

# Tendrils

— RESTAURANT —

## DINNER MENU

4PM – 9PM



### STARTERS

**ROASTED CAULIFLOWER \$12**

**BRUSSEL SPROUTS WITH BACON \$12**

**CHARCUTERIE PLATE \$18**

Chef's choice of three meats and three cheeses served with crackers and house made seasonal jam.

**SCALLOPS \$28**

Grilled Scallops, parmesan bacon crisp, parmesan lemon foam.

### SALADS

**TENDRILS SALAD \$12**

Spring mix with cucumbers, tomatoes, garbanzo beans and Pecorino cheese with house made lemon thyme vinaigrette.

**RAINBOW SALAD \$14**

Fresh Arugula, purple cabbage, tomato, radish, mango, dried blueberries, pistachios, and Manchego cheese with house made white balsamic honey vinaigrette.

**CAESAR SALAD \$13**

A bed of Romaine lettuce with Parmesano Reggiano, focaccia croutons, and tomatoes tossed in house made Caesar dressing.

**ICE CREAM SANDWICH \$15**

House made chocolate cookie, French vanilla ice cream.

**BREAD PUDDING \$12**

House made bread baked with caramel pudding sauce and served with French vanilla ice cream.

### ENTREES

**DUNGENESS CRAB CAKES \* \$35**

Savory Dungeness crab in a Remoulade sauce served with fresh seasonal vegetables.

**RICCOTA GNOCCHI \$23**

Gnocchi with ricotta cheese, mushrooms, and asparagus in a lemon thyme beurre blanc sauce.

**HAZELNUT CHICKEN \$32**

Chicken leg and thigh confit topped with a hazelnut cream sauce and served with fingerling potatoes and seasonal vegetables.

**BOW TIE PASTA \$28**

Sauteed with peas, wild mushrooms, and cherry tomatoes and tossed in a sausage cream sauce.

**TENDERLOIN \* \$70**

Dry aged 8-ounce Snake River Farms tenderloin topped with a red wine demi-glace and served with roasted garlic mashed potatoes and fresh seasonal vegetables.

### CHEF'S SPECIAL

Ask your server for details about tonight's special.

### DESSERTS

**CHOCOLATE LAVA CAKE \$14**

Chocolate cake with melted chocolate center served with French vanilla ice cream.

**SEASONAL CHEESECAKE \$12**

Cheesecake with seasonal fruit compote.

**CRÈME BRULÉE \$10**

Vanilla custard layered with caramelized sugar.

Marked items are made without gluten; however, we are not a gluten-free kitchen. Please note there is a risk of cross-contamination for these items.

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



**SAGECLIFFE**  
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