

SANDWICHES

CHEESEBURGER "13 COINS"*

Our hand-formed half pound of premium ground chuck with diced onions served on toasted french bread with fries 13.95

B.A.T.

Bacon, avocado and sliced turkey with lettuce and mayonnaise served on toasted wheat bread with pasta salad 11.50

CLUBHOUSE

Sliced turkey breast, bacon, lettuce, tomato and mayonnaise served triple-decker on toasted Old Fashioned white, with pasta salad 11.95

FRENCH DIP*

Thinly sliced beef on a toasted french roll. Served with au jus and fries 12.95

"13 COINS" REUBEN SANDWICH

Slow cooked corned beef, swiss, sauerkraut and housemade 1000 island dressing grilled on caraway rye 12.95

PHILADELPHIA STEAK SANDWICH*

Thinly sliced beef sautéed with peppers, onions and red wine topped with melted mozzarella and served on toasted french bread, with fries and au jus 14.95

HOT CRAB & SHRIMP CHEDDAR MELT

Dungeness crab and bay shrimp piled on toasted english muffin, with diced tomato, cheddar, and cheddar sauce 18.95

EGG ENTREES

Below items served with hash browns

EGGS BENEDICT*

Our most popular favorite.

Two poached eggs over dry cured Canadian bacon on an English muffin and smothered in housemade hollandaise sauce 13.95

CRAB EGGS BENEDICT*

Our original eggs benedict with Dungeness crab and housemade hollandaise sauce, sprinkled with green onions 17.95

SMOKED SALMON BENEDICT*

Our original eggs benedict with Pacific Hardwood smoked salmon and housemade hollandaise sauce 15.95

BACON & EGGS*

Two farm fresh eggs with your choice of bacon or canadian bacon. Served with hashbrowns and toast 10.95

HAM STEAK & EGGS*

14 oz. bone-in center cut ham steak with two farm fresh eggs, hashbrowns and toast 16.95

ITALIAN SAUSAGE & EGGS*

Cascioppo Italian sausage (your choice of mild or spicy) with two farm fresh eggs, hashbrowns and toast 12.95

NEW YORK STEAK AND EGGS*

New York steak grilled your way and served with two farm fresh eggs, hash browns and toast 19.95

OMELETTES

Omelette's prepared with three eggs and served with hash browns and toast

SPANISH OMELETTE

13 Coins own spicy tomato sauce with peppers and onions 10.95

CHEESE OMELETTE

Filled with cheddar cheese 9.95

SPINACH OMELETTE

Fresh spinach in a cheese and cream sauce 11.95

MUSHROOM OMELETTE

Fresh mushrooms sautéed in white wine 12.95

HAM & CHEESE OMELETTE

Premium cured ham and cheddar cheese 12.95

VEGETARIAN OMELETTE

Tomato, fresh spinach, cauliflower, zucchini, broccoli and mushrooms 11.95

DENVER OMELETTE

Julienne ham with sautéed onions and green bell peppers 12.95

ITALIAN SAUSAGE & CHEESE OMELETTE

Mild link Cascioppo sausage and cheddar cheese 13.95

HOT SAUSAGE PEPPER-JACK OMELETTE

Spicy Italian Cascioppo link sausage and pepper jack cheese 13.95

FARMER'S OMELETTE

Diced ham, potato, green pepper, onions, mushrooms and tomato 11.95

SEATTLE SEAFOOD OMELETTE

Shrimp, scallops, tomato, garlic and cheddar 17.95

DUNGENESS CRAB OMELETTE

Dungeness crab sautéed with green onions, mushrooms, and cheddar 19.95

SALADS

CAESAR SALAD*

Hearts of romaine, fresh croutons, and our classic dressing 13.95

"13 COINS" SPINACH SALAD

With bacon, egg, tomato, aged gruyere cheese, housemade croutons and dressing 14.95

DUNGENESS CRAB LOUIS

Our own Louis dressing, artichoke hearts, egg, olives, and tomatoes 27.95

BAY SHRIMP LOUIS

A traditional Louie with bay shrimp 20.95

COMBINATION LOUIS

Dungeness crab and bay shrimp combination 25.95

ASIAN CHICKEN SALAD

Fresh greens, carrots, wontons, sweet peppers, toasted almonds and avocado in our soy-ginger dressing topped with marinated chicken 19.95

