



## FALL MENU

*Featuring sustainable Pacific Northwest cuisine by Executive Sous Chef Hans Reisinger.*

### SOUP & SALAD

*Add Chicken 5 | Ling Cod 8 | Wild Sockeye Salmon 8  
Vegan Filet 5 | Bay Shrimp 5*

**Caesar** GF  
Red Romaine,  
Parmigiano-Reggiano,  
Polenta Parsley Croutons,  
Creamy Garlic Dressing  
Small 8 Main 12

**House Greens** GF | V  
Cucumber, Tomatoes,  
Balsamic Vinaigrette  
Small 7 Main 11

**Award-Winning Clam Chowder\***  
Penn Cove Manila Clams,  
House Chorizo,  
Hughes Farms Potatoes and  
Washington Valley Cream  
Served with a Grilled Baguette  
Cup 6 Bowl 9

**Tuscan Kale Salad** Veg  
Warm Sautéed Mushrooms,  
Shaved Parmesan Cheese,  
Herb Breadcrumbs,  
Smoked Tomato Vinaigrette  
Small 10 Main 14

**Tomato Bisque** Veg | GF  
Creamy Roast Tomato Soup,  
Horseradish Whipped Cream  
Cup 6 Bowl 8

### CRAFTED SANDWICHES

*Served with House Cut Fries or House Greens*

**Beyond Meat Vegan Sliders** V  
Vegan Burger, Vegan Cheese,  
Caramelized Onions,  
Vine Ripe Tomato, Vegan Herb Aioli,  
Vegan Slider Bun  
16

**Grilled Beecher's  
White Cheddar** Veg  
Crispy Como Bread, Roast Tomato,  
Herb Aioli, Tomato Bisque Dip  
16

**Half Pound Burger\***  
8oz. Ground Beef, Beecher's White  
Cheddar Cheese,  
Spicy tomato Jam, Lettuce,  
Tomato, Herb Aioli, Brioche Bun  
16

### BISTRO FAVORITES

**Foster Farms Chicken Breast\***  
GF | DF  
Seared Washington Chicken Breast,  
Yukon Mashed Potatoes,  
Marsala Rosemary Mushroom Cream  
16

**Roast Acorn Squash** V | GF  
Quinoa, Mushrooms, Tuscan Kale,  
Lemon Vinaigrette  
16

**Pacific Ling Cod Fish and Chips\*** DF  
Two Pieces Fried in Cider Batter  
with Caper Remoulade,  
Lemon Herb Aioli,  
Cranberry Almond Slaw and  
House Cut Fries  
18

**Seared Alaskan Ling Cod\*** GF | DF  
Crispy Rice Cake, Bok Choy,  
Chinese Black Bean Vinaigrette,  
18

**Sockeye Salmon\*** GF | DF  
Roast Honey Acorn Squash,  
Wilted Tuscan Kale,  
Lemon Vinaigrette,  
Pumpkin Seed Pesto  
19

### AFTER LUNCH

**Sorbet du Jour** GF | V  
Daily Seasonal Sorbet with Fruit Garnish  
5

**House Baked Cookies\*** Veg  
Assortment Fresh from the Oven  
6

**Lattes & Espressos**  
Custom Offerings Available  
4

**Tea**  
Exclusive Assortment  
4

*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.*

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

*GF Gluten-Free | DF Dairy-Free | Veg Vegetarian | V Vegan  
One check will be given to parties of 6 or larger*