



SRW Lunch 11:00am to 4:00pm

\$20—Soup of the day and Choice of an Entree

\$35— choice of a Starter or a Salad, an Entrée and a Dessert

We've partnered with some of the best local farms and purveyors to provide the most fresh and natural ingredients while supporting our local farmers and distributors.

STARTERS

Garlic Gnocchi Bites

Deep Fried | Grated Parmesan
Roasted Red Pepper Aioli | Fresh Herb

Shrimp Salad Crostini

Lightly Charred | Baby Arugula | Corn | Scallion
Mango Chutney | Rustic Baguette

Northwest Crab Cakes

Arugula Salad | Charred Lemon | Chipotle Aioli

Chicken Wings

Choice of Classic Buffalo or Spicy Korean BBQ
Carrot & Celery Salad

PACIFIC NORTHWEST TO THE TABLE

Fresh Catch Feast | Seafood | N | Chips

The Columbia River and Pacific Northwest offer the freshest wild seafood. Our menu features a signature citrus IPA batter, creating a golden crust and flavorful seafood—perfect with a local brew.

Pacific Cod | *Jumbo Prawns*

House Made Tartar | *Spicy Aioli* | *Charred Lemon*

Choice of one Chip

Freshly Fried House Chip | *Smoked Sea Salt*

Beer Battered Fries | *Fresh Herbs*

Sweet Potatoes | *Chili Seasoning*

Available Additional \$5 Coleslaw or Green Salad

SOUP & SALADS

Soup of the day Bowl

Inquire server for chef's daily soup

Classic Caesar

Romaine of Hearts | Parmesan Romano
Focaccia Croutons | Creamy Anchovy Dressing

Garden Greens

Mixed Greens | Julienned Cucumber | Carrot
Cherry Tomato | Pumpkin Seeds | Citrus Vinaigrette

Northwest Apple

Harvest Greens | Walnut Candy | Parmesan | Avocado
Smoked Bacon | Cherry Tomatoes | Raspberry Vinaigrette

FORK & KNIFE

Jumbo Prawn Yaki Udon

Grilled Prawns | Fresh Udon Noodle | Bok Choy
Scallion | Carrot | Mushroom | Water Chestnut
Ginger Soy Sauce | Sesame Seeds

Chicken Flatbread

Spicy Korean BBQ | Sweet Pepper | Onion
Baby Arugula | Mozzarella | Sesame Seeds

Foraged Mushroom Gnocchi

Fresh Potato Gnocchi | Onion | Asparagus
Arugula | Parmesan Romano
Roasted Red Pepper Cream Sauce

Northwest Salmon*

Pan Seared | Honey Chipotle Glaze | White Rice
Onion | Corn | Pepper | Cilantro Mango Chutney

Steak Frites*

8oz Tri-Tip Steak* | Crisp fried Onion | Chimichurri | Fries

DESSERTS

Gelato | Inquire with server for flavor

Classic Crème Brule | Spiced Pumpkin | Lady Finger

Chocolate Lava Cake | Chantilly Crème | Chocolate Sauce | Fresh Berries

18% gratuity added to parties of 6 or more. 100% of the gratuity is paid to the server.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*