

## 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 11.95

### CLUBHOUSE

Sliced turkey breast, bacon, lettuce, tomato and mayonnaise served triple-decker on toasted Old Fashioned white, with pasta salad 12.95

### 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\*

Bone-in center cut ham steak with two farm fresh eggs, hashbrowns and toast 13.95

### 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 20.95

## 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 28.95

### 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 13.95

## DELLA CASA

### JOE'S SPECIAL

Fresh spinach, chopped sirloin, eggs, onion and parmesan 13.95

### UKRAINIAN JOE

Original Joe's special with sour cream, mushrooms, green onions and parmesan 14.95

### HANGTOWN FRY

Yearling oysters sautéed with bacon, onions, green bell peppers, and eggs, baked frittata-style 17.95

### SAUSAGE JOE

Original Joe's with your choice of mild or spicy Cascioppo Italian sausage 14.95

### 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 16.95

### 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 - 44.95 Petite cut - 32.95**

### RIB EYE\*

A well marbled steak, crowned with a mushroom kabob and frizzled onions, served with our herb sauce **27.95**

### 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 SCALLOPINI 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 PICCATA

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 sautéed prawns  
Filet Mignon **43.95** New York Steak **38.95**

### STEAK & PAN-FRIED OYSTERS\*

Steak of your choice served with pan-fried oysters  
Filet Mignon **42.95** New York Steak **38.95**

### 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 **69.95** New York Steak **65.95**

## SEAFOOD

### PAN FRIED YEARLING OYSTERS

Lightly breaded and pan-fried, served with slaw, fries and tartar sauce **28.95**

### FRESH SEA SCALLOP SAUTE

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

### FILET OF WILD SALMON MEUNIERE

Pan-roasted with a parsley lemon sauce **29.95**

### SEAFOOD SAUTE

Jumbo prawns, scallops, and sole sauteed with onions and mushrooms in lemon cream. Garnished with tomatoes and green onions **27.95**

### CALAMARI STEAK SUPREME

Egg-battered and sautéed 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

Sautéed with garlic, red pepper flakes, oregano, tomatoes, lemon and white wine **29.95**

### AUSTRALIAN COLDWATER ROCK LOBSTER

Two seven ounce tails, roasted to perfection, with drawn butter **89.95**

## CHICKEN ENTREES

### CHICKEN SCALLOPINI ALLA MARSALA

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

### CHICKEN LIVER SAUTE

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

### CHICKEN PICCATA

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

### CHICKEN DIJON ALLA MIROT

Sautéed 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**

### RAVIOLI OR SPAGHETTI

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

### HAZELNUT CAPPELLETTI

Stuffed hat-shaped pasta in hazelnut garlic cream sauce, tossed with julienne breast of chicken. Garnished with tomatoes and parmesan **20.95**

### HALF SPAGHETTI, HALF RAVIOLI

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

## FETTUCCINE

### ALLA BURRO DOLCE

Sweet cream, butter and parmesan **18.95**

### FETTUCCINE 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**

### FETTUCCINE 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**

### FETTUCCINE SUPREMA

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

\*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