



DINNER MENU

4PM – 9PM



STARTERS

ROASTED CAULIFLOWER \$12

BRUSSEL SPROUTS with BACON \$12

CHICKEN WINGS \$12

½ dozen fried chicken wings with sesame ginger sauce

CHRIS'S BEER BATTERED FRIED SHRIMP* \$22

½ dozen jumbo shrimp, served with Sagecliffe sauce

SALADS

TENDRILS SALAD \$12

with choice of house vinaigrette or Sagecliffe Honey Mustard

RAINBOW SALAD \$18

Arugula, purple cabbage, tomato, radish, mango, dried blueberries, pistachios, Manchego cheese with house vinaigrette

COBB SALAD \$18

Chicken breast, avocado, bacon, hard boiled eggs, blue cheese, tomatoes with choice of house vinaigrette or Sagecliffe Honey Mustard

ENTREES

AMERICAN BEEF BURGER* \$20

Topped with Beecher's white cheddar, ham, bacon, caramelized onions, tomato with our SageCliffe sauce on a brioche bun

ALEX'S CHIPOTLE GARDEN BURGER \$22

House made with black beans, cheese, lettuce, tomato, onion, sriracha aoli on a brioche bun. Available vegan upon request.

HAZELNUT CRUSTED CHICKEN \$32

Chicken cutlet encrusted with Hazelnuts with Sagecliffe housemade sauce.

BOW TIE PASTA \$28

Sausage cream sauce with petite French peas

TENDERLOIN* \$58

Dry aged 8oz, served with roasted garlic mashed potatoes, seasonal vegetables, and choice of Caveman red demi-glaze or Reyes blue cheese cream sauce

CHEFS CUT* \$65

Daily beef special with roasted garlic mashed potatoes

DESSERTS

HOUSEMADE FRESH PIE

SLICE \$7, WHOLE \$30

CRÈME BRULEE \$10

Vanilla Custard layered with caramelized sugar

CHOCOLATE LAVA CAKE \$14

Chocolate cake with melted chocolate center with vanilla ice cream

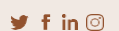
HUCKLEBERRY CHEESECAKE \$12

Cheesecake with Huckleberry Compote

* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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