

Starters

Three Cheese Dip

Baked Fontina, Pecorino, and cream cheese with white wine and roasted garlic served with crostini 11-  5.50

Garlic Honey Prawns

With mixed greens and Fig vinaigrette 13-  6.50

Caprese Salad

Fresh tomato, basil and mozzarella cheese dressed with reduced balsamic vinegar and olive oil. Simple and refreshing! 7-

Crab Cakes

House made crab cakes touched by a sweet chili cream 14-  7-

Prosciutto Wrapped Sea Scallops

Fresh jumbo scallops wrapped in prosciutto pan seared topped with sweet vadalia sauce 13-

Chinese BBQ Pork

Served with sweet and spicy mustard and wonton chips 9-  4.50

Steamed Clams

Fresh clams steamed in white wine and garlic finished with tomato and basil 11-  5.50

Beer Battered Mushrooms

Housemade! Our secret batter is sure to be a new craving if you love mushrooms! Served with a thyme aioli 6-  3-

Goat Cheese Fritters

With raspberry preserves and crostini 11-  5.50

Cheese Plate

Seasonal cheese and fruit just ask your server to see what is fresh 14-

Calamari

Breaded or Sauteed Puttanesca Style 9-  4.50

House Made Hummus Plate

Roasted vegetables in a red wine marinade with grilled flat bread 9-  4.50

Salads

Add the following to any salad....

Prawns 7-.....Grilled Chicken 5-.....Grilled Filet 8-

Caesar

Grilled romaine & Romaino crisp topped with croutons and a classic caesar dressing. Choice of grilled or traditional. 9-

Mixed Greens

Topped with fried shallots apricots & gorgonzola 9-

Homemade Soup De Jour

Ask your server.

Flatbread

Your Choice 11-  6-

Margarita with basil pesto, tomato and fresh mozzarella -Pesto and roasted vegetable with fresh mozzarella and extra virgin olive oil
-Pancetta & Pecorano Romano
-Chicken Feta Olive with Pesto and Fresh Mozzarella

 **Happy Hour Special**

Entrees

Top Sirloin

8 oz Prime cut with roasted vegetables & garlic mashed potatoes 17-  9-

Monaco New York

12 oz bone-in New York with roasted potatoes grilled peppers topped with Fig Demi glaze 21-

Filet Mignon

With roasted vegetables and garlic mashed potatoes 23-

Sambuca Pork

Grilled 10 oz pork chop over white wine risotto with sauteed apple & fennel 17-

Seasonal Fish

Ask your Server. Market Price

Scallop Bouche

Pan seared sea scallops with roasted vegetables and a mushroom marsala sauce served over a puff pastry 21-

Prawn Scampi

Seared vanamei white prawns in a light white wine butter sauce and fresh herbs 19-

Cioppino

Seasonal fish in a red wine and tomato stew over saffron rice 24-

Chicken Parmesan

Our housemade Parmesan is finished off with a delicious house marinara atop a bed of fettuccine noodles, finished with melted Mozzarella cheese. Classic and perfect the way it is! 17-

Fettuccine

Scratch made per order in our white wine garlic cream sauce or Sicilian marinara. 9-

Seafood 17-.....Chicken and Mushrooms 14-.....

Fresh Vegetables 11-

Chicken Marsala

Pan seared chicken breast in a sweet mushroom marsala sauce atop fettuccine 17-

Oven Roasted Chicken

Half Chicken with walnut gorgonzola polenta and seasonal fruit BBQ sauce 17-

Mushroom Ravioli

With your choice of mushroom ravioli in a lobster reduction broth 18- **OR** pesto mushroom ravioli in a pesto white wine sauce 16-

Chicken Gorgonzola Basil Pasta

In a white wine garlic cream sauce topped with toasted hazelnuts 16-

Roasted Vegetable

Seasonal roasted vegetables lightly sauced in olive oil served over fettuccine 13-

Add 6 oz of balsamic beef tenderloin 19-

*Add side salad to any entree for \$3.00

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

Usual / Bar

924 First Street | Snohomish, Washington 98290
therepp.com | 360.568.3928

Fish & Chips

Our beer battered and breaded Pacific cod with fries and tarter 11-

Stuffed Portobello Mushroom Sandwich

Grilled portobello mushroom topped with a mixture of shallot, red pepper, celery, carrot, hazelnuts and fresh herbs and cheeses. Served on a bakery-fresh bun mixed greens and fresh tomato. 12-

Kobe Burger

Half pound patty grilled to medium rare. Topped with pancetta, caramelized onions and red peppers. Served on a bakery fresh bun with fresh greens and cheese. 14-

Prime Rib Dip

Thinly sliced prime rib tossed in horseradish vinaigrette served on toasted focaccia with fresh herbed mozzarella 11-

Pulled Pork

Italian-style slow cooked pork shoulder served on toasted focaccia with caramelized onions and red peppers, topped with fresh herbed mozzarella 9-

Kids Menu

Your Choice! 7-

Cheese Pizza
Pepperoni Pizza
Pasta with Butter
Fettucine Alfredo
Chicken Strips
Fish & Chips

Happenings

Sunday Specials

Stock Yards Steak & King Crab Legs 19-
Wine - Half Price Bottles

Happy Hour

3-6 PM Daily
Half Price Appetizers & Drink Specials

Live Music

Friday & Saturday Nights

18% gratuity will be added to parties of six or more

Hours

Open Daily at 3 pm

Closed on Mondays

The Repp

What's yours?

*Cooked your way! "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."