

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

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.