



DINNER MENU

4PM – 9PM



ENTREES

PORK CHOP* \$45

10oz Kurobuta Pork Chop from Snake River Farms, braised red cabbage, and poached pear.

RAVIOLI \$30

Handmade mushroom ravioli, Italian sausage, chanterelle mushrooms with lemon, herb infused olive oil.

DUCK CONFIT* \$40

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

CHEFS' CUT MP

Ask your server about today's special.

TENDERLOIN* \$75

Snake River Farms tenderloin, carrots, Dungeness crab stuffed raviolo, balsamic reduction and lemon puree.

BUTTERNUT SQUASH STRUDEL \$25

Roasted Butternut, onion, and parmigiana Reggiano wrapped in puff pastry, served with sweet potato puree and brussel sprouts.

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

POMEGRANATE CHEESECAKE \$14

Homemade Pomegranate cheesecake, with hints of orange zest.

GINGERBREAD CRÈME BRULEE \$12

Vanilla custard infused with your favorite winter flavor 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.

All sandwiches and burgers can be made with gluten-free buns upon request.

* 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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