

Happy New Year from the Coins!

****Holiday specials available starting at 11am****

Grilled Cherry Pecan Stuffed Pork Chop
Bone-In 14 Day Dry Aged Duroc Pork, Crispy Red Potatoes,
Zesty Cauliflower Gratin, Cherry Balsamic Glaze.

42

13 Coins Surf & Turf

Herb Crusted Royal Ranch Filet Mignon, Fig Demi Glace, Chimichurri
Grilled Prawns, Sautéed Spinach, Mashed Root Vegetables.

75

Zinfandel, "Heritage Vines", Dry Creek Vineyards, Sonoma, CA 14/56

STARTERS

13 COINS MEATBALL TASTER

Marinara sauce, house cheese blend. 12

STEAK BITES ^{GF}

Royal Ranch steak tenders,
roasted red pepper sauce. 18

CRISPY BRUSSELS ^{VG/V}

Spicy soy sauce, green onions, sesame seeds. 15
Add chopped bacon or a fried egg - 3

CRAB & ARTICHOKE DIP

Naan bread. 23

BUCKET OF CLAMS ^{GF}

One pound of Manila clams with pesto. 23

MIXED GREEN SALAD ^{VG/V}

Choice of dressing. 9

PRAWN COCKTAIL ^{GF}

22

13 COINS FRENCH ONION SOUP

Rich broth of sweet onions French bread,
baked with gruyere, mozzarella, parmesan cheeses.
Cup - 10, Bowl - 13

SESAME SEARED AHI*

Asian salad, wasabi, pickled ginger. 22

"13 COINS" SPINACH SALAD

Bacon, egg, tomato, aged gruyere cheese,
fresh croutons, dressing. Starter - 10

CAESAR SALAD*

Hearts of romaine, fresh croutons, and
our classic dressing. Starter - 10

*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.

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. 55

NEW YORK STEAK*

Superb flavor, texture, crowned with frizzled onions. 53

RIB EYE*

A well marbled steak, crowned with frizzled onions. 54

STEAK DAVID* ^{GF}

Our Filet Mignon grilled, topped with Dungeness crab, housemade hollandaise, served on a bed of sautéed spinach. 59

ENTREES

VEAL MARSALA

Provimi veal cutlets with mushrooms, marsala sauce.
Served with spaghetti. 31

FETTUCCINE VENETIA

Fettuccine, sweet cream, garlic, butter, scallops, prawns, mushrooms, white wine, parmesan.
Served with garlic crostini. 39

SPAGHETTI

Choice of marinara or meat sauce and our own cheese blend. Served with garlic crostini. 21
Add Meatballs - 5

ROASTED SALMON

Roasted fresh King Salmon, parsley, lemon sauce.
Served with spaghetti. 39

PRIME RIB DIP

Thinly sliced prime rib on toasted French bread.
Served with au jus, creamy horseradish, fries. 23
Add Cheese - 3

WAGYU BURGER*

Wagyu beef, white cheddar, caramelized onion, 13 Coins burger sauce, brioche. Served with fries. 23

CHICKEN PICCATA

Chicken breast, capers, lemon, white wine.
Served with spaghetti. 24

CLASSIC COBB SALAD ^{GF}

Diced turkey, ham, bacon, avocado, Bleu cheese crumbles, chopped egg, tomatoes, fresh greens, creamy vinaigrette. 23

BREAST OF CHICKEN PARMIGIANA

"The Believer"

Breaded chicken, cream sauce, melted mozzarella and parmesan cheeses.
Served with spaghetti. 26

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. 21
Substitute Dungeness Crab - 9

DENVER OMELETTE ^{GF}

Ham, onions, green bell peppers.
Served with hashbrowns and toast. 20

13 COINS FRENCH TOAST

Thick French bread dipped in cinnamon batter, served with bacon, maple syrup. 20
Bananas Foster style, caramelized bananas, brown sugar - 2.00

CHICKEN FRIED STEAK & EGGS*

Breaded beef cutlet, housemade bacon gravy, two eggs. Served with hashbrowns and toast. 21