

Rainier Room

Specials Sheet

By Kathy Sivard and Kim Rios Oct. 31st – Nov. 9th

Soup of the Day

Roasted red pepper tomato soup and grilled cheese

Fire roasted red bell pepper, diced tomatoes, garlic and onion blended together into a savory tomato soup with a hint of basil and thyme. Paired with a rich medium cheddar and Monterey jack cheese on sourdough bread.

Cup \$2.50 Bowl \$3

Chili

Multi-bean chili, with a dark ale beer, ground beef, onions, and tomatoes with a hint of spice.

Cup \$2.50 Bowl \$3

(This chili will replace the seasonal menu chili for two weeks)

Entrees

*Cali burger***

A 6oz hand pressed grilled to order hamburger with a hint of jalapeno. Topped with smoked Gouda, Thousand Island dressing, caramelized onion, bacon, green leaf lettuce, and avocado spread on a Kaiser bun. \$8

*Surf and Turf***

10 oz grilled to order ribeye with caramelized onions. Sides are a loaded baked potato and deep-fried shrimp with a house made cocktail sauce. \$15

Desserts

Pumpkin cheesecake

A smooth and creamy pumpkin spice filling over a graham cracker gingersnap crust served with a cinnamon whipped cream. \$3

Chai Cake

Moist chai tea cake with a vanilla frosting and a dark chocolate ganache on top. \$3

** 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.