

Soup and Salads

Clam Chowder

New England style clam chowder made with baby clams, potatoes, onions and celery.

Cup \$2.50 Bowl \$3

Soup of the Day

Ask your server about the soup of the day; made fresh by our culinary students.

Cup \$2.50 Bowl \$3

Bleu Cheese Salad

Romaine lettuce tossed with bleu cheese dressing and topped with chopped egg, almonds and bleu cheese crumbles. \$3

Add grilled chicken or bay shrimp for \$1.00 more.

Smoked Steelhead Pasta Salad

Seashell pasta tossed with smoked steelhead, celery, asparagus, red pepper and green onions in a lemon dill yogurt dressing. \$3

Add grilled chicken or bay shrimp for \$1.00 more.

Soup and Salad Combination

For a quick meal, choose any combination of soup and salad. \$5.50

Entrée Salads

Bleu Cheese Salad

Romaine lettuce tossed with bleu cheese dressing and topped with chopped egg, almonds and bleu cheese crumbles. \$5

Add grilled chicken or bay shrimp for \$1.00 more.

Smoked Steelhead Pasta Salad

Seashell pasta tossed with smoked steelhead, celery, asparagus, red pepper and green onions in a lemon dill yogurt dressing. \$5

Add grilled chicken or bay shrimp for \$1.00 more.

Fig and Prosciutto Salad

Fresh mission figs tossed in an orange vinaigrette with prosciutto, cucumber, pear, rotelle pasta and arugula. \$8

Beverages

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper,
Root Beer, Mountain Dew, Lemonade, Iced Tea. \$1.50
Coffee, Tea. \$1.50

** Steak and seafood are cooked to order. Consuming raw or undercooked beef, lamb, poultry, seafood, shellfish, pork or egg may increase your risk of foodborne illness.

Entrées

*Rainier Room Burger***

Our own hand pressed cooked to order burger with mushrooms, marinated tomatoes, iceberg lettuce, sweet and sour onions and basil aioli on a Kaiser bun. \$8

*Pork Chop w/ Plum Salsa***

Orange and chili marinated center cut pork chops, grilled to order and topped with a fresh plum salsa. Served with a kale farro wheat pilaf. \$8

*Smoked Steelhead***

Pacific Northwest steelhead fillet baked to order with an almond and tarragon crust. Served with a lemon beurre blanc, rice pilaf and green beans. \$9

Pesto Pasta

Penne pasta tossed with our house-made pesto then topped with a balsamic tomato salsa and Parmesan cheese. \$7
Add grilled chicken or bay shrimp for \$1.00 more.

Chicken Cacciatore

Traditional "hunter style" cacciatore with boneless chicken thigh, oregano, thyme, white onion, bell pepper, mushroom and plum tomatoes. Served with a side of potato pave. \$8

Crab Cakes

Dungeness crab meat with onions, bell peppers, garlic, jalapeno and herbs. Served with a beurre blanc, sweet chili sauce, risotto and asparagus. \$10

*Blackened Rib-eye Steak***

Cooked to order center cut rib-eye steak rubbed with a spicy blackening seasoning and seared on a hot skillet then topped with a chipotle butter. Served with a Hasselback potato and sweet corn relish. (Spicy hot) \$12

Desserts

Strawberry Shortcake

Orange scones layered with sliced Grand Marnier soaked strawberries and whipped topping. \$3

Student Chef's Special.

Special desserts created by the students. Ask your server about today's special treats. \$3

Banana Foster

Ripe Cavendish bananas flambéed with sugar, banana liqueur and rum. Served with a crepe and vanilla ice cream. \$3

Ice Cream and Sorbet

Ask your server about today's flavor.
\$2

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