



LUNCH

11AM – 3PM



DAILY SOUP 8

Ask your server about our soup of the day

CAESAR SALAD 13

Romaine | Focaccia croutons | Hardboiled egg
House made Caesar dressing
ADD CHICKEN \$8

TENDRILS SALAD 12

Romaine | Cucumbers | Tomatoes | Garbanzo beans | Avocado
Pecorino cheese, with house made lemon thyme vinaigrette
ADD CHICKEN \$8

VEGETABLE QUICHE 16

Served with Tendrils salad

SAGECLIFFE CLUB 16

Ham | Turkey | Bacon | Tillamook Cheddar Cheese
Roasted Garlic Aioli | Texas Toast

BEEF BURGER* 20

8 ounce patty | Tillamook cheddar | Bacon | Lettuce | Onion | Tomato
Sagecliffe sauce | Brioche bun and served with house fries

TACOS 23

Snake River Farm tenderloin | Corn tortillas | Cabbage | Cilantro
Tomato | Onion with salsa verde and sour cream


GARDEN BURGER 22

House made garden burger with black beans, cheese, lettuce, tomato, onion,
aioli on a brioche bun, served with fries

STEAK SALAD 28

9oz Dry age New York | Romaine | Garbonzo beans | Tomatoes | Cucumbers | Pecorino Romano | Oregon Blue Cheese Dressing

ADD ON TO SALADS: FIVE SAUTÉED PRAWNS FOR \$8

 Marked items are made without gluten; however, we are not a gluten-free kitchen.

Please note there is a risk of cross-contamination on 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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