

# Happy Holidays

from

## the Coins!

*Try our holiday cocktail, Cranberry Beret - Prosecco, Aperol and Cranberry juice - 12*

### Leek and Langoustine Risotto

Italian Arborio rice, seafood stock, Parmigiano Reggiano cheese, frizzled leeks, chives and Langoustine lobster.

**42.99**

*Sauvignon Blanc, Chateau Ste. Michelle, "Horse Heaven Hills", Columbia Valley, WA 12/52*

### Roast Prime Rib

Slow roasted Royal Ranch Prime Rib, Yukon Gold mashed potatoes, broccolini, au jus, creamy horseradish.

**44.99**

*Cabernet Sauvignon, Chateau Ste Michelle, "Indian Wells", Columbia Valley, WA 12/44*

## STARTERS

#### **13 COINS MEATBALL TASTER**

Marinara sauce, house cheese blend. 11.99

#### **STEAK BITES** <sup>GF</sup>

Royal Ranch steak tenders, roasted red pepper sauce. 16.99

#### **CRISPY BRUSSELS** <sup>VG/V</sup>

Spicy soy sauce, green onions, sesame seeds. 13.99

#### **CRAB & ARTICHOKE DIP**

Naan bread. 22.99

#### **BUCKET OF CLAMS** <sup>GF</sup>

One pound of Manila clams with pesto. 22.99

#### **MIXED GREEN SALAD** <sup>VG/V</sup>

Choice of dressing. 8.99

#### **PRAWN COCKTAIL** <sup>GF</sup>

21.99

#### **13 COINS FRENCH ONION SOUP**

Rich broth of sweet onions French bread, baked with gruyere, mozzarella, parmesan cheeses. Cup - 9.99, Bowl - 12.99

#### **SESAME SEARED AHI\***

Asian salad, wasabi, pickled ginger. 20.99

#### **"13 COINS" SPINACH SALAD**

Bacon, egg, tomato, aged gruyere cheese, fresh croutons, dressing. Starter - 9.99

#### **CAESAR SALAD\***

Hearts of romaine, fresh croutons, and our classic dressing. Starter - 9.99

# 13 COINS STEAKS

*The boutique Royal Ranch operation in the heart of the Columbia Basin is revolutionizing the way cattle are raised and brought to market. A regenerative ranching model, inspired by the highly successful Royal Family Farm & Dairy, results in beef with a consistency and flavor profile that's truly unmatched.*

*Royal Ranch cattle are born and nurtured on fertile land under a modest climate.*

*90% of their feed is grown directly on the farm and ranch.*

*No added hormones or antibiotics. The wide variety of seasonal inputs assures the marbling that we crave occurs throughout their full life cycle – not just the final third. This results in wonderful consistency in texture, tenderness and flavor.*

We charbroil our steaks over high heat, finished with a demi-glace and 13 Coins steak butter.  
Served with choice of spaghetti or potato rosti.

## **FILET MIGNON\***

The tenderest cut of all, crowned with frizzled onions. 54.99

## **NEW YORK STEAK\***

Superb flavor, texture, crowned with frizzled onions. 52.99

## **RIB EYE\***

A well marbled steak, crowned with frizzled onions. 53.99

# ENTREES

## **VEAL MARSALA**

Provimi veal cutlets with mushrooms, marsala sauce.  
Served with spaghetti. 30.99

## **ROASTED SALMON**

Roasted fresh King Salmon, parsley, lemon sauce.  
Served with spaghetti. 37.99

## **PASTA VERDURA <sup>v</sup>**

Spaghetti with zucchini, garlic, mushrooms, fresh spinach, broccoli, cauliflower, tomatoes, onions, white wine, garlic, butter, parmesan. 23.99

## **PRIME RIB DIP**

Thinly sliced prime rib on toasted French bread.  
Served with au jus, creamy horseradish, fries. 21.99  
Add Cheese - 2.99

## **SPAGHETTI**

Choice of marinara or meat sauce and our own cheese blend. Served with garlic crostini. 20.99  
Add Meatballs - 4.99

## **WAGYU BURGER\***

Wagyu beef, white cheddar, caramelized onion, 13 Coins burger sauce, brioche. Served with fries. 22.99

## **BREAST OF CHICKEN PARMIGIANA**

### **"The Believer"**

Breaded chicken, cream sauce, melted mozzarella and parmesan cheeses. Served with spaghetti. 25.99

## **EGGS BENEDICT\***

Our most popular favorite. Two poached eggs over dry-cured Canadian bacon on an English muffin smothered in housemade hollandaise sauce.

Served with hashbrowns. 19.99

Substitute Dungeness Crab - 8.99

## **JOE'S SPECIAL**

Fresh spinach, chopped sirloin, eggs, onion, parmesan. 18.99

## **VEGETARIAN OMELETTE**

Tomato, fresh spinach, cauliflower, zucchini, broccoli and mushrooms. Served with hashbrowns and toast. 18.99

## **13 COINS FRENCH TOAST**

Thick French bread dipped in cinnamon batter, served with bacon, maple syrup. 18.99

Bananas Foster style, caramelized bananas, brown sugar - 2.00

## **DENVER OMELETTE <sup>GF</sup>**

Ham, onions, green bell peppers.  
Served with hashbrowns and toast. 18.99

## **CHICKEN FRIED STEAK & EGGS\***

Breaded beef cutlet, housemade bacon gravy, two eggs. Served with hashbrowns and toast. 19.99

**GF: GLUTEN FREE / VG: VEGAN / V: VEGETARIAN  
GLUTEN FREE BREAD AND PASTA AVAILABLE**

\*Please note: Consumption of raw or undercooked meats, poultry, eggs, fish or shellfish may increase your risk of foodborne illness.

Raw egg is used in Caesar salad dressing.

A Service Charge of 4% will be added to all checks. This is retained by 13 Coins. This is not a gratuity for service staff.

An 18% gratuity will be added to parties of 10 or more, of which approximately 70% is retained by your server and 30% is distributed to kitchen and support staff.