



# AUTUMN MENU

FEATURING SUSTAINABLE, PACIFIC NORTHWEST CUISINE BY EXECUTIVE CHEF HANS REISINGER  
OPEN TUESDAY-THURSDAY 11.30 AM - 2.00 PM

## SOUP & SALAD

Add Chicken 6 | Add Wild Sockeye Salmon 8 | Add Ling Cod 8

### Caesar Salad GF

Romaine Hearts, Polenta Croutons,  
Parmigiano-Reggiano,  
Creamy Garlic Dressing  
Small 9 Main 13

### Award-Winning Clam Chowder\*

Penn Cove Manila Clams,  
Chorizo, Hughes Farms Potatoes,  
Washington Valley Cream  
Cup 7 Bowl 10

### Turkey Breast Salad

Shredded Turkey, Romaine Lettuce,  
Shaved Vegetables, Toasted Almonds,  
Crispy Wontons, Jerusalem Artichokes,  
Ginger-Horseradish Dressing  
Main 21

### House Greens V | GF

Shaved Garden Vegetables,  
Balsamic Vinaigrette  
Small 8 Main 11

### Tree Fruit Salad Veg | GF

Wine-Poached Apples & Pears,  
Baby Spinach, Toasted Hazelnuts,  
Goat Cheese Mousse,  
Port-Balsamic Dressing  
Small 13 Main 19

## PUB GRUB

### Deli Soup, Salad & Sandwich

Mayo, Mustard, Lettuce & Tomato  
Choice of Ham or Turkey,  
Cheddar or Provolone  
Mixed Greens or Caesar Salad  
Cup of Tomato Soup or Chowder  
18

### Vegan "Wings" V

Plant-Based "Chicken Wings",  
Roasted Cumin Root &  
Baby Kale Salad, Vegan "Ranch",  
Tomato Jam  
17

### Half-Pound Burger\*

8 oz. Ground Beef,  
Beecher's White Cheddar, Lettuce,  
Spicy Tomato Jam, Herb Aioli,  
Brioche Bun  
Mixed Greens or House-Cut Fries  
18

## BISTRO FAVORITES

### Breaded Chicken Breast

Chanterelle Cream,  
Red Cabbage-Cranberry Slaw  
19

### Braised Pork Cheeks GF

Salmon Creek Pork,  
Ancho-Braised Tomato Broth,  
Hominy, Masa Cake,  
Shaved Cabbage  
21

### Pacific Lingcod & Chips\* DF

Two Pieces Fried in Cider Batter,  
Caper Remoulade, Lemon Herb Aioli,  
Red Cabbage-Cranberry Slaw,  
House-Cut Fries  
21

### Wild Sockeye Salmon\*

Braised Leeks, Peppers,  
Foraged Chanterelles, Spinach,  
Ricotta Gnudi  
21

### Signature Grilled Cheese

Tillamook White Cheddar,  
Como Grand Central Bread,  
Tomato Jam, Garlic Aioli,  
Tomato Bisque, House-Cut Fries  
19

## AFTER LUNCH

### Sorbet du Jour V | GF

Daily Seasonal Sorbet,  
Fruit Garnish  
5

### House Baked Cookies\* Veg

Fresh From the Oven Assortment  
6

### Our Affogato GF

Vanilla Bean Ice Cream, Espresso,  
Amaretto Liqueur,  
Crumbled Chocolate  
6

### Tea

Exclusive Assortment of  
Teavana Teas  
4

### Lattes & Espressos

Custom Offerings Available  
4

V Vegan | Veg Vegetarian | GF Gluten Free | DF Dairy Free

\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of food-borne illness.

Menu subject to change. Check total is subject to sales tax and 24% taxable service charge,  
55% of which is distributed to service personnel, 45% will be retained by the property.

One check will be given to parties of 6 or larger.