

## APPETIZERS

STEAMED PACIFIC CLAMS WITH FRESH GARLIC, HERBS AND ROASTED TOMATO BROTH	10.00
DUNGENESS CRAB CAKES WITH CHIPOTLE AIOLI AND NAPA CABBAGE SLAW	14.00
SHRIMP COCKTAIL OREGON BAY SHRIMP, SHREDDED LETTUCE AND ATOMIC COCKTAIL SAUCE	10.00
CAJUN CHICKEN WINGS ROASTED GARLIC-FENNEL GLAZED WINGS WITH ROGUE RIVER BLEU CHEESE DRESSING	9.00
FLASH-FRIED CALAMARI FRIES LIGHTLY SEASONED WITH CRACKER MEAL AND FLASH FRIED, SERVED WITH ATOMIC COCKTAIL SAUCE AND SPANISH AIOLI	10.00

## SOUPS AND SALADS

SOUP DU JOUR	CUP 4.00	BOWL 6.00
SALISHAN CLAM CHOWDER	CUP 5.00	BOWL 7.00
SALISHAN HOUSE SALAD MIXED FIELD GREENS, GARDEN FRESH CUCUMBERS, CARROTS, TOMATOES, SHAVED RED ONION, OREGON HAZELNUTS WITH YOUR CHOICE OF DRESSING		5.00

## ENTRÉE SALADS

CLASSIC CAESAR SALAD HEARTS OF ROMAINE TOSSED WITH TRADITIONAL DRESSING, PARMESAN-REGGIANO AND GARLIC CROUTONS		11.00
W/ GRILLED CHICKEN	13.00	W/ BAY SHRIMP 14.00
W/ SMOKED SALMON	14.00	W/ DUNGENESS CRAB 15.00
NICOISE SALAD SEARED AHI TUNA, FRENCH BEANS, NEW POTATOES, GRAPE TOMATOES, CURED OLIVES, HARD- COOKED EGG AND CAPER BERRIES WITH HERB VINAIGRETTE		16.00
SUNROOM WEDGE SALAD CRISP ICEBERG WEDGE WITH BAY SHRIMP, DICED TOMATOES, APPLEWOOD SMOKED BACON, TOASTED HAZELNUTS AND CREAMY ROGUE RIVER BLEU CHEESE DRESSING		13.00
CHOPPED COBB SALAD CRUMBLD BACON, DICED TOMATO, HARD-COOKED EGG, FRESH AVOCADO AND ROMAINE TOSSED WITH ROGUE RIVER BLEU CHEESE DRESSING		
W/ GRILLED CHICKEN	14.00	W/ BAY SHRIMP 15.00
		W/ DUNGENESS CRAB 17.00

## SANDWICHES

ACCOMPANIED BY YOUR CHOICE OF FRUIT COMPOTE, COLE SLAW OR FRENCH FRIES

PRIME RIB DIP SHAVED PRIME RIB, TILLAMOOK CHEDDAR CHEESE, CARAMELIZED ONIONS ON A FRESH BAKED BAGUETTE WITH HORSERADISH CREAM AND AU JUS	12.00
GRILLED CHICKEN BREAST SANDWICH HERB-MARINATED CHICKEN BREAST, APPLEWOOD SMOKED BACON, TILLAMOOK SWISS CHEESE, FRESH AVOCADO AND ROASTED RED PEPPER AIOLI ON FRESH BAKED CIABATTA	12.00
SUNROOM BURGER ½ POUND GROUND BEEF PATTY WITH YOUR CHOICE OF TILLAMOOK CHEDDAR, SWISS OR BLEU CHEESE ON FRESH BAKED CIABATTA ADD APPLEWOOD SMOKED BACON	10.50
	9.00

## ENTREES

ADD A HOUSE SALAD OR CUP OF SOUP DU JOUR 3.00

GRILLED NEW YORK STEAK 23.00  
TEN-OUNCE CHOICE NEW YORK STEAK WITH GARLIC MASHED POTATOES, SUMMER VEGETABLES  
AND ROGUE RIVER BLEU CHEESE BUTTER

BABY BACK RIBS  
SMOKE-ROASTED PORK RIBS GLAZED WITH ANCHO BARBECUE SAUCE ACCOMPANIED  
BY COLESLAW AND FRENCH FRIES HALF RACK 14.00 FULL RACK 18.00

SALISHAN CHICKEN POT PIE 15.00  
TENDER PIECES OF CHICKEN BREAST AND COUNTRY-CUT VEGETABLES IN A RICH CREAM  
SAUCE UNDER A FLAKEY PASTRY CRUST

HOMEMADE MACARONI AND CHEESE 10.00  
THE CLASSIC BLEND OF MACARONI AND TILLAMOOK CHEDDAR CHEESE, BAKED GOLDEN BROWN  
SERVED WITH GARLIC CHEESE BREAD

## SEAFOOD

ADD A HOUSE SALAD OR CUP OF SOUP DU JOUR 3.00

SEARED CITRUS SALMON 18.00  
GINGER AND LEMON GRASS MARINATED SALMON, JASMINE STICKY RICE, SUMMER VEGETABLES  
AND MISO VINAIGRETTE

HALIBUT FISH AND CHIPS 17.00  
BATTERED AND FRIED PACIFIC HALIBUT WITH NAPA CABBAGE SLAW, HOMEMADE TARTAR SAUCE  
AND FRENCH FRIES

PARMESAN CRUSTED LOCAL ROCKFISH 16.00  
WITH BASMATI RICE, SUMMER VEGETABLES AND LEMON-CAPER BEURRE BLANC

MARINATED PRAWNS & SCALLOPS KABOB 19.00  
GARLIC MARINATED JUMBO PRAWNS AND SCALLOPS WITH BASMATI RICE SUMMER VEGETABLES  
AND CITRUS BUTTER

SALISHAN CRAB CAKES 20.00  
SEARED DUNGENESS CRAB CAKES, JASMINE STICKY RICE, SUMMER VEGETABLES  
AND CHIPOTLE AIOLI

## PASTA

ADD A HOUSE SALAD OR CUP OF SOUP DU JOUR 3.00

CLASSIC BOUILLABAISSSE 17.00  
SAUTE OF PRAWNS, SCALLOPS, LOCAL CLAMS, CALAMARI, TOMATOES, GARLIC AND FRESH HERBS  
TOSSED WITH LINGUINI AND SAFFRON INFUSED TOMATO SAUCE

FETTUCINI WITH BOURSIN CREAM 13.00  
FETTUCINI TOSSED WITH FRESH ASPARAGUS, ARTICHOKE HEARTS, FENNEL, TOMATOES  
AND BOURSIN CREAM  
W/ GRILLED CHICKEN 15.00 W/ SAUTEED PRAWNS 18.00 W/ SEARED SCALLOPS 17.00

PORTOBELLO STUFFED RAVIOLI 14.00  
WITH ASIAGO CHEESE, SAUTEED SPINACH SALAD AND ROASTED TOMATO BROTH