



LINE & LURE

GROUP AND PRIVATE DINING MENU

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SAILOR MENU

FIRST COURSE - SHARED PLATTERS

SPINACH, ARTICHOKE, & CRAB DIP - jumbo lump crab, house-fried tortilla chips
CRISPY CALAMARI & LEMON - peppadew peppers, harissa dipping sauce

SECOND COURSE

choice of one

CAESAR SALAD - vella dry jack & honey dressing, Oregon bay shrimp, garlic croutons
PACIFIC NORTHWEST CLAM CHOWDER - bacon, celery, yukon gold potatoes,
thyme-scented cream broth, brown buttered oyster crackers

ENTREES

choice of one

FISH & TOTS - beer-battered rockfish, sweet potato tots, house made tartar sauce
TUNA MELT - green apple, celery, toasted pecans, tillamook cheddar, green olive bread
THE BURGER - all beef, signature grind, flattop-griddled burger, Tillamook Cheddar cheese,
smoked tomatoes, pickled red onions, housemade milk bun

DESSERT

choice of one

SALTED BUTTERSCOTCH PUDDING - toffee brittle, smoked sea salt
FLORIDA KEY LIME TART - graham cracker crust, brulee meringue, blueberry coulis

45.00 per person



CAPTAIN MENU

FIRST COURSE - SHARED PLATTERS

JUMBO LUMP CRAB GUACAMOLE - salsa rojo, house-fried tortilla chips

CRISPY CALAMARI & LEMON - peppadew peppers, harissa dipping sauce

SECOND COURSE

choice of one

CAESAR SALAD - vella dry jack & honey dressing, Oregon bay shimp, garlic croutons

WEDGE SALAD - blue cheese dressing, baby iceberg lettuce, grape tomatoes, red onion, blue cheese crumbles

PACIFIC NORTHWEST CLAM CHOWDER - bacon, celery, yukon gold potatoes, thyme-scented cream broth, brown buttered oyster crackers

ENTREES

choice of one

RED SNAPPER VERACRUZ - pico de gallo, green olives, golden raisins, jasmine rice

LINGUINE & CLAMS - manila clams, linguine pasta, parsley, thyme, white wine, butter

THE BURGER - all beef, signature grind, flattop-griddled burger, Tillamook Cheddar cheese, smoked tomato, pickled red onion, housemade milk bun

GRILLED COLUMBIA RIVER SALMON - cilantro rice, seasonal vegetables, corn puree, pickled mustard seed, fried kale

DESSERT

choice of one

COCONUT CAKE - roasted pineapple sauce, coconut sorbet

LEMON SOUFFLÉ CAKE - soft cake on top & lemon curd on the bottom

50.00 per person



ADMIRAL MENU

FIRST COURSE - SHARED PLATTERS

PEEL & EAT SHRIMP BUCKET - chipotle-lemon cocktail sauce

SPINACH, ARTICHOKE, & CRAB DIP - jumbo lump crab, house-fried tortilla chips

SECOND COURSE

choice of one

CAESAR SALAD - vella dry jack & honey dressing, Oregon bay shrimp, garlic croutons

WEDGE SALAD - blue cheese dressing, baby iceberg lettuce, grape tomatoes, red onion, blue cheese crumbles

PACIFIC NORTHWEST CLAM CHOWDER - bacon, celery, yukon gold potatoes, thyme-scented cream broth, brown buttered oyster crackers

ENTREES

choice of one

CRAB-CRUSTED PACIFIC COD - jumbo lump crab, herb-roasted fingerling potatoes, hollandaise sauce, tomato arugula salad

THE STEAK - Painted Hills sirloin steak, roasted garlic mashed potatoes, seasonal vegetables, herb butter

THE CHICKEN - stuffed Darper Valley chicken breast, black forest ham, herbed goat cheese, creamy orzo pasta, micro greens

GRILLED COLUMBIA RIVER SALMON - cilantro rice, seasonal vegetables, corn puree, pickled mustard seed, fried kale

DESSERT

choice of one

CHOCOLATE ESPRESSO BAR - devil's food cake, espresso ganache, caramel butter cream

FLORIDA KEY LIME TART - graham cracker crust, brulee meringue, blueberry coulis

55.00 per person