



Seasonal Menu Summer 2021

Soups and Salads

- Clam Chowder** Bowl \$4
New England style clam chowder made with baby clams, potatoes, onions and celery.
- Soup of the Day** Bowl \$4
Ask your server about today's featured soup made fresh by our culinary students.
- Bleu Cheese Salad** Starter \$4 Entrée \$6
Romaine lettuce tossed with bleu cheese dressing and topped with chopped egg, almonds and bleu cheese crumbles. *Add grilled chicken or bay shrimp for \$1 more.*
- Smoked Salmon Pasta Salad** Starter \$4 Entrée \$6
Seashell pasta tossed with smoked salmon, celery, asparagus, red pepper and green onions in a lemon dill yogurt dressing.
- Soup and Salad Combination** Entrée \$7
For a quick meal choose any combination of soup and salad.
- Nicoise Salad** Entrée \$7
Refreshing salad with Albacore tuna, green beans, potato, cherry tomatoes, onion, Kalamata olives and hard cooked eggs. Served with a red wine vinaigrette.

Beverages

- Beverages** \$2
Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Root Beer, Mountain Dew, Lemonade, Iced Tea, Coffee, or Hot Tea

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

Entrees

Pesto Pasta	\$7
Spaghetti pasta tossed with our house-made pesto then topped with a balsamic tomato salsa and Parmesan cheese. <i>Add grilled chicken or bay shrimp for \$1 more.</i>	
Rainier Room Burger	\$8
Our own hand pressed cooked to order burger with parmesan, mushrooms, marinated tomatoes, iceberg, sweet & sour onions and basil aioli on a Kaiser bun.	
Chicken Cacciatore	\$8
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.	
Smoked Salmon **	\$9
Atlantic salmon fillet baked to order with an almond and tarragon crust. Served with a lemon beurre blanc, rice pilaf and green beans.	
Crab Cakes	\$10
Dungeness crab meat with onions, bell peppers, garlic, jalapeno and herbs. Served with a beurre blanc, sweet chili sauce, risotto and green beans.	
Rib-Eye Steak**	\$14
Grilled to order center cut rib-eye steak basted with a Worcestershire butter and topped with fried onion strings. Served with a Hasselback potato and sweet corn relish.	

Desserts

Strawberry Shortcake	\$4
Orange scones layered with sliced Grand Marnier soaked strawberries and whipped topping.	
Banana Foster	\$4
Ripe Cavendish bananas flambéed with sugar, banana liqueur and rum. Served with a crepe and vanilla ice cream.	
Ice Cream and Sorbet	\$3

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