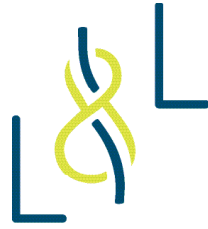




# LINE & LURE

## GROUP AND PRIVATE DINING MENU

linelure.com | 360.727.2141  
ilani | 1 Cowlitz Way - Ridgefield, WA 98642



## 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

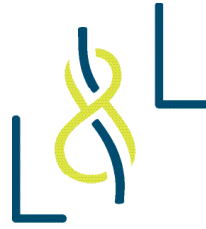
FISH & CHIPS - beer-battered rockfish, choice of french fries or sweet potato tots, tartar sauce  
TUNA MELT - green apple, celery, toasted pecans, tillamook cheddar, green olive bread  
LINE & LURE BURGER - all beef, signature grind, Tillamook Cheddar cheese, smoked tomatoes,  
pickled red onions, house-made 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

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 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

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

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

LINE & LURE BURGER - all beef, signature grind, Tillamook Cheddar cheese, smoked tomatoes, pickled red onions, house-made milk bun

PISTACHIO & BACON CRUSTED SALMON - jasmine rice, seasonal vegetables, lemon-herb cream sauce, fried leeks

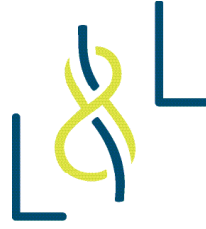
### DESSERT

choice of one

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

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 - bleu cheese dressing, baby iceberg lettuce, grape tomatoes, red onion, bleu 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

PEPPER CRUSTED FLAT IRON STEAK - Yukon Gold mashed potatoes, crispy onion straws, demi glace

CHICKEN MARSALA - chicken breast, cremini mushrooms, crushed fingerling potatoes, Marsala wine sauce, seasonal vegetables

PISTACHIO & BACON CRUSTED SALMON - jasmine rice, seasonal vegetables, lemon-herb cream sauce, fried leeks

### 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