



COLLECTORS CHOICE

RESTAURANT & LOUNGE

Original Founders of Collectors Choice

The original Founders of Collectors Choice are John & Donna Hager. John & Donna met in Bellingham Washington and were married in Bellingham in 1972. Together they have raised 2 Children, Garth and Eric. They currently reside in Burlington Washington.

The Collectors Choice Restaurant was opened on April 28, 1983 by Donna Hager as a soup/salad/sandwich shop to retain shoppers in the Star Center antique mall in the Snohomish (National) Historic District. One owner and one employee worked the business from opening to close (10AM-3PM).

One year later John Hager came to work full time after leaving his job in the Public School system. The CCR expanded (tripling in size and opening for breakfast as well as lunch with an expanded menu. Two additional staff members were hired.

Two years later the restaurant again expanded into dinner, adding four more staff and doubling in size. The hours at that time were 7AM-9PM.

Two years later, the restaurant expanded its square footage again and opened a banquet room seating 40 people.

In 1994-1995 the CCR totally remodeled dining rooms and kitchen areas and adding a full service lounge

The CCR became a significant restaurant in Snohomish. It became "home" to some service clubs and other many other groups as well as "local" clientele then in 2010 (October 16th) moved the CCR five blocks away to a totally redone facility. The CCR went from 3900 square feet to 7000 square feet.

The current CCR is currently the largest facility in Snohomish (square footage) and was intentionally designed to accommodate larger groups in privacy (up to 110 people). ALL local clubs and organizations now meet at the CCR. The CCR does many wedding rehearsal dinners and is home to a number of other organizations. There is NO other restaurant in the area that can accommodate such groups.

Collectors Choice is widely known for its great food and atmosphere and friendly service. Collectors Choice strives to use the freshest ingredients and local fare while trying to accommodate the needs of the customers. Collectors Choice has many regular customers that come in several times a week and consider this Restaurant their home away from home.

Donna Hager retired from the Restaurant in 2005, John Hager continued running Collectors until September 2014 when he too decided that it was time for him to retire. After selling the Restaurant in September 2014 John continued to stay on as a consultant to the new Owners to ensure a smooth transition and to be sure the new Owners knew as much as possible to carry the CCR forward in the traditions the Customers have come to expect.

Although John & Donna have both retired their legacy in Collectors Choice and their contributions to the surrounding Community will always be remembered by the many lives that they have touched over the years.

Are you one of them?

3% Cash Discount Ask Your Server

WELCOME TO



SEE ASSOCIATED DISCLAIMERS FOR THE FOLLOWING ASTERISKS ON CORRESPONDING PAGES

* = EGGS & POULTRY / ** = SALMON / *** = STEAK & BURGERS

BREAKFAST UNTIL 2PM / EARLY BIRD 10% OFF 7-9AM. DINNER STARTS AT 4PM
A 20% Gratuity will be added to all parties of 8 or more. Split plates add 2.50 per person.

Breakfast Sides

Side Biscuits and Sausage Gravy
Two giant biscuits smothered with gravy. 8.

Side Fresh Fruit Plate
Fresh seasonal fruit. 5.

Buttermilk Biscuit or Bran Muffin
One giant biscuit or one muffin. 5.

Side Egg
One 2. Two 4.

Side Potatoes
Hash browns or Cottage potatoes. 6.

Side Meat
*3 Bacon, 3 Sausage links, or 3 patties, or 1 Ham steak. 6.
1 pc. German Sausage. 6.*

French Toast, Waffles & Pancakes

CCR Supreme French Toast
*Homemade Brioche dipped into a special egg batter with cinnamon, sugar and vanilla.
2 pieces 12. / 3 pieces 14.*

House Recipe Buttermilk Pancakes
*One Giant pancake 7.
Short Stack 2 7.
Full Stack 3 10.*

2 2 2
2 house recipe pancakes or 2 Brioche French toast with 2 eggs your way and 2 strips of bacon 2 links or 2 sausage patties. 18.

