

Dinner Menu

All Entrées Include:

Assorted Breads and Spreads including Salmon Rilletto, Herbed Cream Cheese, and Honey Butter.
Crisp Romaine Tossed with Poppy Seed Vinaigrette Dressing, Fresh Grapefruit and Toasted Almonds.
Seasonal Vegetables.

Prime Rib

Slow Roasted Corn-Fed, Aged Prime Rib
with Washington Apple Horseradish.
Served with Parmesan-Herb Mashed Potatoes.

Oven Roasted Breast of Chicken

A Zesty Sun Dried Tomato Stuffing Blended with Ripened
Black Olives and Swiss Cheese, and then Topped with a
Sun Dried Tomato Pesto Sauce.
Served with White and Wild Rice Pilaf.

Pork Osso Buco

Slow Braised, Marinated Pork Shanks Cooked for Hours until
Fabulously Tender. Topped with a Basil-Burgundy Marinara
Sauce and Served with Parmesan-Herb Mashed Potatoes.

Cherry Smoke Roasted Salmon

Basted and Topped with an Apricot Ginger Glaze.
Served with White and Wild Rice Pilaf.

All entrées include your choice of Spirit of Washington Dessert.

Vegetarian and Vegan entrées available on all menus.

Sunday Brunch Menu

All Entrées Include:

Freshly Baked Muffins and Scones with Strawberry Jam and Butter.
Fresh Fruit with Devonshire Sauce, and Boxcar Potatoes.

Crab Cakes

A Perfectly Seasoned Blend of Crab and Fresh
Vegetables Topped with Sweet
Yellow and Red Pepper Sauces.

Monte Cristo Sandwich

Four Layers of Homemade Bread, Turkey, Swiss and
Ham, Grilled and Sprinkled with Powdered Sugar.

Eggs Benedict

A Lightly Grilled Toaster Biscuit Topped with Canadian
Bacon and 2 Large Poached Eggs then Smothered
in a Classic Hollandaise Sauce.

Quiche Lorraine

A Traditional Quiche with Crisp Bacon,
Gruyere Cheese and a Flaky Homemade
Sour Cream Crust.

All entrées include your choice of Spirit of Washington Dessert.

Saturday Lunch Menu

All Entrées Include:

Assorted Breads and Spreads including Salmon Rilletto, Herbed Cream Cheese, and Honey Butter.
Crisp Romaine Tossed with Poppy Seed Vinaigrette Dressing, Topped with Fresh Grapefruit
and Toasted Almonds, Fresh Fruit and Boxcar Potatoes.

Crab Cakes

A Perfectly Seasoned Blend of Crab and Fresh
Vegetables Topped with Sweet
Yellow and Red Pepper Sauces.

Cherry Smoke Roasted Salmon

Basted and Topped with an Apricot Ginger Glaze.

Monte Cristo Sandwich

Four Layers of Homemade Bread, Turkey, Swiss and
Ham, Grilled and Sprinkled with Powdered Sugar.

Oven Roasted Breast of Chicken

A Zesty Sun Dried Tomato Stuffing Blended with Ripened
Black Olives and Swiss Cheese, and then Topped with a
Sun Dried Tomato Pesto Sauce.

All entrées include your choice of Spirit of Washington Dessert.

Spirit of Washington Desserts

Washington Apple Crisp

With Fresh Cinnamon Whipped Cream and Caramel Sauce.

Chocolate Paradiso

Served on a Bed of Raspberry Puree and Crème Anglaise