



DINNER MENU



ENTREES

TOMAHAWK PORK CHOP \$32

Karabutta Pork Chop | Carolina Style Mustard Sauce | Coleslaw | Warm Potato Salad

COLLEZIONE CON MELANZANE E SCAMORZA \$24

Collezione Pasta | Eggplant | Smoked Mozzarella | Spicy Tomato Sauce | Parmeggiano Reggiano

LEMON ROSEMARY CHICKEN \$28

Mary's Airline Chicken Breast | Heirloom Tomatoes | Grilled Focaccia | Basil | Kalamata Olives | Walla Walla Sweet Onions | House-Made Red Wine Vinegar
Extra Virgin Olive Oil | Balsamic Reduction

CHEFS CUT ^{MP}

Varies Daily

RIBEYE \$65

Prime Cut Ribeye Steak | Mashed Potatoes | Seasonal Vegetables | Red Wine Demi-Glace

TENDERLOIN* \$70

SRF Tenderloin | Vegetables | Garlic Mashed Potatoes ^{GF} | Red Wine Demi-Glace

KING SALMON \$50

Troll Caught King Salmon | Creamed Corn | Baby Potato Hash | Steet Corn Salsa

DESSERTS

STRAWBERRY CHEESECAKE \$14

Homemade Cheesecake | Strawberry Sauce

CRÈME BRULEE \$12 ^{GF}

Vanilla Custard | Caramelized Sugar

SEASONAL BERRY TARTELETTE \$13

Fresh Berries | Sweet Custard | Crisp Tart

^{GF} 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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