



DINNER MENU

4PM – 9PM



STARTERS

CRISPY ASPARAGUS 13

Fried Asparagus | Black Garlic Aioli

CHARCUTERIE 18

Coro Fine salami and cured meat | Rotating Cheese | Mustard | Olives | Crackers

DAILY SOUP 8

Ask your server about our daily soup

CRAB CAKES 35

Dungeness Crab | Cilantro Lime Aioli | Mango Raspberry Vinaigrette

SALADS

TENDRILS SALAD 12

Romaine | Cucumbers | Tomatoes | Garbanzo Beans | Pecorino Cheese
Lemon Thyme Vinaigrette


HONEYDEW SALAD 13

Arugula | Honeydew | Pickled Onion | Chorizo Vinaigrette

CAESAR SALAD 12

Crisp Romain | Crouton | Parmigianino Reggiano | Caesar Dressing



 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.



SAGECLIFFE
— RESORT & SPA —
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