

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 GF

Royal Ranch steak tenders, roasted red pepper sauce. 16.99

CRISPY BRUSSELS VG/V

Spicy soy sauce, green onions, sesame seeds. 13.99

CRAB & ARTICHOKE DIP

Naan bread. 22.99

BUCKET OF CLAMS GF

One pound of Manila clams with pesto. 22.99

MIXED GREEN SALAD VG/V

Choice of dressing. 8.99

PRAWN COCKTAIL GF

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 ^v

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 ^{GF}

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.