



## Olds River Inn

### APPETIZERS

<b>Steamer Clams</b>		\$20
<i>Clams in garlic, basil and wine broth served w/crusty french bread</i>		
<b>Wings</b>		\$18
<i>Twelve spicy, crunchy wings served with carrot and celery sticks and homemade bleu cheese or ranch dressing</i>		
<b>Halibut Poppers</b>		\$16
<i>Local halibut, pepperjack, green chili, cilantro in a wonton wrapper served with sweet chili sauce</i>		
<b>King Crab Mac N Cheese</b>		\$22
<i>King crab over our cheesy penne pasta</i>		
<b>Pork Belly Sliders</b>		\$10
<i>Pork belly, arugula, pickled onions, ponzu on our rosemary rolls</i>		
<b>* Poki</b>		\$13
<i>Cubed ahi tuna, green onion, sesame seed, red pepper flake, with a light soy dressing</i>		
<b>Crab Cakes</b>		\$18
<i>King and Snow crab with an orange mustard coulis</i>		
<b>Crab Stuffed Prawns</b>		\$18
<i>Four spot prawns stuffed with crab and cream cheese over garlic infused arugula</i>		
<b>Smoked salmon dip</b>		\$13
<i>Kodiak island smokehouse salmon in our cream cheese blend with spent grain crackers</i>		
<b>Hot Crab and Artichoke Dip</b>		\$14
<i>Snow crab, artichokes and cream cheese with spent grain crackers</i>		
<b>Bacon Wrapped Halibut</b>		\$15
<i>Local Halibut and water chestnuts wrapped in bacon with a mustard sauce</i>		
<b>Riblets</b>		\$10
<i>Salt and Peppered Ribtips</i>		

### SIGNATURE SALADS AND SOUP

<b>* Black and Bleu</b>		\$16
<i>Blackened tenderloin, romaine lettuce, tomato, bleu cheese crumbles with blue cheese dressing</i>		
<b>Wedge</b>		\$12
<i>Iceberg lettuce topped with bacon, chives and buttermilk blue cheese dressing</i>		
<b>Asian Chicken</b>		\$16
<i>Crisp romaine topped with grilled chicken, mandarin orange, red bell pepper, wonton chips, toasted almonds and mandarin vinaigrette</i>		
<b>Spinach</b>	\$8	\$12
<i>Baby spinach with bacon, boiled egg and tomato tossed with our special dressing</i>		
<b>House</b>		\$7
<i>Crisp greens with shredded carrot, diced celery and tomato</i>		
<b>Add grilled chicken or shrimp</b>		\$8
<b>Add Halibut</b>		\$12
<b>Ask your server about our daily soup special cup or bowl</b>	\$6	\$10

### SANDWICHES

<i>Served with hand cut fries or creamy slaw, substitute housemade onion rings for \$2</i>		
<b>* OR Burger</b>		\$18
<i>Eight ounce house ground prime rib topped with pepperjack, bacon, lettuce, tomato, pickle, house onion rings, bbq sauce and mayo</i>		
<b>Pulled Pork</b>		\$14
<i>House smoked and slow roasted pork served with bbq sauce, red onion slices and pickle</i>		
<b>Salmon Burger</b>		\$16
<i>Ground red salmon patty with a sweet and spicy aioli</i>		
<b>Panko Cod or Grilled Halibut</b>	\$14	\$23
<i>Local Fish served with lettuce, pickle and housemade tartar sauce</i>		
<b>Sunset Chicken</b>		\$16
<i>Grilled Chicken topped with pepperjack and sweet onion marmalade on housemade focaccia</i>		
<b>* Prime Rib French Dip</b>		\$17
<i>Thin sliced prime rib with au jus and horseradish sauce on a french roll</i>		

\* Consuming Raw or undercooked animal products may increase your risk of foodborne illness

\* 18% gratuity added to parties of 6 or more



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## LOCAL FAVORITES

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**Halibut Tacos** \$16

*Grilled local halibut on corn tortillas topped with shredded cabbage, cheese, red bell pepper, guacamole and drizzle of chipotle crema with a side of pico*

**Fish and Chips Cod or Halibut** \$14 \$23

*Panko breaded to order with fries or cole slaw*

**Coconut Shrimp** \$20

*Six shrimp hand breaded served with spicy mango horseradish sauce, choice of fries or slaw*

**Baby Back Ribs** \$21

*Half rack of fall off the bone deliciousness served with fries or slaw and a side of bbq sauce*

**Chicken Strips with fries** \$14

## CHILDREN UNDER 12 MENU

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**Grilled Cheese with fries** \$8

**Mac N Cheese** \$10

**Flatbread Pizza Cheese or Pepperoni** \$12 \$13

*Personal size*

**Hamburger with fries** \$11

## DESSERTS

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**Strawberry Rhubarb Crisp** \$7

*Local rhubarb and strawberries with a scoop of vanilla ice cream on top*

**Creme Brulee** \$6

*Served with a strawberry rose*

**Lava Cake** \$8

*For the chocolate lover, 15 minute cook time but worth the wait!*

**Vanilla Ice Cream** \$3.50

## BEVERAGES

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**Coke, Diet Coke, Sprite, Root Beer,** \$3

**Dr.Pepper, Lemonade, Ice Tea, Milk, Cranberry, Orange,  
Apple**

**Coffee** \$1.50

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