STEAK SALAD*

Tenderloin medallions grilled to your specification, with romaine, blue cheese, asparagus, tomatoes, sweet onions, bleu cheese dressing and fried onions 23.95

BUTTERMILK CHICKEN SALAD

Tender buttermilk-fried chicken, fresh greens, tomatoes, avocado, sweet corn, and chipolte ranch dressing 18.95

CLASSIC COBB SALAD

Diced turkey and ham, bacon, avocado, Bleu cheese crumbles, chopped egg and tomatoes layered on a bed of fresh greens with a creamy vinaigrette 12.95

DELLA CASA

JOE'S SPECIAL

Fresh spinach, chopped sirloin, eggs, onion and parmesan 13.50

UKRAINIAN JOE

Original Joe's special with sour cream, mushrooms, green onions and parmesan 14.50

HANGTOWN FRY

Yearling oysters sautéed with bacon, onions, green bell peppers, and eggs, baked frittata-style 17.50

FRITTATA

Eggs, mushrooms, bacon, onion, fresh spinach, zucchini and parmesan 14.95

ITALIAN SAUSAGE FRITTATA

Eggs, choice of mild or spicy Cascioppo sausage, onions, mushrooms, fresh spinach, zucchini and parmesan 16.50

VEGETARIAN FRITTATA

Eggs, mushrooms, onion, zucchini, fresh spinach, cauliflower broccoli and parmesan 13.95

SEAFOOD FRITTATA

Eggs, prawns, scallops, shrimp, mushrooms, onions and parmesan 21.95

13 COINS FAMOUS FRENCH ONION SOUP

Rich broth of sweet onions and French bread, baked with gruyere, mozzarella and parmesan 9.95

In recognition of our customer's health concerns, 13 Coins tries to accommodate special recipe requests. If you have a dietary restriction, please inform your server and we'll make every effort to satisfy your request.

13 COINS CLASSIC STEAKS

NEW YORK STEAK*

Superb flavor and texture, crowned with a mushroom kabob and frizzled onions, served with our herb sauce **Regular cut - 35.95 Petite cut - 29.95**

FILET MIGNON*

The tenderest cut of all, crowned with a mushroom kabob and frizzled onions, served with our herb sauce **Regular cut - 43.95 Petite cut - 32.95**

RIB EYE*

A well marbled steak, crowned with a mushroom kabob and frizzled onions, served with our herb sauce **26.95**

PORTERHOUSE*

A bone-in cut from the short loin with the tenderness of Filet Mignon and the marbling and flavor of the New York. Served with our herb sauce **57.95**

PEPPER STEAK DIJON*

New York steak crusted with cracked black pepper, pan seared and served with green peppercorn sauce **33.95**

STEAK DAVID*

Our Filet Mignon grilled, topped with dungeness crab and housemade hollandaise, served on a bed of sauteéd spinach **39.95**

STEAK SINATRA*

Tenderloin medallions sauteed with onions, bell peppers, tomatoes, artichoke hearts and red wine **35.95**

MEAT ENTREES

VEAL SCALOPINI ALLA MARSALA

Pounded veal cutlets sauteed with mushrooms in marsala sauce **25.95**

VEAL PARMIGIANA

Breaded veal with marinara sauce and mozzarella **25.95**

VEAL PICATTA

Pounded veal cutlets sauteed with capers, lemon and white wine **24.95**

CALF'S LIVER AND ONIONS

Sauteed with onions, brandy and white wine **21.95**

RACK OF LAMB*

Whole roasted rack of lamb with balsamic mint glaze and mint jelly
Whole Rack **42.95** Half Rack **29.95**

STEAK AND SEAFOOD COMBINATIONS

STEAK & PRAWNS*

Steak of your choice served with sauteéd prawns
Filet Mignon **40.95** New York Steak **37.95**

