



DINNER MENU

Sun-Thur 5PM – 9PM

Fri-Sat 5PM – 10PM



STARTERS

BREAD SERVICE \$4

House-Made Foccacia Bread with Extra Virgin Olive Oil and Balsamic Vinegar

PEACH CAPRESE \$13

Local Peaches | Goat Cheese | Fresh Basil | Extra Virgin Olive Oil | Balsamic Reduction

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 | Avocado
Pecorino Cheese | With House Red Wine Vinegar and Mint Vinaigrette

ADD CHICKEN \$8

POMODORO SALAD \$12

Heirloom tomatoes | Spring Mix | Fresh Mozzarella | English Cucumbers | Balsamic Vinaigrette

CAESAR SALAD \$12


Crisp Romain | Crouton | Parmigianino Reggiano | Caesar Dressing

ADD CHICKEN \$8

PROSCIUTTO MELONE \$13

Heirloom Tuscan Melon | Prosciutto di Parma | Wild Baby Arugula | Balsamic Reduction | Extra Virgin Olive Oil



 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 —
WASHINGTON STATE