



206-723-5596

Sample Featured Menus

Spring & Summer

THE RAINIER

Baby Spinach & Strawberry · Sunflower seeds, feta, maple dressing (V, GF)

Fire Grilled Seasonal Vegetables · Balsamic reduction (VG, GF)

Basmati Rice Pilaf · Wild mushrooms, scallions (VG, GF)

Lemon Herb Roasted Chicken (GF)

Pork Loin Roulade · Roasted apple, arugula, smoked gouda (GF)

CASCADES

Summer Fusion · Spring mix, mandarin oranges, chives, panela, mango vinaigrette (V, GF)

Roasted Green Beans- candied fennel, toasted pecan (V, GF)

Potato Coins (VG, GF)

Honey Bourbon Chicken · Mango peach gremolata (GF)

Beef Medallions · Smoked pearl onions, pepper cream sauce

THE OLYMPICS

Grilled Peach Salad · Seasonal greens, chevre, toasted hazelnuts, sherry vinaigrette (V, GF)

Tender Asparagus · Crisp spears, honey lime & thyme vinaigrette (VG, GF)

Cheesy Potato Mash · onion crisps, fresh herbs (V, GF)

Beef & Bleu · Strip loin, bleu cheese crumbles (GF)

Citrus Glazed Salmon · slaw (GF)

Add selection of two appetizers to menu for \$4 - \$7





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Sample Featured Menus

Fall & Winter

SNOQUALMIE

Roasted Beet Salad · Dried cherries, candied walnuts, honey dijon vinaigrette (VG, GF)

Glazed Carrots · Fresh thyme (VG, GF)

Herbed Parmesan Polenta (V, GF)

Harissa Chicken · Leeks, potatoes, zesty yogurt sauce (GF)

Chipotle Pork Loin · Pancetta, raspberry chipotle glaze (GF)

OKANOGAN

Butternut Squash & Spinach Salad – Toasted pepitas, dried cranberries, goat cheese, maple vinaigrette

Shaved Brussel Sprouts · Fried shiitake mushrooms, parmesan, cider dressing (V, GF)

Root Vegetable Mash (VG, GF)

Coq au Vin · Mushrooms, onions, garlic, lardon, spices, wine

Pork Tenderloin · stone ground mustard cream sauce (GF)

MT BAKER

Pear Basil · Mixed greens, poached pears, parmesan shavings, basil vinaigrette (V, GF)

Shaved Brussel Sprouts · Fried shiitake mushrooms, parmesan, cider dressing (V, GF)

Polenta Cakes · red pepper coulis (VG, GF)

Seared Salmon · tarragon beurre blanc, scallions

Spice Rubbed Petit Beef Tenderloin · Lemon Chimichurri (GF)

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2017 Featured Menu Selections

SALADS

Honey Balsamic · mixed greens, grape tomatoes, pickled red onion, honey balsamic

Baby Spinach & Strawberry · feta cheese, slivered almonds, maple dressing

Pear Basil · mixed greens, Anjou pears, shaved parmesan, basil vinaigrette

Roasted Beet · dried cherries, candied walnuts, and honey dijon vinaigrette

Orchard Apple · red & green leaf lettuce, walnuts, red grapes, sliced apples, candied pecans, cider vinaigrette

Caprese Fennel · mozzarella, grape tomatoes, shaved fennel, basil vinaigrette

Seasonal Berry · spinach & arugula, mozzarella, berry vinaigrette

Grilled Peach · seasonal greens, chevre, toasted hazelnuts, sherry vinaigrette

Butternut Squash & Spinach · dried cranberries, toasted pepitas, orange Dijon dressing

Kale & Pomegranate · feta, candied pecans, cider dressing

Rustic Caesar · romaine, parmesan shavings, house made croutons

Caprese Fennel · mozzarella, grape tomatoes, shaved fennel, basil vinaigrette

PROTEIN / SPECIALTY SALADS

Lemony Herbed Chickpea · Garbanzo, cucumber, zucchini, fresh garden herbs with extra virgin olive oil & lemon vinaigrette

Pasta Salad · sun-dried tomatoes, red onions, pepperoncini, Kalamata olives, parmesan, red wine vinaigrette

Orzo Primavera · grilled vegetables, ricotta salata, tarragon dressing

Cous Cous Salad - mango, shallots, toasted almonds, mint, basil, cilantro, orange dressing

