



WINTER MENU

SOUP/STARTER

Award-Winning Clam Chowder*

Penn Cove Manila Clams, House Chorizo,
Hughes Farms Potatoes, Washington Valley Cream
Served with a Grilled Baguette
Cup 6 Bowl 8

French Onion Soup

Savory Beef Broth, Port Wine, Caramelized Onions,
Gruyere Cheese, Baguette
Cup 6 Bowl 8

Soup and Salad

Choice of Bowl of Soup and Small Salad
14

SALAD

Add Chicken 5 | Red Snapper 7 | Salmon 7 | Vegan 5

Arugula Salad GF, V**

Baby Arugula, Washington Organic Beets,
Crumbled Goat Cheese, Candied Pistachios,
Blood Orange Vinaigrette
Small 8 Main 13

Caesar GF**

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

House Greens GF, DF

Cucumber, Tomato, Balsamic Vinaigrette
Small 7 Main 11

CRAFTED SANDWICHES

Served with House-Cut Fries or House Greens

Substitute Soup, Caesar Salad or

Arugula Salad

2

Open-Faced Croustade Trio

Brie, Apple, Marcona Almonds | Ham, Gruyere, Pickles |
Grilled Mushrooms, Fontina
Garnished with Arugula, Parmesan Reggiano
14

Roasted Beet Reuben V**

Washington Beets, Yakima Apple Infused Sauerkraut,
Fontina Cheese, Alpha Sprouts,
Roasted Tomato Horseradish Aioli,
Grand Central Bakery Rye Bread
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
Add Bacon or Fried Egg 2
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

Two Piece Red Snapper and Chips*

Hard Cider Batter, House-Cut Fries
Caper Remoulade, Paprika Aioli,
Winter Chard Slaw, Tzatziki Sauce
18

Wild Sockeye Salmon en Papillote* DF, GF

Baby Potatoes, Vegetable Spaghetti,
Alfalfa Sprouts, Saffron Tomato Broth
18

Seared Red Snapper* GF

Beecher's White Cheddar Grits, Wilted Tricolor Chard,
Brown Sugar Bourbon Caper Butter Sauce
18

Baked Gnocchi Parisienne

Braised Ham, Gruyere, Mushrooms,
Truffle Oil, Garlic Cream, Tender Greens
15

Foster Farms Chicken* GF

Stewed White Beans, Ham Hock, Wilted Winter Chard,
Lemon Oil, Tender Greens
16

Grilled Butcher's Steak* GF

5 oz. Choice Hanger Steak, Chili-Soy Glaze,
Wok Fried Green Beans, Crispy Ginger Rice Cake,
Toasted Sesame Seeds
19

Winter Hot Pot DF, GF

Vietnamese Spiced Broth, Shrimp, Thin Root
Vegetables, Bunapi Mushrooms, Rice Noodles
17

*Menu subject to change. Check total is subject to sales tax and 23% taxable service charge;
55% of which will be 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.*

*DF Dairy-Free | GF Gluten-Free | GF** Gluten-Free Available | V** Vegan Available*

One check will be given to parties of 6 or larger.