

## SPRING MENU

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

### SOUP

#### Award-Winning Clam Chowder\*

Penn Cove Manila Clams, House Chorizo, Hughes Farms Potatoes, Washington Valley Cream  
Cup 6 Bowl 8

#### Local Spring Onion and Sunchoke\* GF

Spring Onion and Sunchoke Purée, Parsley Oil, Shaved Ham, Parmesan  
Cup 6 Bowl 8

#### Soup and Salad

Choice of Bowl of Soup and Small Salad  
14

### SALAD

**Add Chicken 5 | Bay Shrimp 5 | Halibut 9 | Salmon 7**

#### Tempura Asparagus and Frisée Palette

Baby Frisée, Lemon Oil, Sauce Sampler with Sriracha Curry Aioli, Bacon Crème Fraiche, Tzatziki  
9

#### Baby Spinach and Frisée Salad\* GF

Sunrise Farms Five Spice Pork Belly, Chopped Free-Range Egg, Radish, Kumquat Ginger Dressing  
Small 8 Main 13

#### Caesar GF

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

#### House Greens GF

Cucumber, Tomatoes, Balsamic Vinaigrette  
Small 7 Main 11

### CRAFTED SANDWICHES

*Served with House-Cut Fries or House Greens*

*Substitute Soup or Caesar Salad*

2

#### Fork and Knife Smoked Salmon Sandwich\*

Egg-Battered Bagel, Avocado, Smoked Salmon, Boursin Cheese, Shaved Apple Fennel Salad  
14

#### Now That's a Meat Sandwich\*

House-Smoked Tri-Tip Pastrami, Cipolini Onion Jam, Beecher's White Cheddar Cheese, Grilled Como Loaf  
15

#### BLTA

Applewood Smoked Bacon, Romaine Lettuce, Roma Tomatoes, Sliced Avocado, Herb Aioli, Brioche Bun  
14

#### Half Pound Burger\*

8oz. Ground Beef, Beecher's White Cheddar Cheese, Walla Walla Balsamic Braised Onions, Lettuce, Tomato, Herb Aioli, Brioche Bun  
14

#### Carving Board Deli Sandwich

With Ham, Roast Beef, or Turkey  
And Cheddar or Swiss Cheese,  
Lettuce, Tomato, Onion, Dijonnaise,  
Grand Central Bakery Bread  
12

### BISTRO FAVORITES

#### 2 Piece Halibut and Chips\*

Hard Cider Batter, Yakima Red Apple and Cabbage Slaw, Vodka-Horseradish Cocktail, Caper Remoulade, House-Cut Fries  
20

#### Wild Sockeye Salmon\* GF

Local Asparagus, English Peas, Chopped Free-Range Egg, Tarragon Lemon Emulsion  
19

#### Bistro Lamb and Braised Pork Belly Fettucine\* V

Smoked House Lamb Sausage, Braised Pork Belly, Asparagus, Green Peas, Harissa, Garlic Cream, Parmesan  
14

#### Seared Alaskan Halibut\*

Sunchoke Velouté, Lemon Mint Couscous, Green Goddess Vegetables, Chili Oil  
21

#### Draper Valley Chicken Breast\* V

Goat Cheese Gnocchi, Wilted Pea Vines, Sherry Thyme Reduction, Balsamic Syrup  
16

#### Oregon Bay Shrimp Salad\* GF V

Green Peas, Pea Shoots, Local Asparagus, Avocado, Romaine Lettuce, Green Goddess Dressing  
16

Menu subject to change. Prices do not include sales tax and 23% taxable service charge; 15.6% of which is distributed to service personnel.

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

GF Gluten-Free | V Substitute Protein with Vegan Field Roast