



SPRING MENU

FEATURING SUSTAINABLE, PACIFIC NORTHWEST CUISINE BY EXECUTIVE SOUS 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 | Add Vegan Beyond Meat Filet 5

Caesar GF

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

Award-Winning Clam Chowder*

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

Bay Shrimp Salad DF | GF

Oregon Bay Shrimp, Avocado, Chopped Eggs, Rhubarb Compote, Horseradish-Ginger Vinaigrette, Greens, Crispy Yuca Root
Main 20

House Greens V | GF

Shaved Garden Vegetables, Balsamic Vinaigrette
Small 8 Main 11

Bloomsdale Spinach Veg | GF

English & Snap Peas, Golden Lentils, Green Goddess Dressing, Garlic Potato Croutons, Pecorino Cheese
Small 12 Main 19

BURGERS

Served with House Cut Fries or House Greens | Substitute Soup or Caesar 2

Impossible Sliders V

Vegan Cheese, Spicy Tomato Jam, Chopped Romaine, Vegan Herb Aioli, Vegan Slider Bun
17

Half Pound Burger*

8 oz. Ground Beef, Beecher's White Cheddar, Spicy Tomato Jam, Lettuce, Herb Aioli, Brioche Bun
18

BISTRO FAVORITES

Pacific Lingcod & Chips* DF

Two Pieces Fried in Cider Batter with Caper Remoulade, Lemon Herb Aioli, Spring Slaw, and House Cut Fries
21

Lingcod* GF

Sunchoke Puree, Toasted Hazelnut Pesto, Spring Pea Sauté
21

Spring Pea Risotto VEG

Beet & Burgundy Risotto Cake, Roasted King Oyster Mushrooms, Asparagus, Roasted Sunchoke, White Truffled Green Pea Nage (can be made vegan)
18

Wild Sockeye Salmon* DF

Washington Asparagus, Roasted Sunchoke, Mini Arancini, Preserved Lemon Sauce
21

Seared Chicken Breast GF | DF

Apricot Harissa, Tri-Color Micro Potatoes, Spring Vegetables, Mushrooms & Spinach
19

AFTER LUNCH

Sorbet du Jour V | GF

Daily Seasonal Sorbet with Fruit Garnish
5

House Baked Cookies* Veg

Assortment Fresh From the Oven
6

Our Affogato GF

Vanilla Bean Ice Cream, Espresso, Amaretto Liquor, Chopped 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.