Fruit Rollup Pancakes
*Your choice of strawberry, apple or Oregon berry sauce topped with whipped cream.
Single 11. Two 15.*

Mini Breakfast
Large pancake, one egg any style & two strips of bacon. 12.

Small Logger
*Half portion Hash browns, 2 eggs, 2 pieces of bacon and 2 Small Pancakes. 14.**

Belgian Waffle Choices
*Large Belgian waffle served with butter & maple syrup. 8.
Large Belgian waffle breakfast with butter & maple syrup. Choice of 2 bacon, 1 ham steak, 2 sausage patty or 2 links. one egg 16. / 2 eggs 18.
With fruit your choice of strawberry, apple or Oregon berry sauce topped with whipped cream. 16.*

Beverages

Coffee, Hot Tea, Iced Tea
3.89

Milk, Juice, Lemonade
Lrg 5.25 / Sm 4.25

Hot Chocolate, Chocolate Milk
5.39

Specialty Drinks
Fresh Squeezed Orange Juice
Sm. 3.75/ Lrg 5.89
Shirley Temple, Roy Rogers
4.75
Root Beer Float, 7.09

Raspberry Iced Tea, Strawberry Lemonade
5.89
Soft Drinks: 5.39
Coke, Diet Coke, Sprite, Root Beer, Mr. Pibb, & Orange Fanta.

*** THESE MENU ITEMS ARE SERVED RAW, UNDERCOOKED OR COOKED TO YOUR SPECIFICATION. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ***

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BREAKFAST UNTIL 2PM . DINNER STARTS AT 4PM

**Most breakfasts served with your choice of potatoes, fresh fruit or cottage cheese and your choice of toast or biscuit. Split plates add 2.50 per person.
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CCR Favorites

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Oatmeal

Served with raisins, walnuts, brown sugar and milk on the side. **8.** (no toast)

Biscuits and Sausage Gravy

Buttermilk biscuit smothered in sausage gravy. Served with two eggs & sausage. **15.** (no toast)

Eggs, and Potatoes

Two fresh eggs any style & your choice of potato. **13.**
Add your choice of 3 bacon, 3 sausage links, 3 patties, or 1 ham steak. **16.**

Country Fried Steak

Breaded beef steak smothered with sausage gravy, served with two eggs any style. **20.**

Breakfast Sandwich

Choice of bacon, ham or sausage, scrambled eggs and cheddar cheese on grilled sourdough. Choice of side. **13.**

Grilled Monte Cristo Sandwich

Ham, turkey and Swiss cheese on egg bread, dipped in egg batter, grilled to a crispy golden brown and sprinkled with powdered sugar. Includes jam & choice of side. Half **16.** Full **18.**

Quiche of the Day

With fresh fruit and a bran muffin. **15.**

CR *House-made Corned Beef Hash

With two eggs and toast. **18.**

6.5 ounce Hamburger Steak & Eggs

6.5 oz. Handmade Angus Beef patty steak lightly seasoned & char broiled. Served with two eggs any style. **19.**

8 Ounce Sirloin Steak and Eggs

8oz. Choice center cut Angus sirloin, lightly seasoned & served with two eggs any style. **29.**

12 Ounce NY Steak and Eggs

12 oz. Choice center cut Angus NY strip loin lightly seasoned & served with two eggs any style. **30.**

German Sausage & Eggs

Two grilled German sausage links served with two eggs any style. **18.**

Pork Chop and Eggs

6 oz. Center cut bone in Pork Chop breaded, then grilled to perfection. Served with two eggs any style. **21.**

CCR Omelets

*Build Your Own Omelet

Plain Omelet **12.** add any of the following: bacon, ham or sausage cheddar, mozzarella, Swiss, spinach, tomato, broccoli, mushrooms, red onion or bell peppers. For **2.** each

