

# LUNCH

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## RUSTIC POTATO LEEK SOUP ☺

with red potatoes, leeks, fortified chicken stock and smoked ham

## CAESAR SALAD ☺

romaine, kalamata olives, focaccia crisps, aged parmesan and housemade anchovy dressing add chicken

## PAN SEARED SALMON

with farro risotto, brussels sprouts, smoked shiitake mushrooms, celery root puree and crispy fried shallots

## THAI SPICED BEEF SALAD\* ☺

marinated tri-tip, rice noodles, mango, red onions, peanuts, mint and tamarind vinaigrette (contains shellfish)

## RAINIER CLUB SEAFOOD SALAD\* (g.f.)

dungeness crab, bay shrimp, wild greens, tomatoes, green beans, shaved carrots, fennel salad and ver jus dressing available "louie" style

## SESAME CHICKEN SALAD ☺

sugar snap peas, carrots, red peppers, cashews, napa cabbage, crunchy wonton strips, wasabi peas and honey-mustard dressing

## GRILLED CHICKEN BREAST WRAP

spinach tortilla, shredded romaine, chipotle mayo, bacon, red onion and pepperjack cheese served with a creamy cucumber dill salad

## GOLDEN DUNGENESS CRAB CAKES ☺

hot smoked salmon, zesty chayote cabbage chow-chow and sriracha mustard aioli one or two

## FEATURED SANDWICH OF THE WEEK ☺

a reinvented and inspired creation, served with fresh fruit or potato chips

## LIZ'S FRESH BAKED PIE

filled with the best of the season's ingredients served with a featured ice cream of the day

## ICE CREAMS & SORBETS ☺ (g.f.)

house made selections garnished with a crisp cookie. inquire with your server

## FEATURED SOUP ☺

seasonally inspired

## ROASTED BEET SALAD ☺

with baby spinach, apples, spiced pumpkin seeds, drunken goat cheese and pomegranate vinaigrette

## RAGU ALLA BOLOGNESE

slow cooked beef, pork, white wine, cream and tomato served over house made pappardelle pasta

## COLD SMOKED SALMON SALAD\* ☺ (g.f.)

watermelon radish, fennel, pickled shallots, arugula and banyuls vinaigrette

## FRIED EGG BLT\* ☺

apple smoked bacon, lettuce, tomatoes, aged gouda and fried egg with choice of fresh fruit or garlic fries

## SMOKED HAM CROQUE MONSIEUR

with truffle bechamel, gruyere and caramelized onions on toasted sourdough, served with garlic fries add fried egg

## GRILLED BEEF BURGER\*

a unique blend of chuck, short rib and brisket seasoned with a savory barbecue rub, sweet onions, bacon bourbon sauce, smoked cheddar and house pickles served with garlic fries add cured smoked bacon or avocado

## WARM CHICKEN COBB SALAD ☺ (g.f.)

slow cooked chicken breast, grilled romaine, bacon, blue cheese, avocado, scallions and cobb dressing

## CHEF'S FEATURED ENTREE

today's market inspiration

## ASSORTED FRESH BAKED COOKIES ☺

a selection of 3 house favorites. inquire with your server

## FRESH FRUIT AND BERRIES ☺ (g.f.)