

## Sandwiches

Sandwiches served with your choice of Crisp Fries, Sweet Potato Fries, or Seasonal Fresh Fruit  
(Add \$3.00 for fruit)

### **Cashew Chicken Salad Croissant.... \$9.50**

Chicken Breast meat, with Green and Red Onions, Carrots, Celery, Sesame seeds, and Cashews, blended with a Sweet Soy Dressing

### **Monte Cristo.... \$12.00**

Doing it the same way we have for years! Roasted Turkey, Black Forrest Ham, with Swiss & Tillamook Cheddar Cheese, Marion Berry Jam and Sour Cream

### **The Italian.... \$13.00**

Prosciutto, Sopressata, Roasted Peppers, Smoked Gouda, Red Wine and Basil Vinaigrette, Asiago Ciabatta

### **The Lakeside Reuben .... \$11.00**

House Cured and Cooked Beef Brisket, Marbled Rye, Grilled with Sauerkraut, Swiss Cheese, Thousand Island

### **Northwest Po' Boy.... \$12.00**

Hood Canal Oysters Lightly dusted with seasoned Flour and fried to a Golden Brown, Cabbage Slaw with Sweet Cider Vinaigrette and Spicy Roasted Red Pepper Tartar Sauce

### **Chipotle Fried Chicken.... \$12.00**

Butter Milk Fried Chicken Breast, Smoked Bacon, Smoked Mozzarella, Chipotle Ranch, Cheddar Kaiser Roll, loaded with Onions, Leaf Lettuce and Vine Ripened Tomatoes.

### **The Olympic Peninsula Lodge Burger.... \$13.00**

Our ½ lb all-natural Beef Patty on a Cheddar Kaiser Roll loaded with Onions, Leaf Lettuce and Vine Ripened Tomatoes your choice of Tillamook Cheddar, Pepper Jack or Swiss cheese

### **Boca Burger.... \$11.00**

Vegetable Boca Burger with Grilled Sweet Onion and Olympia grown Mushrooms, Tillamook Cheddar Cheese, Leaf Lettuce, Vine Ripened Tomatoes on a Cheddar Kaiser Roll

### **Rainforest Fish and Chips.... \$14.00**

Alaskan Cod Fillet in a Micro Brew Batter, Fried Crisp with your choice of Sweet Potato Fries or Seasoned Fries

**\*Warning** Ordering meats or eggs uncooked may increase your risk of food borne illness, Especially if you have certain medical conditions  
Please note: 19¢/o gratuity may be added to parties of 6 or more.  
There will be a \$3.00 charge for all split plates

## *Roosevelt Room Dessert Menu*

### ***House made Marion Berry Cobbler***

*Warmed with Vanilla Ice Cream*

\$7.50

### ***Chocolate Mousse***

*Chocolate lightened with meringue and whipped cream Kahlua added for flavor*

\$8.00

### ***White Wine Poached Pear***

*D' Anjou pears poached in Pinot Gris with lemons and cinnamon, Mascarpone Cream, paired with Caramel and Raspberry sauces*

\$8.00

### ***Vanilla Ice Cream***

\$3.50

### ***Banana's Foster***

*Banana's Sautéed with Fresh Orange Juice, Brown Sugar, Butter and Dark Rum Served over Vanilla Ice Cream in a Candied Walnut Tuille*

\$7.00

### ***Crème Brulee***

*Rich Vanilla Custard, Smooth and Velvety Topped With Sugar and Caramelized*

\$7.00

### ***Banana Slug Specialty Ice cream***

*Banana Flavored with Toffee shavings*

\$5.00