*Denver Omelet

Bacon, ham, mushrooms, green onion, bell peppers, mozzarella, cheddar & sour cream. **19.**

*Country Omelet

Sausage, mushroom, bell peppers, onions, & red potatoes folded in a three egg omelet, topped with country gravy. Served with toast or biscuit. **19.**

CR *Signature Prime Rib Chili Omelet

CCR's slow roasted prime rib chili in a 3 egg omelet with cheddar cheese and topped with a dollop of cilantro-lime sour cream. Served with CCR's own house-made salsa. **20.**

*Shrimp Omelet

Bay shrimp & cheddar cheese topped with hollandaise sauce. **22.**

CR *Pilchuck Omelet*

Applewood smoked salmon in a three egg omelet, with cream cheese, green onion, diced tomatoes and dill. **23.**

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and your choice of toast or biscuit. Split plates add 2.50 per person
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CCR Eggs Benedict

Eggs Benedict

Two poached eggs served atop a grilled English
muffin & smoked ham, topped with hollandaise sauce.
Full order **18**. Half **16**.
(no toast or biscuits)

Chicken Fried Benny

Mini chicken fried steaks topped with Poached eggs.
Served on a grilled buttermilk biscuit
with country gravy. **19**. (no toast)

Country Benedict

Fresh buttermilk biscuit topped with two
sausage patties, two poached medium eggs and
country gravy. **19**. (no toast)

Veggie Benedict

Two poached eggs served atop a grilled English
muffin with spinach and tomatoes then topped
with hollandaise sauce. **16**.
(no toast)

CCR Scrambles

Tuscan Chicken Scramble

Three eggs scrambled with diced chicken breast,
diced tomato, spinach and basil topped with
mozzarella cheese. **20**.

German Potatoes

Smoked German sausage
sautéed with red potatoes, bell peppers,
onions and three eggs
topped with cheddar cheese. **20**.

Snohomish Grub

Broccoli, onion, mushrooms, tomatoes, spinach and red
potatoes sautéed together with fresh garlic and a pinch of
chili peppers. Topped with cheddar cheese and
your choice of toast or biscuits (no eggs). **19**.

Lo-Carb Scramble

Ham, sausage, bacon and three eggs scrambled
together, topped with cheddar cheese. Served with
cottage cheese and fresh tomato slices. **19**.

Veggie Supreme Scramble

Three eggs scrambled with artichokes, spinach, tomatoes
& mushrooms topped with Feta cheese. **19**.

Cadyville Scramble

Three eggs scrambled with bacon and fresh
tomatoes, topped with mozzarella. **18**.

Joe's Scramble

Three eggs scrambled with sausage, spinach, red onions
and mushrooms, topped with parmesan cheese. **19**.

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CCR Fresh Salads

No Split Plates on Salads

The CCR House

Mixed greens, tomatoes, red onions, black olives, artichokes, feta cheese and a hard boiled egg.
Served with our sweet & sour dressing.
Full 16. Half 11.

Taco

Mixed greens topped with cheddar & mozzarella cheese, Pico de gallo, green onions and black olives.
With crispy tortilla chips, salsa and sour cream.
Ground beef or chicken.
Full 16. Half 11.

Shrimp Louie

Bay shrimp, black olives, cheddar cheese, tomatoes, hard boiled egg and lemon wedges.
All piled on a mound of fresh mixed greens.
Served with our house-made Seafood Louie Dressing.
Full 22. Half 14.

"Have it Your Way"

You choose 4 items: olives, diced tomato, egg, artichoke hearts, avocado, mozzarella, cheddar, blue cheese, feta cheese, bacon, ham, turkey.
Served atop fresh romaine.
Full 16. Half 12.

Spinach

Fresh spinach leaves topped with mozzarella cheese, mushrooms, croutons, sunflower seeds, tomatoes and lemon. Served with our house-made sweet & sour dressing.
Full 16. Half 12.

