



APPETIZERS

HAYSTACK OF ONION RINGS THINLY SLICED SWEET ONIONS DUSTED WITH RICE FLOUR AND FLASH FRIED	8.00
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
BASKET OF HOMEMADE POTATO CHIPS 7.00 WARM CHIPS TOSSED WITH PARMESAN AND FRESH HERBS	
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		
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
NICOISE SALAD SEARED AHI TUNA, FRENCH BEANS, NEW POTATOES, GRAPE TOMATOES, CURED OLIVES, HARD- COOKED EGG AND CAPER BERRIES WITH HERB VINAIGRETTE		16.00
CHOPPED COBB SALAD CRUMBLED 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 SEASONAL FRUIT, COLE SLAW OR FRENCH FRIES

PRIME RIB DIP 12.00

SHAVED PRIME RIB, TILLAMOOK CHEDDAR CHEESE, CARAMELIZED ONIONS ON A FRESH BAKED BAGUETTE WITH HORSERADISH CREAM AND AU JUS

GRILLED CHICKEN BREAST SANDWICH 12.00

HERB-MARINATED CHICKEN BREAST, APPLEWOOD SMOKED BACON, TILLAMOOK SWISS CHEESE, FRESH AVOCADO AND ROASTED RED PEPPER AIOLI ON FRESH BAKED CIABATTA

SUNROOM BURGER 9.00

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

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 20.00

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

SEARED CITRUS SALMON 18.00

GINGER AND LEMON GRASS MARINATED SALMON, JASMINE STICKY RICE, CHEF'S VEGETABLE

AND MISO VINAIGRETTE

HALIBUT FISH AND CHIPS 17.00

BATTERED AND FRIED PACIFIC HALIBUT WITH NAPA CABBAGE SLAW, HOMEMADE TARTAR SAUCE

AND FRENCH FRIES

MARINATED PRAWNS & SCALLOPS KABOB 19.00

GARLIC MARINATED JUMBO PRAWNS AND SCALLOPS WITH BASMATI RICE CHEF'S VEGETABLE

AND CITRUS BUTTER

SALISHAN CRAB CAKES 20.00

SEARED DUNGENESS CRAB CAKES, JASMINE STICKY RICE, CHEF'S VEGETABLE

AND CHIPOTLE AIOLI

CLASSIC BOUILLABAISSSE 22.00

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