

SUMMER PREVIEW MENU

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

SOUP & SALAD

Add Chicken 5 | Ling Cod 7
Vegan Filet 5 | Bay Shrimp 5

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 8

Burrata Tomato Salad Veg | GF

Burrata Cheese, Heirloom Hot House Tomatoes,
Arugula, Balsamic Syrup
Small 9 Main 14

Caesar GF

Red Romaine, Parmigiano-Reggiano,
Polenta Parsley Croutons, Creamy Garlic Dressing
Small 7 Main 11

House Greens GF | V

Cucumber, Tomatoes, Balsamic Vinaigrette
Small 7 Main 11

CRAFTED SANDWICHES

Served with House Cut Fries or House Greens

Substitute Soup or Caesar 2

Beyond Meat Vegan Sliders V

Vegan Burger, Vegan Cheese, Caramelized Onions,
Vine Ripe Tomato, Vegan Herb Aioli, Vegan Slider Bun
15

Half Pound Burger*

8oz. Ground Beef, Beecher's White Cheddar Cheese,
Walla Wall Balsamic Braised Onions, Lettuce,
Tomato, Herb Aioli, Brioche Bun
15

Add Bacon or Fried Egg 2

BISTRO FAVORITES

Foster Farms Chicken Breast GF | DF

Seared Washington Chicken Breast,
Washington Corn Fritters, Grilled Garden Vegetables,
Tarragon Mustard Vinaigrette
16

Pacific Ling Cod Fish and Chips* DF

Two Pieces Fried in Cider Batter
with Caper Remoulade, Lemon Herb Aioli,
Summer Corn Slaw and House Cut Fries
18

Bay Shrimp Salad* GF | DF

Baby Iceberg Lettuce, Bay Shrimp, Smoked Ling Cod,
Creamy Fire Roasted Tomato Dressing
18

Seared Alaskan Ling Cod* GF | DF

With Curried Coconut Corn, Green Lentils
and Summer Pepper Chutney
18

AFTER LUNCH

Sorbet du Jour GF | V

Daily Seasonal Sorbet with Fruit Garnish
5

Lattes & Espressos

Custom Offerings Available
4

House Baked Cookies* Veg

Assortment Fresh from the Oven
6

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.

