Clinkerdagger

SPECIAL OCCASION MENUS

The tradition has continued for over 50 years at this Spokane landmark overlooking the majestic Spokane River and city skyline. This is the perfect place for a special business or romantic occasion, or perhaps simply a nice getaway for lunch or dinner.

CLINKERDAGGER
621 W Mallon Avenue
Spokane, WA 99201
(509) 328-5965



TREAT YOUR GUEST WITH A TAKEAWAY!

Chocolate Truffle Box $10

Add a label with a customized message or your company logo for +$1 per box.

RECEPTION MENU

HORS D'OEUVRES - COLD

ALL ITEMS CAN BE HAND-PASSED OR DISPLAYED

TOMATO & BASIL BRUSCHETTA
50 pieces $65

CAPRESE SKEWERS
50 pieces $85

PROSCIUTTO WRAPPED ASPARAGUS
50 each $95

SHRIMP CEVICHE TOSTADAS*
50 each $120

SHRIMP COCKTAIL
50 each $135

PRIME RIB BRUSCHETTA*
25 each $140

HORS D'OEUVRES - HOT

ALL ITEMS CAN BE HAND-PASSED OR DISPLAYED

MUSHROOM BRUSCHETTA
25 each $65

CRAB TOTS
50 each $85

CHICKEN TERIYAKI SKEWERS
50 each $95

COCONUT SHRIMP
50 each $110

TERIYAKI BEEF & PINEAPPLE SKEWERS*
50 each $125

MINI CRAB CAKES
50 each $150

GRILLED SHRIMP SKEWERS
50 each $150

PRIME RIB SLIDERS*
25 each $150

COCKTAIL RECEPTION PLATTERS & DISPLAYS

DESIGNED TO SERVE 25 GUESTS

SEASONAL FRESH FRUIT $100

CHILLED ROASTED VEGETABLES $75

ASSORTED DOMESTIC CHEESE & CRACKERS $125

CRAB DIP $85

BAKED BRIE WITH CROSTINI & ACCOUTREMENTS $85

FLASH FRIED CALAMARI MISTO $100

ANTIPASTO PLATTER $95

CHILLED OYSTERS* MP

OYSTERS & SHRIMP COCKTAIL* $300
50 each

CHILLED SEAFOOD DISPLAY* $500



ADD A CARVING STATION TO YOUR RECEPTION

CARVING STATIONS DESIGNED FOR 25 GUESTS
SERVED WITH ACCOUTREMENTS + BRIOCHE SLIDER BUNS

ROASTED TURKEY BREAST $250

HERB-CRUSTED ROASTED BEEF TENDERLOIN* $485

HERB-CRUSTED PRIME RIB* $575

Tax and 22% service charge not included.

*NOTICE: Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

PLATED LUNCH MENUS

Available for events beginning before 3pm

Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.







LIBERTY LAKE $39

2 course menu with dessert add on options

FIRST COURSE

Select 1 option for your guests

ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing

NEW ENGLAND CLAM CHOWDER

ENTRÉE

Select 3 options for your guests

GRILLED SALMON*
Spicy rosemary butter, mashed potatoes, chef select vegetables

OPEN-FACED CRAB SANDWICH
Artichokes, tomatoes, Parmesan, cheddar on toasted sourdough

SHRIMP FETTUCCINE
Bacon, asparagus, garlic cream sauce, Parmesan

PRIME RIB TACOS*
Corn tortillas, avocado salsa, chipotle ranch, lime

COCONUT CRUNCHY SHRIMP
Cajun marmalade, French fries

DESSERT

Add a dessert selection to your event

VANILLA ICE CREAM +$8

ASSORTED COOKIES +$5

SELECTION FROM DESSERT MENU Menu Price

BEAR LAKE $50

3 course menu including dessert

FIRST COURSE

Select 1 option for your guests

ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing

NEW ENGLAND CLAM CHOWDER

ENTRÉE

Select 3 options for your guests

GRILLED SALMON*
Spicy rosemary butter, mashed potatoes, chef select vegetables

ASIAGO CRUSTED SOLE
Pan-seared, beurre blanc, capers

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, mashed potatoes, chef select vegetables

GRILLED SHRIMP SCAMPI
Garlic butter, beurre blanc, fried capers, mashed potatoes, chef select vegetables

GRILLED PORK CHOP WITH APRICOT CHUTNEY
Herb brine, roasted fingerling potatoes, market fresh vegetables

DESSERT

Select 1 option for your guests

CRÈME BRÛLÉE

KEY LIME PIE

Vegetarian Pasta Primavera available upon request
House Salad may be substituted for Caesar on any menu.

