

SOL DUC

Appetizers

(2) Dungeness Crab Cakes

mango chili salsa, whole grain mustard aioli
\$12

Smoked Salmon Dip

lemon, capers, onion, chives, toasted baguette
\$15

Tomato Bruschetta

crostini, marinated roma tomato, basil, garlic, parmesan cheese, balsamic reduction
\$13

Charcuterie Plate

sopresata, prosciutto, marinated olives, gherkins, cambozola, candied pecans, Cedar Brook Lavender
honey
\$17

Soup

Northwest Clam Chowder

red skin potato, celery, onion, fresh dill, cream
Cup - \$5.50
Bowl - \$6.50

Soup of the day

Cup - \$4.50
Bowl - \$5.50

Salads

Caesar Salad

romaine, Caesar dressing, shaved parmigiano-reggiano, croutons
Half \$7 Full \$11
add either bay shrimp \$5, smoked salmon \$7, or grilled chicken \$4

House Salad

organic spring mix, cucumbers, tear drop tomato, olives
choice of dressings: blue cheese, thousand island, ranch, or balsamic Italian
\$6

Spinach Salad

goat cheese, candied pecan, sundried tomato, apple smoked bacon, balsamic vinaigrette
Half \$7 Full \$11

Beverages

Pepsi Products - 16oz (free refills) \$2.50

Juices - Apple, Cranberry, Orange, Lemonade, Tazo Iced Tea & Tazo Hot Tea \$2.50

Bottomless-cup of Starbucks Coffee \$2.50

There will be a \$4.00 charge for all split plates
Includes full portions of starch and vegetable, 1/2 portion of protein

Bistro Dinner's

The following are served with your choice of Seasoned Fries or House-made Kettle Chips

Fish & Chips

three pieces of Alaskan Amber Ale battered cod, tartar sauce, coleslaw
\$15

***Olympic Cheese Burger**

Angus Beef (6oz), corn dusted kaiser roll, lettuce, red onion, mayonnaise,
Choice of cheese: pepper jack, cheddar, swiss, or provolone
\$13

***Mountain Burger**

Angus Beef (6oz), corn dusted kaiser roll, BBQ sauce, bacon, cheddar cheese, lettuce, tomato, red
onion,
\$14

Veggie Burger

5oz boca patty, corn dusted kaiser roll, lettuce, tomato, red onion, mayonnaise
\$13

Grilled Chicken Sandwich

6oz breast of chicken, Swiss cheese, lettuce, tomato, pesto mayonnaise
\$15

Entrees

***Grilled 10oz Beef Strip Loin Steak**

garlic mashed potato, asparagus, Olympia mushrooms, blue cheese butter
\$30

Lemon Pepper Roasted Chicken Breast

6oz chicken breast, sundried tomato risotto, roasted shallot braised spinach, sage reduction
\$23

Mt. Vernon Cider Brined Pork Loin

7oz pork loin, Yukon potato gratin, medley of squash, apple walnut chutney,
whole grain mustard port sauce
\$26

***Cedar Plank Salmon**

6 oz. wild Pacific salmon, vegetable ratatouille, lemon caper butter
\$27

Seafood Pasta

Market Choice Seafood, penne pasta, asparagus, Alfredo sauce
\$26

Vegetarian Pesto Linguini

seasonal vegetables, pesto cream sauce
\$15

Add grilled Chicken \$4 or Sautéed Shrimp \$7

Green Curry Vegetables

Seasonal vegetables, coconut milk, tofu, steamed basmati rice
\$16

We are proud to serve only seafood that has been caught or farmed using environmentally friendly practices based on the Monterey Bay Aquarium Seafood Watch guidelines.

* Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of food born-illness, especially if you have certain medical conditions. If allergic to dairy products, nuts or other common ingredients, please inform your server. Substitutions are available.

There will be a \$4.00 charge for all split plates
Includes full portions of starch and vegetable, ½ portion of protein



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Desserts

Marionberry Cobbler

oatmeal brown sugar streusel, vanilla ice cream

\$8

Sol Duc S'Mores

graham cracker, marshmallow, white and dark chocolate

\$6

Snoqualmie Gourmet Ice Cream

3 scoops Lavender honey ice cream

\$6.5

Warm Chocolate Molten Cake

Baileys cream sauce, wild berry syrup

\$8

Dessert Wines

Warres Tawny Port (Portugal)

Serving (2oz)...\$8

Sumarroca Cava Brut Reserva (Spain)

Bottle...\$28

Glass...\$6

Harbinger Raspberry Bliss (Washington)

Bottle...\$36

Glass...\$9

Argyle Brut (Oregon)

Bottle...\$57

Glass...\$12

There will be a \$4.00 charge for all split plates
Includes full portions of starch and vegetable, 1/2 portion of protein