Traditional Caesar

Fresh crisp romaine tossed with seasoned croutons, parmesan cheese and Caesar dressing.
Garnished with fresh lemon.
Full 14. Half 9.

Asian Chicken

Romaine topped with sliced chicken breast, mandarin oranges, sweet red pepper, green onion, celery & crispy wontons.
Drizzled with toasted sesame dressing.
Full 21. Half 16.

Blackened Salad

Mixed greens tossed with basil vinaigrette, sweet bell peppers, red onion, mushrooms & blue cheese crumbles. Topped with thin-sliced blackened top sirloin steak or blackened chicken.
(A bit spicy!) Chicken 21. Steak 28.

Smoked Salmon & Walnut

This popular salad is tossed with mixed greens, raspberry vinaigrette dressing, blue cheese crumbles, and red onion. Topped with apple wood smoked salmon and sugared walnuts.
Full 22. Half 14.

Cobb

Diced tomatoes, chicken breast, bacon, sliced egg, blue cheese crumbles & avocado. Atop a bed of mixed greens.
Full 22. Half 14.

CCR Sandwiches

Clubhouse

Roasted turkey, bacon, tomato, lettuce and mayonnaise on toasted sourdough bread. 20.

Build Your Own Sandwich

Your choice of turkey, ham or corned beef.
Served on choice of bread, with lettuce, tomato, mayonnaise and your choice of Swiss or cheddar cheese.
Full 16. Half 12.

B.L.T.

Thick cut Bacon, Lettuce, Tomato and mayonnaise on toasted sourdough. 15.

Tuna Salad Sandwich

Tuna salad served on your choice of bread with mayo, lettuce and tomato. 16.

Crispy Chicken Sandwich

6 oz. Chicken breast brined in pickle juice, breaded, and fried crisp and drizzled with CCR hot honey, with lettuce, dill pickle, on a pub bun. 18.

Reuben

House-cooked corned beef on grilled marbled rye bread with sauerkraut and Swiss cheese.
Served with Thousand Island dressing. 18.

Berry Turkey Sandwich

Fresh roasted turkey served on sourdough bread with cream cheese and cranberry sauce.
Full 16. Half 13.

Sandwiches are served with your choice of potato salad, soup, salad or French fries.

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CCR Specialties

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Arctic Cod & Chips

Beer Battered arctic cod served with coleslaw & French fries. 2pc 19. / 3pc 24.

CCR Pepperjack Prime Rib Philly

Thinly sliced slow roasted Prime Rib grilled with peppers, onions & pepperjack cheese on a grilled Dutch crunch roll. Choice of soup, salad or French fries. 23. Add side Au jus 2.

Cod Burger

2 pieces of beer battered arctic cod served on a bun with house made tartar sauce, lettuce tomato and onions. 21.

Fresh Halibut & Chips

Only the BEST for you. Beer Battered halibut served with coleslaw & French fries. Halibut 2pc 25. / 3pc 31.

Grilled Salmon Fillet

Lightly seasoned, grilled to order. Topped with lemon herb butter. Choice of soup, salad or French fries. 22.

Pan Seared Halibut

Fresh Halibut expertly seasoned and pan-seared to perfection then topped with lemon herb butter. Choice of soup, salad or French fries. 27.

**** SALMON MAY BE COOKED TO CUSTOMER PREFERENCE. CONSUMING FRESH PARTIALLY COOKED FISH MAY INCREASE YOUR RISK OF CONTRACTING PARASITES. ****

CCR Melts

Choice of Potato salad, Soup, Salad or Fries

CCR ***Patty Melt***

Fresh Ground, Handmade 6.5 oz Angus Beef patty on grilled rye bread, with melted Swiss cheese & grilled onions. 17.

Tuna Melt

Seasoned Skip Jack tuna salad on grilled rye or sourdough bread grilled with CCR's special garlic cheese spread. Choice of cheese. 17.

