

LUNCH MENU

APPETIZERS *"You never get a second chance to make a first impression!" - J.H. Bockley*

Artichoke Gruyere Dip Chopped artichoke hearts, garlic aioli and gruyere cheese served with our garlic crostini. Finished with a zesty roasted pepper relish. 9.99

Bay Shrimp Cocktail Tender, sweet bay shrimp served on a bed of mixed julienne vegetables with *icon's* own sweet pepper cocktail sauce. 11.99

***5-spice Seared Tuna** Thin sliced tuna served medium rare with our house-made wasabi vinaigrette. 13.99

***Chicken Fried Calamari** Served *icon* style. Soaked in buttermilk and dredged in our mystic seasoned flour. Crisp fried and served with buttermilk sage aioli and smoked pepper cocktail sauce. 11.99

Fried Macaroni and Cheese *icon's* signature favorite made for your fingers! Try these delectable nuggets dipped in one of two sauces; Tomato Bacon Rouille or Spicy Jalapeno Con Queso. Made for sharing...but you won't want to! 12.99

***Crab Potato Skins** Dungeness crab cakes on crisp potato skins with scallion, grated parmesan cheese, apple wood smoked bacon and chili lime crème fraiche. 14.99

SOUP AND SALAD *"Lettuce is divine, although I'm not sure it's really a food." Diana Vreeland*

Yellow Pepper Soup or Butternut Squash Soup Changes with the seasons... Steamy, silky bowl of sweet, sensual soup and cashew salsa with a satisfying crunch. Cup 5.99/Bowl 7.99

Soup of the Moment Order quick 'cuz it disappears fast! Let the *icon* kitchen tantalize your taste buds! Ask your server for details on today's creative concoction. Cup 5.99/Bowl 7.99

Grilled Pear Salad Spicy, wild and creamy! Hard-wood grilled and spice kissed pears with spicy pecans, wild greens and creamy bleu cheese. Tossed in a sweet but vibrant pomegranate vinaigrette 7.99

"Every Restaurant has a House Salad" Salad Lettuce, roma tomatoes, onions, daikon, cotija cheese and garlic spiked croutons. Tossed in a balsamic vinaigrette. 7.99

***Caesar Salad** Romaine lettuce, roasted garlic croutons, parmesan cheese and addictive asiago cheese doodles. Starter 7.99/Entrée 10.99 —Add fried chicken fingers, grilled lemon chicken, bay shrimp or smoked chicken. 5.99

Wedge O' Iceberg Cucumber, tomato, egg, toasted hazel nuts and bacon bits. Your choice of *icon* bleu cheese or 1000 island dressings. 7.99

Soup and Salad Combo A mug of your choice of fresh daily soups with a Caesar, House, Wedge O' Iceberg or Grilled Pear Salad. 11.99

***Northwest Chef Salad** Fresh cut mixed greens with house smoked chicken, apple wood smoked bacon, crumbled blue cheese, house smoked Tillamook cheddar, Granny Smith apples, toasted hazelnuts and a light champagne vinaigrette. 14.99

Bay Shrimp, Papaya and Avocado Salad Tender bay shrimp, black beans, fresh avocado, tomato, sweet corn and cilantro served on a bed of wild greens with a zesty avocado lime vinaigrette. 14.99

****icon's* Fried Chicken Salad** Our famous fried chicken tenders, diced and tossed with tomato, sweet corn, bacon bits with romaine and iceberg lettuces in a sage buttermilk ranch dressing. 14.99

Bay Shrimp Cobb Salad Chiffonade romaine and red leaf lettuce with that classic combination of avocado, bleu cheese, bacon, egg and tomato. Finished with sweet tender bay shrimp and your choice of dressing. Sage Buttermilk Ranch, Blue Cheese, 1000 Island or Champagne Vinaigrette 14.99

HEARTY ENTREES *"Tis not the meat, but tis the appetite makes eating a delight" Sir. John Suckling*

Molasses Glazed Meatloaf Enjoy our classic individual loaf of house cured ground beef, wrapped in apple wood smoked bacon and baked with molasses glaze. Served with sweet corn cilantro mashed potatoes and black strap gravy. 16.99

****icon's* Chicken Fried Steak** NY strip marinated and fried in our famous chicken batter. Served with cilantro corn mashed potatoes and seasonal vegetable. Texans would never let brown gravy touch this dish, so cream gravy it is! 14.99

***Bleu Cheese Tenderloin Medallions** Grilled to order with caramelized onions and melted bleu cheese. Served with buttermilk mashed potatoes, red wine demi sauce and seasonal vegetable. 19.99

***Grilled Flat Iron Steak** Grilled with crushed black peppercorns and served with a side of our rich and creamy Roquefort cheese sauce. Served with horseradish potato cakes and fried parsley. 21.99

