

SUMMER MENU

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

SOUP/STARTER

Award-Winning Clam Chowder*

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

Watermelon Gazpacho

Heirloom Tomatoes, Watermelon, Pepper Relish, Cilantro Coriander Cream
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

Summer Butter Lettuce * GF

Crumbled Goat Cheese, Toasted Hazelnuts, Grapeseed Oil Vinaigrette, Roasted Grapes
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

Oregon Bay Shrimp Salad* GF

Summer Heirloom Tomatoes, Avocado, Basil, Tender Greens, Creamy Fire Roasted Tomato Dressing
16

CRAFTED SANDWICHES

Served with House-Cut Fries or House Greens

Substitute Soup, Caesar Salad or Butter Lettuce

2

Mediterranean Chicken Flatbread

Spicy Chicken Breast, Yakima Corn Tzatziki, Romaine Lettuce, Bulger, Feta, Tomato, Cucumber, Grilled House Bread
14

Summer Vegetable Wrap*

Grilled Corn, Roasted Carrot, Pepper, Red Cabbage, Onion, Avocado, Nectarine Chutney, Radish, Cotija, Organic Greens
14

BLAT

Applewood Smoked Bacon, Romaine Lettuce, Sliced Avocado, Roma Tomatoes, 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, Vodka-Horseradish Cocktail Sauce, Caper Remoulade, Yakima Red Apple and Cabbage Slaw, House-Cut Fries
20

Wild Sockeye Salmon* GF

Chinese Black Bean Sauce, Maitake Mushrooms, Grilled Napa Cabbage Kimchi, Steamed Rice
19

Seared Rare Ahi Tuna

With Watermelon, Feta, Basil, Tender Greens, Traditional Tabbouleh
21

Seared Alaskan Halibut*

Summer Pepper Chutney, Avocado, Cherry Tomatoes, Tender Greens, Grilled Yakima Corn
24

Roasted Draper Valley Chicken Breast* V

Coconut Curry Vinaigrette, Roasted Local Carrots, Baby Arugula, Grilled Nectarines, Quinoa
16

Ahi Tuna Poke Bowl* GF

Wakami Seaweed, Sesame, Avocado, Radish, Steamed Rice
Appetizer 11 Main 19

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