



DINNER MENU



STARTERS

BREAD SERVICE \$8

Focaccia Bread made fresh daily, in house.

PEACH CAPRESE \$16

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

CHARCUTERIE \$26

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

DAILY SOUP \$12

Ask your server about our daily soup

CRAB CAKES \$35

Dungeness Crab | Cilantro Lime Aioli | Mango Raspberry Vinaigrette

SALADS

TENDRILS SALAD \$13

Romaine | Cucumbers | Tomatoes | Garbanzo Beans | Avocado
Pecorino Cheese | With House Red Wine Vinegar and Mint Vinaigrette

ADD CHICKEN \$9

ADD PRAWNS \$9

ADD STEAK \$12

POMODORO SALAD \$16

Campari tomatoes | Romaine | English Cucumbers | Pickled Red Onion | Fresh Basil | Olive Oil | Red Wine Vinegar

CAESAR SALAD \$12

Crisp Romaine | House-Made Croutons | Parmigiano Reggiano | Caesar Dressing

ADD CHICKEN \$9


ADD PRAWNS \$9

ADD STEAK \$12

PROSCUITTO MELONE \$17

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