

food  
FOR

# thought



## OPENERS

Seasonal Soup   
Cup 5

Tolay Greens   
Butter leaf lettuce, fresh local pears, feta cheese, toy box tomatoes, champagne vinaigrette 8

Classic Caesar  
Romaine lettuce hearts, 18 mo. aged shaved Vella, sourdough croutons, cherry tomato, Caesar dressing 9

The Wedge  
Applewood smoked bacon, petite tomatoes, shaved onions, Point Reyes bleu cheese dressing 10

Add rotisserie chicken 4  
Add slow roast prime rib of beef 6  
Add hot smoked salmon 7


## SMALL PLATES

Roast Chicken Quesadilla  
Brie, corn, cilantro, chipotle crème 8

Hot Smoked Salmon  
Cooked eggs, capers, red onion, roasted garlic aioli 9  
Large 14

Jumbo Prawn Cocktail  
House made spicy cocktail sauce 10

Baked Clams  
Sauvignon blanc steamed, shoestring fries, tarragon aioli 12

Seasonal Shucked Oysters   
Spicy cocktail sauce, champagne mignonette  
½ dozen 14  
Dozen 24

Pacific Tastes  
Freshly shucked oysters, hot smoked salmon, prawn cocktail, dips & sauces 14

Artisan Cheese Trio  
Chef's selection of local artisan cheeses, toasted Marcona almonds, quince paste 16

## HOUSEMADE PASTA

Served with our daily signature sauce

Noni's Potato Gnocchi  
Small 9 / Large 16

Fresh Cut Pasta  
Prepared Daily  
Small 8 / Large 15

## FROM THE ROASTERY

Served with seasonal vegetables, roasted garlic mash or fingerling potatoes

Rotisserie Chicken   
Citrus, coriander, Black Kite pinot jus 18

Slow Roast Bone in Pork Loin  
Maple pan jus 24

Black Angus Prime Rib of Beef  
Au jus, creamed Atomic horseradish  
8 oz 19  
12 oz 24  
16 oz 29

## FROM THE GRILL

Served with seasonal vegetables, roasted garlic mash or fingerling potatoes

Grilled Seasonal Vegetables   
Japanese eggplant, sweet onion, tri-color carrots, summer squash, shiitake mushrooms, faro risotto 16

Local King Salmon   
Tapenade rustica 28

11oz Black Angus New York Steak  
Applewood smoked bacon, sweet onion jam 28

EXECUTIVE CHEF MAYNARD OESTREICH

FOOD AND BEVERAGE MANAGER BRYAN MACKIN



Indicates a well-balanced, nutrient-rich Color Your Plate™ item. Learn more about our nutrition partner, Core Performance, and Color Your Plate at [sheraton.com/fitness](http://sheraton.com/fitness)

Parties of 6 or more are subject to an 18% service charge.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.