



WHISPERS

Thanksgiving

DAY MENU

NOVEMBER 24, 2021 | 11 AM - 10 PM

Appetizers

NORTHWEST DEILED EGGS

Creamy deviled eggs with hints of dijon, topped with smoked Idaho trout and red caviar. 20

WSU'S COUGAR GOLD CHEESE ARTICHOKE DIP

Creamy baked Cougar Gold cheese, artichoke hearts, onions, toasted baguettes, house-fried kettle chips. 17

CRAB & SHRIMP CAKES

Handmade deep-sea crab and shrimp cakes fried golden brown served atop roasted corn-radish pico de gallo. Finished with remoulade and roasted garlic chili oil. 20

Entrées

CRAB MELT

Toasted French bread topped with Northwest crab, Cougar Gold artichoke spread, and Tillamook cheddar. Baked and served with citrus vinaigrette spring greens. 21

TURKEY AVOCADO MELT

Thin sliced turkey, house-made cranberry chutney, tomato, avocado and Monterey Jack cheese on grilled sourdough. 17

SIGNATURE DOCKSIDE BURGER

Flame grilled Snake River Farms American Wagyu ground beef patty on a toasted sesame seed bun with lettuce, tomato, onion, pickle, burger relish, and house spread. 16

add cheese \$1.50 | add bacon \$2.50

HALIBUT FISH & CHIPS WITH CHOWDER

Lightly beer battered and hand breaded in panko breadcrumbs, fried golden brown and served with fries, coleslaw, and a cup of chowder. 2 piece \$22 | 3 piece \$28

PRIME RIB FRENCH DIP

Slow roasted, thin sliced prime rib, caramelized sweet onions, and Swiss cheese on a toasted French roll with creamy horseradish and au jus for dipping. 21