

Klink's On the Lake

DINNER MENU 2011

—APPETIZERS—

BRUSHETTA		9 ⁹
<i>Tomatoes, fresh basil, balsamic reduction & parmesan cheese on French bread</i>		
ASIAGO FRIES		8 ⁹
<i>Crosscut fries w/ homemade Asiago cheese sauce</i>		
ARTICHOKE HEART SOUFFLÉ		9 ⁹
<i>Baked artichoke heart dip served w/ Lahvosh cracker bread</i>		
SESAME SEARED AHI*		11 ⁹
<i>With wasabi & ginger chili sauce...served rare</i>		
SMOKED SALMON CIGARS		11 ⁹
<i>Smoked Wild Alaskan Salmon wrapped in phyllo w/ apple walnut jam</i>		
CRAB AND ARTICHOKE DIP		14 ⁹
<i>Our baked artichoke heart soufflé with fresh crab w/ Lahvosh cracker bread</i>		
KLINK'S STEAMED CLAMS	1 lb	12 ⁹
	2 lb	17 ⁹
CALAMARI		9 ⁹
<i>Breaded calamari tubes and tentacles served w/ spicy mango sauce & remoulade</i>		

—SALADS—

ALL DRESSINGS ARE MADE IN HOUSE FROM NATURAL FARM FRESH INGREDIENTS.

	<u>HALF / WHOLE</u>	
KLINK'S HOUSE SALAD	6 ⁹ /13 ⁹	<p style="text-align: center;"><u>MUST HAVES</u></p> <p>Grilled Chicken 8 oz 5 -</p> <p>Grilled Shrimp 2 skewers 6 -</p>
<i>Candied pecans, raisins, bleu cheese crumbles & mixed greens tossed w/ Balsamic Vinaigrette</i>		
SIGNATURE CAESAR	5 ⁹ / 10 ⁹	
<i>Romaine tossed with our garlic Caesar dressing, Parmesan cheese, and homemade croutons</i>		
GARDEN SALAD	5 ⁹ / 10 ⁹	
<i>Seasonal greens served with your choice of our homemade dressings</i>		
KLINK'S WEDGE SALAD	6 ⁹	
<i>Iceberg lettuce wedge, tomato, bacon, blue cheese crumbles and blue cheese dressing</i>		
ASIAN CHICKEN SALAD		14 ⁹
<i>Sweet soy ginger marinated chicken, mandarin oranges, pineapple, cashews, Honey Poppy Seed dressing and crispy wontons</i>		
SESAME SEARED AHI SALAD*		15 ⁹
<i>Sesame encrusted Ahi seared to Rare, mandarin oranges, pineapple, cashews, Honey Poppy Seed dressing and crispy wontons</i>		
SHRIMP COBB SALAD		17 ⁹
<i>Grilled shrimp skewers, bacon, avocado, egg, tomato, bleu cheese & choice of dressing</i>		

We would be happy to split any entrée for you for an additional 3.50

*The Washington State Health Department would like you to know that consuming raw or undercooked foods may pose a health risk.

—STEAKS—

WE PROUDLY SERVE AGED MIDWESTERN CORN FED ANGUS BEEF, KNOWN FOR ITS SUPERIOR QUALITY, TENDERNESS AND FLAVOR. CHOOSE YOUR PREPARATION STYLE, COOKING TEMPERATURE AND MUST HAVES.

ALL OUR STEAKS ARE SERVED WITH A KLINK'S SIGNATURE LOADED BAKED POTATO AND KLINK'S SANTFE CORN.
SUBSTITUTE MINI "MAC & CHEESE" FOR YOUR BAKED POTATO ONLY 3-

NEW YORK* 12 oz 26⁹
Hand cut in-house

RIBEYE* 14 oz 28⁹
Larger cuts upon request

TOP SIRLOIN* 6 oz 19⁹
Petite Cut

BONE-IN TENDERLOIN* 35⁹
10 oz Bone-In

3 Preparation Styles (choose 1)

- Charbroiled w/ Blue Cheese Butter
- Charbroiled w/ Rich Demi-Glacé
- Pepper encrusted, pan seared served w/ Whiskey Demi-Glacé Sauce

MUST HAVES

- Sautéed Mushrooms 5 -
- Grilled Shrimp Skewers 6 -
- King Crab – ½ Pound 16 -

—FROM THE SEA—

AT KLINK'S CHEF JAMIE LOMBARDI STRIVES TO PURCHASE SUSTAINABLE SEAFOOD. PURCHASING PRODUCTS THAT ARE IN ABUNDANCE, WELL MANAGED & CAUGHT WITH LIMITED IMPACT ON THE ENVIRONMENT. SUBSTITUTIONS ARE MADE ONLY WHEN NECESSARY.

CRAB & SHRIMP TOPPED WILD ALASKAN SALMON 32⁹
Wild caught salmon topped w/ crab, shrimp, chives & five cheeses baked then sprinkled w/ herb oil. Served w/ citrus rice and vegetables

PESTO CLAM LINGUINI 16⁹
Fresh house made basil pesto, cherry tomatoes & 1 lb of clams w/ splash of cream Tossed w/ linguini

SEARED AHI TUNA* 19⁹
Sesame encrusted sushi grade tuna w/ ginger chili sauce...served rare w/ coconut Jasmine rice & apple slaw

GRILLED SALMON 18⁹
Wild Alaskan caught charbroiled salmon served w/ yuzu butter citrus rice & vegetables

WHIDBEY CRAB & CLAM BAKE 25⁹
Crab Legs, Clams, Italian sausage, corn on the cob, red potatoes cooked in beer and fresh herbs. Served w/ drawn butter

—PASTA & MAIN PLATES—

KLINK'S BBQ BABY BACK RIBS 18⁹
Traditional Klink's Ribs w/ loaded baked potato & farm fresh vegetables

ROSEMARY RACK OF LAMB 29⁹
¾ of a Rack of Lamb, pan seared. Served w/ rosemary pesto & creamed potatoes w/ wild mushrooms & peas

AGNOLOTTI 15⁹
Cheese stuffed pasta tossed w/ spinach, tomato, asparagus & basil cream sauce

CHICKEN FRICASSEE 16⁹
Chicken leg & thigh, braised w/ artichokes, olives, fingerling potatoes & red onions w/ white wine & thyme

BACON CHICKEN "MAC & CHEESE" 15⁹
WSU Cougar Gold white cheddar cheese sauce tossed w/ pasta shells, bacon, chicken & spinach. Baked until golden and bubbly

"MAC & CHEESE" 12⁹
WSU Cougar Gold white cheddar cheese sauce tossed w/ pasta shells. Baked until golden and bubbly

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