



The Dining Room Lunch

Starters and Salads

Classic French Onion Soup

caramelized onions, gruyere, parmesan cheese

10

Today's Special Soup

made from the finest local ingredients the season allows

8

Organic Greens

local organic field greens, candied walnuts, shaved fennel,
roasted pear-zinfandel vinaigrette

10

"CLASSIC" CEASAR SALAD

Parmesan Reiggiano, focaccia croutons, balsamic vinegar reduction

8

add chicken 5

SALISH SPINACH SALAD

caramelized red onion, goat cheese, toasted pumpkin seeds,
warm bacon vinaigrette

9

ALASKAN SCALLOPS

spiced seared scallops, celery root puree, apple-plum chutney

13

Local Northwest Charcuterie Cheese Plate

a sample of local Salumi cured meats, artisans cheeses, lavosh crackers

17

Steamed Taylor Farms Clams and Mussels

lemon-thyme broth, leeks, roasted garlic baguette

12

Soup and Salad

A combination of our house organic greens and the soup of the day

16



Sandwiches

Sandwiches (all served with crispy potato fries)

Oregon Country Beef Burger*

prepared medium-well unless otherwise requested

All natural Oregon country beef, tomato, onions and lettuce on house baked brioche,

Tillamook cheddar or gruyere cheese

14

add hardwood smoked bacon or avocado - 3 each

Fire Roasted Chicken Sandwich

cherry pepper aioli, crisp pancetta, fontina cheese,
fried sweet onions on house made sea salt focaccia

15

Northwest Oyster Po' Boy

crispy oysters, celeriac remoulade, Salish coleslaw

12

Grilled Portabella Mushroom and Goat Cheese

Salish garden herbs, eggplant, roasted peppers on house
made focaccia bread

13

Daily Panini

prepared daily with seasonal inspiration

15



Entrées

Indigenous Seafood Cioppino

shrimp, mussels, clams, locally picked herbs

23

Quince Glazed Chicken Breast

cauliflower, fingerling potatoes, marcona almonds, huckleberry vinaigrette

19

Beef Tenderloin

6oz beef tenderloin medallions, root vegetable hash, fig and red wine reduction

27

Locally Foraged Mushroom Pasta

goat cheese, braising greens, roasted garlic, fresh picked herbs

16

(\$5.00 split plate charge for all one course entrees)

Kindly refrain from using cellular phones in the Dining Room.

Parties of six or greater will be presented with one check which includes a 20% gratuity.

**Information regarding consuming raw or undercooked food is available upon request.*
