

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

Salmon Nicoise 
Hot smoked salmon, baby lettuce, nicoise olives, hard boiled eggs, green beans, red onion, tomato, roast sweet peppers, fingerling potatoes 15


SMALL PLATES

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

Local King Salmon
Hot smoked, cooked eggs, capers, red onion, roasted garlic aioli 9
Large 14

Jumbo Prawn Cocktail
Housemade 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

LUNCH SPECIALTIES

Served with hand cut Kennebec shoestring fries or Tolay Greens salad

Market Burger
Grass fed 100% hormone free beef, ripe tomato, lettuce, housemade bread & butter pickles 11
Add Applewood smoked bacon 3
Add cheddar, jack or pepperjack 3
Add Point Reyes blue cheese 5

The Farmer 
Grilled seasonal vegetables, herbed goat cheese, demi baguette 12

Organic Spinach Salad 
Ripe strawberries, Laura Chenel goat cheese, candied walnuts, goat cheese dressing 13

Chicken Sandwich
Rotisserie chicken, lettuce, tomato, onion, demi baguette, , wholegrain mustard, housemade bread & butter pickles 13

French Dip
Thinly sliced prime rib of beef, caramelized onions, swiss cheese, demi baguette, au jus 14

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

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.

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