



## ENTREES

### **SNAKE RIVER FARMS GLAZED PORK CHOP\* \$48**

Creamy Wild Rice with Mushrooms | Bourbon Brown Sugar Apple Glaze | Grilled Endive

### **DUCK BREAST\* \$42**

Bourbon Duck Stock | Caramelized Pearl Onion | Roasted Fig | Pear Puree | Glazed Carrots

### **EGGPLANT PARMESAN \$32**

Eggplant | Buffalo Mozzarella | Tomato Cream Sauce | Grilled Broccolini

### **PAN SEARED SCALLOPS\* \$36**

Squash Puree | Whiskey Candied Bacon | Beets

### **TENDERLOIN\* \$68**

Local Prime Grade 8oz Tenderloin | Truffle Garlic Mashed Potatoes | Seasonal Vegetable | Choice of Red Wine Demi Glaze or Bourbon Peppercorn Cream Sauce

### **NEW YORK STEAK\* \$56**

Okanogan County Prime 12oz New York | Truffle Garlic Mashed Potatoes | Seasonal Vegetable | Choice of Red Wine Demi Glaze or Bourbon Peppercorn Cream Sauce

### **RIBEYE\* \$78**

Okanogan County Prime 14oz Ribeye | Truffle Garlic Mashed Potatoes | Seasonal Vegetable | Choice of Red Wine Demi Glaze or Bourbon Peppercorn Cream Sauce

### **KOBE BEEF BURGER\* \$28**

8 oz Kobe Beef | Cheddar Cheese | Bacon | Lettuce | Onion | Tomato | Sagecliffe Sauce | Brioche Bun | French Fries


## DESSERTS

HOUSE MADE GELATO \$8

PUMPKIN CHEESECAKE \$14

SEASONAL COBBLER \$14

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 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.

\* 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