**Consuming raw or undercooked meat, seafood, eggs or shell fish, may increase your risk of food borne illness.*

SANDWICHES AND BURGERS “A smiling face is half the meal” - Latvian proverb

Included with each burger or sandwich is your choice of a mug of soup, French fries or salad

* **icon Special Grind Burger** Cured overnight and ground fresh daily. Served with the usual suspects and special sauce. 11.99 Add cheese, bacon or mushrooms 1.00

***Avocado Chicken Burger** A Cajun spiced chicken breast grilled to perfection and topped with a thick slice of house smoked cheddar. Served on a toasted bun with a heaping helping of our avocado salsa and a side of spicy chipotle mayonnaise (just in case it's not spicy enough) 11.99

Smoked Turkey and Havarti A truly unique and surprisingly tasty combination. Thin sliced smoked turkey piled high on toasted sourdough with mild Havarti and sliced tomato. Spice up your life and your sandwich with a side of spicy jalapeno jelly.
Half Sandwich 9.99 / Whole Sandwich 13.99

***BLT & A** A classic bacon, lettuce and tomato sandwich on toasted sourdough with slices of fresh avocado and plenty of apple wood smoked bacon. Half Sandwich 8.99 / Whole Sandwich 11.99

***Prime Rib Dip Melt** Slow roasted rib roast, sliced thin and served on a toasted French roll with smoked cheddar cheese. You pick the side. 13.99

* **Open Faced Steak Sandwich** 8 oz. of tenderloin medallions grilled to order and served on our parmesan garlic toast plenty of smoked cheddar cheese. Dip these tender bites into our own demi BBQ sauce. 13.99

icon SLIDERS—11.99

Served with your choice of soup, salad or French fries.

***Meatloaf Sliders** Three hot mini meatloaf sandwiches served with molten cheese sauce and our home made meatloaf glaze.

***Crispy Fish Sliders** In the New Orleans “Po’ Boy” tradition, our crispy sole is served on mini buns with coleslaw and topped with tartar sauce.

PIZZA “You better cut the pizza in four pieces, because I’m not hungry enough to eat six.” - Yogi Berra

ALL OUR PIZZAS ARE SERVED ON OUR HOUSE MADE HARDWOOD GRILLED PIZZA CRUST.

***Smoked BBQ Chicken Pizza** House smoked chicken and sweet cherry BBQ sauce with plenty of mozzarella and marinated onions. Drizzled with a zesty cilantro pesto. 14.99

Spinach and Artichoke Pizza Garlic, artichoke hearts, fresh spinach and pesto on our house made grilled pizza crust topped with plenty of mozzarella cheese. 12.99

Pizza Margherita Whole milk mozzarella, fresh basil and tomato snow. 11.99

NOODLES “Everything you see, I owe to spaghetti.” - Sophia Loren

***Spaghetti Bolognese** Ground beef with slow stewed tomato sauce and a hint of cream. Served over spaghetti noodles with parmesan garlic toast. 13.99

***Cajun Rock Shrimp Penne** Sauced with garlic, olive oil, honey, soy sauce, sweet cream butter, Roma tomatoes and topped with basil chiffonade. Spicy!...or try with fresh chicken breast. 17.99

Ultimate Macaroni & Cheese This Mac n’ Cheese is unlike any you’ve ever had before. Four cheeses, tomato snow, crunch topping and a final flourish of even more molten cheese. 13.99

***Hog Wild Mac n’Chz** Try the winner of our Mac n’Chz Final Four Contest as created by icon’s guest, Tracy Butler. Macaroni and molten cheese sauce with BBQ pulled pork and caramelized sweet onions. 13.99

Fettuccine Alfredo Fettuccine noodles with that made to order classic parmesan cream sauce. Just a hint of nutmeg and seasoned bread crumbs baked on top give it a unique icon twist. Don’t stop there though, with fresh basil pesto, Cajun sauce or plum tomato compote on the side, add your choice to make it just how you like it. 13.99 Add bay shrimp or chicken. 5.99

SEAFOOD “I’m fond of anything that comes out of the sea, and that includes sailors.” Janet Flanner

* **Grilled Shrimp Scampi** Black Tiger Shrimp, simply grilled to order with classic lemon butter, garlic and parsley sauce. Served with saffron rice pilaf and seasonal vegetable. 15.99

* **Potato Wrapped Halibut** A favorite among iconites...Roasted red potatoes, braised spinach and lemon butter sauce drizzled with balsamic reduction. 21.99

***Parmesan Lemon Sole** Washington coastal sole breaded in asiago, bread crumbs and lemon. Served with sweet corn cilantro mashed potatoes; finished with lemon butter and fried capers. 18.99

***Grilled Fresh Salmon** Served with rice pilaf and drizzled with lemon butter sauce. 19.99

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