Prices are per person, alcoholic beverages may be preordered or charged at a per consumption basis. Tax and 22% service charge not included.
A minimum of 20 guests is required.
Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

LUNCH BUFFET MENUS

Available for events beginning before 3pm. Per person prices based on a minimum of 25 Guests
Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.







FAN LAKE $51

Guests enjoy an assortment of dining options from an artfully decorated buffet

STARTERS

ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing

MIXED GREEN SALAD

ENTRÉES

Select 3 options for your guests

CREAMY PESTO & SALMON PENNE*
Asparagus, artichokes, mushrooms, tomatoes, Parmesan

GRILLED SHRIMP SCAMPI
Garlic, fried capers, beurre blanc

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

PRIME RIB TACOS
Corn tortillas, avocado salsa, chipotle ranch, lime

COCONUT SHRIMP
Cajun marmalade, green onion, crispy noodles

SIDES

YUKON GOLD MASHED POTATOES
CHEF SELECT SEASONAL VEGETABLES

DESSERT

ASSORTED COOKIES

DOWNS LAKE $58

STARTERS

ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing

MIXED GREEN SALAD

ENTRÉES

Select 3 options for your guests

PRIME RIB TACOS*
Corn tortillas, avocado salsa, chipotle ranch, lime

GRILLED SALMON
Spicy rosemary butter, fried capers, beurre blanc

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

FISH & CHIPS
Beer battered, tartar sauce, lemon

COCONUT SHRIMP
Cajun marmalade, green onion, crispy noodles

SIDES

YUKON GOLD MASHED POTATOES
CHEF SELECT SEASONAL VEGETABLES

DESSERT

MINI KEY LIME PIE

ADD A CARVING STATION TO YOUR BUFFET

ROASTED TURKEY BREAST +$250
HERB CRUSTED ROASTED BEEF TENDERLOIN +$485
HERB CRUSTED PRIME RIB +$575

Carving Stations designed for 25 guests

Vegetarian Pasta Primavera available upon request. House Salad may be substituted for Caesar on any menu.

Prices are per person, alcoholic beverages may be preordered or charged at a per consumption basis. Tax and 22% service charge not included.
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PLATED DINNER MENUS

Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.



MANITO $57

— FIRST COURSE —

Select 1 option for your guests

ROMAINE CAESAR

NEW ENGLAND CLAM CHOWDER

— ENTRÉE —

Select 3 options for your guests

Entrees served with Yukon Gold mashed potatoes and chef select vegetables unless otherwise noted

GRILLED PORK CHOP*
Herb brine, apricot chutney

HONEY-PEPPERCORN SALMON*
Oven-roasted, red & green honey peppercorn glaze, beurre blanc

GRILLED SHRIMP SCAMPI
Garlic butter, beurre blanc, fried capers

CRAB & SHRIMP FETTUCCINE
Garlic cream, white wine, clam broth, tomato, spinach, chili flakes, Parmesan

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

— DESSERT —

Select 1 option for your guests

CRÈME BRÛLÉE
Rich vanilla custard, caramelized crust

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice, graham cracker crust, whipped cream



RIVERBANK $67

— FIRST COURSE —

Select 1 option for your guests

BLUE CHEESE SALAD

NEW ENGLAND CLAM CHOWDER

— ENTRÉE —

Select 3 options for your guests

Entrees served with Yukon Gold mashed potatoes and chef select vegetables unless otherwise noted

HERB-CRUSTED PRIME RIB*
12 oz., au jus, creamy horseradish

KING SALMON*
Spicy rosemary butter

ASIAGO-CRUSTED SOLE*
Pan-seared, beurre blanc, capers

CRAB & SHRIMP FETTUCCINE
Garlic cream, white wine, clam broth, tomato, spinach, chili flakes, Parmesan

