

# Tendrils

— RESTAURANT —

## DINNER MENU

4PM – 9PM



### STARTERS

#### FRIED EGG PLANT \$12

Eggplant fried with crispy shallots, bacon and lemon garlic tahini.

#### BUTTERNUT ARANCINI \$17

Butternut squash and sage risotto stuffed with ricotta cheese, breaded, and fried with arrabbiata sauce.

#### DAILY SOUP \$8

Ask your server about our daily soup.

#### KUROBUTA \$15

Snake River Farms Pork Belly, Cured and Braised then roasted for a crispy outside. Served with Apple Gochuchang.

### SALADS

#### TENDRILS SALAD \$12

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

#### HARVEST SALAD \$14

Fresh Arugula, local apples, pumpkin seeds, sun dried figs, Parmigiano, sage and pomegranate balsamic vinaigrette.

#### CAESAR SALAD \$13

Romaine with Parmigiano Reggiano, focaccia croutons, and tomatoes tossed in Caesar dressing.

### ENTREES

#### TOMAHAWK\* \$160

Double R Ranch 32oz Tomahawk Steak, dinner for two served with roasted potatoes, vegetables, and balsamic reduction.

#### RAVIOLI \$35

Handmade mushroom ravioli, bacon, chanterelles, cremini and oyster mushroom in a lemon garlic cream sauce.

#### DUCK CONFIT\* \$40

Duck leg and thigh, sweet potato, kale, bacon, onion, squash, wild mushrooms, and a pomegranate pesto.

#### SPAGHETTI \$30

Handmade spaghetti pasta, meatballs, fresh basil, shaved Parmigiano Reggiano.

#### TENDERLOIN\* \$70

Snake River Farms tenderloin topped with a red wine demi-glace and served with roasted tri color potatoes and fresh seasonal vegetables.

#### SWEET POTATO HASH \$30

Sweet potatoes, baby kale, onion, squash, marinated portabella mushroom and carrot reduction.

### DESSERTS

#### PEANUT BUTTER CHOCOLATE TORTE \$12

Ghirardelli Chocolate, creamy peanut butter and a crisp pastry crust. Topped with chocolate ribbons. **VEGAN**

#### CARROT CAKE \$12

Moist cinnamon, carrot, pecan cake with a cream cheese frosting.

#### APPLE COBBLER \$14

Local apples, sweet caramel filling, freshly baked.

#### PUMPKIN PIE \$12

Your favorite holiday dessert baked fresh everyday served with whipped cream.

#### 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 TOXOPLASMA INFECTION.



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