinaigrette 10.95
- NXNW Buffalo Wings** in spicy Asian honey sauce 6.95
- + **Roasted Garlic Bulbs** with goat cheese and black pepper crostinis 7.95
- Beer Battered Onion Rings** with house made spicy bbq ketchup 4.95
- Fried Artichoke Hearts** served with a house made marinara 7.95
- Crab and Shrimp Cakes** over fried sweet potatoes served with chipotle cream cilantro sauce 9.95
- + **Skillet Fried Cornbread** with goat cheese and a portabello-cremini mushroom sauce 8.95

SALADS

- Silver Lake Spinach Salad** with mango, asparagus and cherry tomatoes with a whole grain mustard vinaigrette large 6.95 small 3.95
- + **Field Greens Salad** With apples, caramelized walnuts, crumbled bleu cheese with aged sherry vinaigrette large 6.95 small 3.95
- NXNW Caesar Salad** with crispy croutons and shaved parmesan large 6.95 small 3.95
- Garden Salad** cucumbers, snap peas, red onions, kalamata olives and tomatoes tossed with baby greens and a chive basil vinaigrette. large 6.95 small 3.95
[add to above chicken 2.50 shrimp 3.75 lox 4.50]
- NXNW Cobb Salad** a flavorful mix of spring and green leaf lettuce with chicken, avocado, olives, bacon, tomatoes, red onion and bleu cheese in a jalapeño-cilantro buttermilk dressing 9.95
- Asian Chicken Salad** tender grilled chicken tossed in a peanut sesame dressing, served over a bed of romaine, napa and red cabbage with sunflower sprouts, julienne carrots, green onions and cilantro in a ginger soy vinaigrette 9.95
- + **Sirloin Salad** grilled sirloin sliced and served over spinach, cucumbers, red onions and roma tomatoes tossed with a balsamic vinaigrette 10.95

ENTREES

- Herb Crusted Rotisserie Chicken** with our own blend of unique spices served with caramelized onion mashers and green beans 12.95
- + **Grilled Chicken Penne Pasta** tossed in a light smoked tomato cream sauce with caramelized onions and topped with roasted pine nuts 11.95
- + **Cedar Plank Salmon** served over sautéed spinach, bleu cheese scalloped potatoes in a port wine demi-glas 18.95
- Grilled Duck Breast** in marsala sauce, with polenta and seasonal vegetables 16.95
- Fresh Vegetable Grille** a delectable blend of grilled portabello mushrooms, zucchini, eggplant and carrots with mint-cilantro pesto, piled high over bell pepper lentil salad (vegan) 10.95
add chicken 2.50 add shrimp 4.95
- + **Beef Tenderloin** handcut 7oz beef tenderloin topped with bleu cheese and haystack onions, served over wild mushroom risotto and a merlot butter sauce 22.95
- + **Pork Chop Porterhouse** brined pork loin with roasted red potatoes and balsamic glaze and seasonal vegetables 16.95
- + **Orange Chicken** grilled chicken breast with orange rosemary butter sauce, roasted red bell pepper mashers and seasonal vegetables 11.95

HANDCRAFTED BEERS

- Northern Light** Crisp, clean and cool. The light touch of Cluster hops is the perfect match for our seafood entrées.
- Py Jingo Pale Ale** Brewed in the style of the great ales of the Pacific Northwest, this complex combination of malts and Cascade hops is delicious on its own or with any selection from salad to steak.
- Duckabish Amber** Belgian malts give this beer its beautiful, deep amber color. Its soft creaminess is a perfect accompaniment to your favorite rotisserie specialties.
- Okanogan Black Ale** This rich, malty dark ale is reminiscent of the smooth ales produced by the Weltenberg Brewery in Northwestern Germany.
- Bavarian Hefewisen** This traditional German wheat beer is served unfiltered, -giving it a distinctive cloudiness. Hints of banana and cloves make this fruity ale a perfect pairing with our appetizers and salads.

Ask Your Server About Our Current Special Brews

- + House Specialties