STEAK & PAN-FRIED OYSTERS*

Steak of your choice served with pan-fried oysters
Filet Mignon **40.95** New York Steak **37.95**

STEAK & KING CRAB LEGS*

Steak of your choice served with a half pound of king crab legs
Filet Mignon **50.95** New York Steak **47.95**

STEAK & LOBSTER*

Steak of your choice served with a succulent seven ounce lobster tail
Filet Mignon **63.95** New York Steak **61.95**

SEAFOOD

PAN FRIED YEARLING OYSTERS

Lightly breaded and pan-fried, served with slaw, fries and tartar sauce **25.95**

FRESH SEA SCALLOP SAUTE

Sauteéd with onions, mushrooms and white wine **25.95**

FILET OF WILD SALMON MEUNIERE

Pan-roasted with a parsley lemon sauce **28.95**

SEAFOOD SAUTE SEC

Jumbo prawns, scallops, and sole sauteed with onions and mushrooms in lemon cream. Garnished with tomatoes and green onions **26.95**

CALAMARI STEAK SUPREME

Egg-battered and sauteéd with lemon, butter and white wine **22.95**

ALASKAN KING CRAB LEGS

One pound of split king crab legs, with drawn butter **42.95**

JUMBO PRAWNS SCAMPI STYLE

Sauteéd with garlic, red pepper flakes, oregano, tomatoes, lemon and white wine **27.95**

AUSTRALIAN COLDWATER ROCK LOBSTER

Two seven ounce tails, roasted to perfection, with drawn butter **79.95**

CHICKEN ENTREES

CHICKEN SCALOPINI ALLA MARSALA

Sauteéd with mushrooms and lemon, finished with marsala wine **19.95**

CHICKEN LIVER SAUTE

Sauteéd with mushrooms, onions, and brandy **16.95**

CHICKEN PICCATA

Sauteéd with lemon, capers, and white wine **19.95**

CHICKEN DIJON ALLA MIROT

Sauteéd with artichoke hearts, olives, and green onions, finished with dijon mustard white wine sauce **21.95**

BREAST OF CHICKEN PARMIGIANA "The Believer"

Breaded and pan fried, served with cream sauce, melted mozzarella and parmesan cheese **19.95**

PASTA

LINGUINE WITH CLAM SAUCE

Fresh clams, garlic, lemon, white wine, tomatoes and a touch of cream. **21.95**

PASTA VERDURA

Spaghettini with zucchini, garlic, mushrooms, fresh spinach, broccoli, cauliflower, tomatoes, onions and feta cheese **18.95**

LINGUINE WITH PESTO

Basil, garlic, olive oil, tomatoes and parmesan **15.95**

SPAGHETTINI CARBONARA

Italian Cascioppo sausage, canadian bacon, and onions in a creamy fennel sauce, with parmesan **19.95**

LINGUINE ALLA GRANCIO

Dungeness crab, mushrooms, garlic, parmesan, tomatoes and cream sauce **24.95**

HAZELNUT CAPPELLETTI

Stuffed hat-shaped pasta in hazelnut garlic cream sauce, tossed with julienne breast of chicken. Garnished with tomatoes and parmesan **19.95**

RAVIOLI OR SPAGHETTI

Choice of meat sauce or meatballs, topped with our own cheese blend **15.95**

HALF SPAGHETTI, HALF RAVIOLI

Choice of meat sauce or meatballs, topped with our own cheese blend **15.95**

FETTUCINE

ALLA BURRO DOLCE

Sweet cream, butter and parmesan **18.95**

FETTUCINE SALMONE

Alla burro dolce with smoked salmon, mushrooms, green onions and parmesan **25.95**

ALLA SALSICCIE E FUNGHI

Alla burro dolce with italian sausage, mushrooms and parmesan **21.95**

FETTUCINE VENETIA

Alla burro dolce with prawns, scallops, shrimp, mushrooms and parmesan **28.95**

ALLA POLLO E ZUCCHINI

Alla burro dolce with chicken breast, zucchini and parmesan **21.95**

FETTUCINE SUPREMA

Lobster, dungeness crab, mushrooms, green onions and parmesan alla burro dolce **32.95**