Beacon Bowl · herbed quinoa, shredded cabbage, pickled carrots, spring peas, golden beets, house goddess dressing

Thai Sweet Potato Salad · cabbage, greens, mint, chilis, mint, coconut/mango vinaigrette

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2017 Featured Menu Selections

VEGETABLE SIDES

Glazed Carrots · fresh thyme (VG, GF)

Fire Grilled Seasonal Vegetables · balsamic reduction (VG, GF)

Broccolini with Seasonal Roasted Squash & Blistered Tomatoes (VG, GF)

Tender Asparagus · Crisp spears , honey lime and thyme
vinaigrette dressing (VG, GF)

Roasted Root Vegetable Medley · agave, spices (VG, GF)

Roasted Cauliflower & Golden Beets · parmesan
shavings, balsamic reduction (V, GF)

Green Bean Almandine (V, GF)

Roasted Green Beans · candied fennel, toasted pecan (V, GF)

Shaved Brussel Sprouts · parmesan, fried shiitake mushrooms, cider dressing (V, GF)

STARCH

Garlic Potato Mash · roasted garlic, fresh parsley (V, GF)

Cheesy Potato Mash · onion crisps, fresh herbs (V, GF)

Potato Coins (VG, GF)

Penne Parmesan · garlic cream sauce, shaved parmesan, cracked black pepper (V, GF)

Root Vegetable Mash · parsnips, cauliflower, turnip (VG, GF)

Basmati Rice Pilaf · celery, carrots, scallions (VG, GF)

Spice Rubbed Yam Medallions (VG, GF)

Northwest Pilaf- rice blend, wild mushrooms, dried cherries, hazel nuts (VG, GF)

Herbed Parmesan Polenta (V, GF)

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2017 Featured Menu Selections

STARCH CONTINUED

Seared Polenta Cake · smoked mozzarella, roasted red pepper (V, GF)

Potatoes au Gratin layers of potatoes, cream, three cheese blend (V, GF)

ENTREES

Tarragon Chicken · Dijon cream sauce

Herb Roasted Lemon Chicken herb marinade, lemon glaze (GF)

Chicken Picatta · breaded chicken breast, capers, lemon wine reduction, fresh parsley

Honey Bourbon Chicken · mango peach gremolata (GF)

Harissa Chicken with Leeks, Potatoes and zesty Yogurt Sauce (GF)

Coq au Vin · mushrooms, onions, garlic, lardons, spices, wine

Kale & Fig Stuffed Chicken · fontina, Dijon cream sauce

Pork Loin Roulade · roasted apples, smoked gouda, spinach (GF)

Chipotle Pork Loin · pancetta, raspberry chipotle glaze (GF)

Pork Tenderloin · stone ground mustard cream sauce

Hoisin Glazed Brisket · sesame caramelized onions (GF)

Beef Medallions · smoked pearl onions, pepper cream sauce

Spice Rubbed Petit Tenderloin · Lemon Chimichurri (GF)

Beef & Blue · strip loin, bleu cheese crumbles, crisp onions (GF)

Beef Tenderloin · peppercorn rub, shallot demi (GF)

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2017 Featured Menu Selections

ENTREES CONTINUED

Blackened Cod · pineapple salsa (GF)

Triple Citrus Glazed Salmon · jicama, cucumber slaw (GF)

Soy Sesame Salmon · soy ginger, sesame, scallions (GF)

Seared Salmon · beurre blanc, scallions

Passion Fruit Glazed Mahi Mahi · tropical salsa (GF)

Seared Halibut · coconut, lemongrass broth (GF)

VEGETARIAN / VEGAN ENTREES

(Substitute 1 of 2 protein entrees for same price or add on as third selection for \$3 per person)

Panzanella Stuffed Eggplant · feta cheese, fresh dill, smoked tomato sauce

House Pasta with Seasonal Squash · wilted Arugula, Mama Lils
parmesan cream sauce

Vegetarian Paella · sautéed vegetables, onions, garlic, spices, rice blend (GF)

Stuffed Pepper · black beans, rice, corn, tomatoes, chili verde sauce (GF)

Savory Strata · seasonal vegetables, feta, fresh herbs (GF)

Quinoa Stuffed Portobello · mushrooms, leeks (GF)

Curried Greens & Yams over Lentils (GF)

Stuffed Squash · roasted chickpea, kale, tahini (GF)

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