Ham Melt

Thin slices of grilled ham with cheddar cheese and tomatoes On sourdough bread grilled with CCR's special garlic cheese spread. 15.

CCR 3 Cheese Melt

Swiss, American and Cheddar cheese on sourdough, grilled with CCR's special garlic cheese spread. 14.

CCR Prime Rib Melt

Thin slices of Choice Prime Rib with tomatoes & cheddar cheese on sourdough bread grilled with CCR's special garlic cheese spread. 24.

Turkey Melt

Thin slices of roasted turkey and sliced tomatoes with bacon and Swiss cheese. On sourdough bread grilled with CCR's special garlic cheese spread. 17.

***** STEAK MAY BE COOKED TO CUSTOMER PREFERENCE. CONSUMING RAW OR UNDERCOOKED STEAK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. *****



CCR Burgers

All of Our Burgers are Proudly Ground in House with Choice Angus beef, Top Sirloin & Top Round, made 100% from Scratch, Our Burgers are 6.5 oz and hand formed, the freshest, tastiest Burgers in town. All burgers are lightly seasoned and served on a garlic cheese butter bun with a choice of potato salad, soup, salad or fries. Add on's only 1. ea. for the following: Sautéed Onions, Mushrooms, Choice of Extra Cheese, Tomato, Red Onion. 2 PC Bacon add 3. Ask your Server

*** CCR Sasquatch Burger ***

2 CCR Fresh Ground, 6.5 oz Handmade choice angus beef patties, char broiled, then topped off with blue cheese, frizzled onions, bacon & a fried egg, lettuce, tomato, & squatch sauce. 27.

*** Bacon-Blue Cheese Burger ***

Fresh Ground, Handmade mouth watering 6.5 oz. choice angus beef patties stuffed with blue cheese and topped with lettuce bacon and grilled. 22.

*** CCR Old Fashioned Burger ***

Fresh Ground, 6.5 oz Choice angus beef patties, American cheese with hamburger relish, bread & butter pickles lettuce, tomato and mayonnaise. 16.

*** Sliders ***

**** Two mini Cheeseburgers ***
with some French Fries 11.*

**** Three mini Cheeseburgers ***
with some French Fries 14.*

California Chicken Burger

Char broiled chicken breast on a pub bun with melted Swiss, lettuce, tomato, red onions, avocado and bacon. 20.

*** Western BBQ Burger ***

Fresh Ground 6.5 oz choice angus beef patties, smothered in sautéed onions, ccr's peach bbq sauce, topped with bacon cheddar cheese and onion rings. With lettuce, tomato, dill pickle. 20.

*** Swiss Mushroom Burger ***

Fresh Ground, 6.5 oz Choice angus beef patties, smothered in grilled mushrooms and melted Swiss cheese, with lettuce, tomato, dill pickle and mayonnaise. 19.

*** Hamburger *** 16.

*Add On's Bacon 3.
Cheese, Swiss / Cheddar
American / Pepper Jack /
Mushrooms / Sauteed Onions
Crispy Frizzled Onions 1. ea.*

CCR Dips

*** Roasted Prime Rib Dip

Slow roasted Prime Rib, thin sliced and piled high on a grilled Dutch crunch roll with melted cheddar cheese. Served with Au jus. 24.

*** Swiss Burger Dip ***

Fresh Ground, Handmade 6.5 oz Choice Angus Beef Patty and melted Swiss on a grilled Dutch Crunch roll with Au-Jus. 19.

*** Timilicious Turkey Dip

"Named by one of our guests Timi" Roasted turkey breast on a grilled Dutch crunch roll with bacon, grilled onions and Swiss cheese. with Au-Jus. 18.

*** Sirloin Dip ***

Thin-sliced center cut choice angus steak cooked to your desired temperature. Served on a toasted Dutch crunch roll with grilled onions and Swiss cheese. Served with Au Jus. 28.

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