



SUMMER 2019

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
Served with a Grilled Baguette
Cup 6 Bowl 8

Cucumber Spinach Horseradish Soup

Chilled Cucumber Soup, Greek Yogurt,
Summer Tricolor Pepper Relish
Cup 6 Bowl 8

Soup and Salad

Choice of Soup and Small Salad
14

SALAD

Add Chicken 5 | Halibut 9 | Salmon 7
Vegan Field Roast 5 | Oregon Bay Shrimp 5

Endive, Arugula and Escarole Salad GF | Veg

Brie Cheese, Toasted Walnuts, Strawberry Vinaigrette
Small 8 Main 13

Caesar GF

Red Romaine, Parmesan Cheese,
Polenta Parsley Croutons, Creamy Garlic Dressing
Small 7 Main 11

House Greens GF | V

Cucumber, Tomatoes, Balsamic Vinaigrette
Small 7 Main 11

Oregon Bay Shrimp Salad* GF

Organic Baby Iceberg Lettuce, Tender Greens, Burrata,
Bay Shrimp, Fire Roasted Horseradish Tomato Dressing,
Toasted Almonds
Main 16

CRAFTED SANDWICHES

Served with House Cut Fries or House Greens

Substitute Soup, Caesar
or Endive and Escarole Salad

2

Summer Vegetable Wrap Veg

Shredded Cabbage, Roasted Vegetables, Quinoa,
Escarole, Cotija Cheese,
White Nectarine Pepper Chutney
14

Open-Faced Northwest Salmon Club* DF

Seared Salmon, Avocado, Heirloom Tomatoes,
Sunny Side Cage Free Egg, Sprouts, Garden Dill Aioli,
Grand Central Rye Bread
15

BLAT* DF

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

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

BISTRO FAVORITES

Halibut Fish and Chips*

Hard Cider Batter, Caper Remoulade,
Horseradish Cocktail Sauce,
Grilled Corn Cabbage Slaw, House Cut Fries
20

Wild Sockeye Salmon* GF | DF

Blistered Tricolor Cherry Tomatoes,
Grilled Local Corn, White Nectarine Pepper Chutney,
Tender Greens
19

Halibut* GF

Grilled Sunburst and Chayote Squash,
White Nectarines, Agridulce, Wilted Pea Vines,
Preserved Lemon Caper Sauce
20

Summer Burrito Bowl GF | V

Sofrito Rice, Black Beans, Vegan Field Roast, Avocado,
Tomatoes, Sweet Summer Pepper Salsa,
Tender Greens
16

Foster Farms Chicken Breast* GF

Yakima Grilled Corn Succotash, Wilted Pea Vines,
Orange Horseradish Mustard Marmalade
16

Seared Beef Tenderloin Tips* GF

Heirloom Tomato Carpaccio, Toasted Pine Nuts,
Arugula, Parmesan Cheese, Basil, Aged Balsamic
20

*Menu subject to change. Check total is subject to sales tax and 23% 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.*