



SOUPS AND SALADS

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

ENTRÉE SALADS

LEMON GRASS CHICKEN SALAD				14.00	
LEMON GRASS SCENTED CHICKEN BREAST, SOMEN NOODLES, SCALLIONS, BEAN SPROUTS AND MANDARIN ORANGES WITH MIXED FIELD GREENS AND COCONUT-CASHEW DRESSING					
NICOISE SALAD				16.00	
SEARED AHI TUNA, FRENCH BEANS, NEW POTATOES, GRAPE TOMATOES, CURED OLIVES, HARD-COOKED EGG AND CAPER BERRIES WITH HERB VINAIGRETTE					
CLASSIC CAESAR SALAD				11.00	
HEARTS OF ROMAINE TOSSED WITH TRADITIONAL DRESSING, PARMESAN-REGGIANO CHEESE AND GARLIC CROUTONS					
W/ GRILLED CHICKEN	13.00	W/ BAY SHRIMP		14.00	
W/ SMOKED SALMON	14.00	W/ DUNGENESS CRAB		15.00	
NORTHWEST CHICKEN SALAD				11.00	
SERVED WITH FRESH FRUIT, LOCAL HAZLENUTS AND HOMEMADE BANANA BREAD					
CHOPPED COBB SALAD					
CRUMBLER BACON, DICED TOMATOES, 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
SUNROOM WEDGE SALAD				13.00	
CRISP ICEBERG WEDGE WITH BAY SHRIMP, DICED TOMATOES, APPLEWOOD SMOKED BACON, TOASTED HAZELNUTS AND CREAMY ROGUE RIVER BLEU CHEESE DRESSING					

SANDWICHES

ACCOMPANIED BY YOUR CHOICE OF SEASONAL FRUIT, COLESLAW OR FRIES

ADD A HOUSE SALAD OR CUP OF SOUP DU JOUR 3.00

DUNGENESS CRAB MELT				
	14.00			
CREAMY BLEND OF DUNGENESS CRAB, FRESH HERBS, RED ONION AND CELERY WITH ROASTED TOMATO, DILL HAVARTI CHEESE ON A TOASTED ENGLISH MUFFIN				
SALISHAN CLUB				12.00
HOUSE SMOKED TURKEY BREAST, APPLEWOOD SMOKED BACON, SWISS CHEESE, AVOCADO, TOMATO AND ROASTED GARLIC AIOLI ON SOURDOUGH				
PRIME RIB DIP				12.00
SHAVED PRIME RIB, TILLAMOOK CHEDDAR CHEESE, CARAMELIZED ONIONS ON A FRESH BAKED BAGUETTE WITH HORSERADISH CREAM AND AU JUS				



SANDWICHES CONTINUED

LEMON-PEPPER SEARED HALIBUT PACIFIC HALIBUT, NAPA CABBAGE SLAW, FRESH TOMATO WITH HOMEMADE TARTER SAUCE ON A TOASTED KAISER ROLL	14.00
GRILLED CHICKEN BREAST 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
MEDITERRANEAN VEGETABLE WRAP SPINACH TORTILLA FILLED WITH ORGANIC SPINACH, BALSAMIC MARINATED PORTOBELLO MUSHROOMS, ROASTED PEPPERS, SHAVED RED ONION, NICOISE OLIVES, CAPER BERRIES AND FETA CHEESE	11.00
TRADITIONAL BLT APPLEWOOD SMOKED BACON, CRISP LETTUCE, FRESH TOMATO ON YOUR CHOICE OF BREAD	9.00

ENTRÉES

ADD A HOUSE SALAD OR CUP OF SOUP DU JOUR 3.00	
HALIBUT FISH AND CHIPS BATTERED AND FRIED PACIFIC HALIBUT WITH NAPA CABBAGE SLAW, HOMEMADE TARTER SAUCE AND FRENCH FRIES	15.00
FISH TACOS CHILI RUBBED LOCAL ROCKFISH WRAPPED IN WHITE CORN TORTILLAS WITH TOMATO, CRISP SHREDDED LETTUCE AND RED ONIONS. SERVED W/ BLACK BEANS AND SPANISH RICE	14.00
FETTUCINI WITH BOURSIN CREAM FETTUCINI TOSSED WITH FRESH ASPARAGUS, ARTICHOKE HEARTS, FENNEL, TOMATOES AND BOURSIN CREAM W/ GRILLED CHICKEN 14.00 W/ SAUTEED PRAWNS 17.00 W/ SEARED SCALLOPS 16.00	
SALISHAN CHICKEN POT PIE TENDER PIECES OF CHICKEN BREAST, COUNTRY-CUT VEGETABLES IN A RICH CREAM SAUCE UNDER A FLAKEY PASTRY CRUST	15.00
HOMEMADE MACARONI AND CHEESE THE CLASSIC BLEND OF MACARONI AND TILLAMOOK CHEDDAR CHEESE, BAKED GOLDEN BROWN SERVED WITH GARLIC CHEESE BREAD	10.00