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

— DESSERT —

Select 2 options for your guests

CRÈME BRÛLÉE
Rich vanilla custard, caramelized crust

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice, graham cracker crust, whipped cream

CHOCOLATE TORTE
Rich and dense, raspberry sauce, whipped cream



DISHMAN $77

— FIRST COURSE —

Select 1 option for your guests

BLUE CHEESE SALAD

FRENCH ONION SOUP

— ENTRÉE —

Select 3 options for your guests

Entrees served with Yukon Gold mashed potatoes and chef select vegetables unless otherwise noted

CHARGRILLED FILET*
7 oz., steak butter

SALMON OSCAR
Crab & béarnaise

ALMOND-CRUSTED SEA SCALLOPS
Pan-seared, asiago and almond crust, beurre blanc

COLD WATER LOBSTER TAIL
7 oz., oven-roasted, clarified butter

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

— DESSERT —

Select 2 options for your guests

CRÈME BRÛLÉE
Rich vanilla custard, caramelized crust

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice, graham cracker crust, whipped cream

CHOCOLATE TORTE
Rich and dense, raspberry sauce, whipped cream

Vegetarian Pasta Primavera available upon request.
House Salad may be substituted for Caesar on any menu.

Prices are per person, alcoholic beverages may be preordered or charged at a per consumption basis. Tax and 22% service charge not included.
A minimum of 20 guests is required.
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DINNER BUFFET MENUS

Per person prices based on a minimum of 25 guests.
Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.





DUNCAN $62

STARTERS

Select 2 options for your guests

CLAM CHOWDER

ROMAINE CAESAR

MIXED GREENS

BLUE CHEESE SALAD
Romaine, slivered almonds, chopped egg, blue cheese crumbles

ENTRÉES

Select 3 options for your guests

HONEY-PEPPERCORN SALMON*
Oven-roasted, red & green honey peppercorn glaze, beurre blanc

CREAMY SHRIMP & PENNE PASTA
Garlic cream, white wine, clam broth, tomato, spinach, chili flakes, Parmesan

FISH & CHIPS
Beer battered, house-made tartar, lemon

CHARGRILLED SIRLOIN*
Sliced, demi-glace
Presented in chafing dish, upgrade to Carving Station +$75

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

SIDES

YUKON GOLD MASHED POTATOES

CHEF SELECT SEASONAL VEGETABLES

DESSERT

ASSORTED COOKIES

HUNTINGTON $72

Guests enjoy an assortment of dining options from an artfully decorated buffet

STARTERS

Select 2 options for your guests

CLAM CHOWDER

ROMAINE CAESAR

MIXED GREENS

BLUE CHEESE SALAD
Romaine, slivered almonds, chopped egg, blue cheese crumbles

ENTRÉES

Select 3 options for your guests

HONEY-PEPPERCORN SALMON*
Oven-roasted, red & green honey peppercorn glaze, beurre blanc

CRAB & SHRIMP PENNE PASTA
Garlic cream, white wine, clam broth, tomato, spinach, chili flakes, Parmesan

ALMOND CRUSTED SEA SCALLOPS
Pan-seared, asiago and almond crust, beurre blanc

CHARGRILLED SIRLOIN*
Sliced, demi-glace
Presented in chafing dish, upgrade to Carving Station +$75

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

SIDES

YUKON GOLD MASHED POTATOES

CHEF SELECT SEASONAL VEGETABLES

DESSERT

MINI KEY LIME PIE

CHOCOLATE TORTE

ADD A CARVING STATION TO YOUR BUFFET

TURKEY BREAST $250

HERB CRUSTED ROASTED BEEF TENDERLOIN $485

HERB CRUSTED PRIME RIB $575

Carving Stations designed for 25 guests

Vegetarian Pasta Primavera available upon request. House Salad may be substituted for Caesar on any menu. Upgrade to Lobster Bisque +$3

Prices are per person, alcoholic beverages may be preordered or charged at a per consumption basis. Tax and 22% service charge not included.

Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.