



THE PLATEAU CLUB

LUNCH

SMALL PLATES

Chicken Satay Skewers ^{GF}	16	Jumbo Chicken Wings ^{GF}	12 24
Peanut Chili Sauce, Cajun Spice, Lime		Frank's Red Hot, or Caribbean Jerk Seasoning	
Fried Brussel Sprouts ^{GF V}	14	Carne Asada Tacos ^{GF}	20
Dried Cranberry, Bacon Bits, Balsamic Glaze		Steak, Salsa, Sour Cream, Queso Fresco, Corn Tortilla	
Braised Short Rib Sliders	16	Cayenne Fried Calamari	16
Horseradish Aioli, Brussel Sprout Coleslaw		Chili Aioli, Lemon	
Crab Ravioli	22	Austin Pulled Pork Sliders	15
Red Pepper Cream Sauce, Ricotta Cheese, Green Onion		Slaw, Whole Grain Mustard, Brioche Bun	
Barbeque Chicken Flatbread	18	Charcuterie Board	20 30
Mozzarella, Red Onion, Scallions, Ranch Dressing		Salami, Capicola, Prosciutto, Beecher, Manchego, Mediterranean Olives, Fig Spread, Baguette	

SIGNATURE SALADS

Chicken Caesar Salad	20
Hearts of Romaine, Parmesan, Rustic Croutons, Lemon	
Blackened Salmon Panzanella Salad	24
Golden Beets, Honeycrisp Apple, Feta, Red Onion, Cucumber, Focaccia, Honey Balsamic Vinaigrette	
Grilled Chicken Cobb ^{GF}	22
Hard Boiled Egg, Peppered Bacon, Cherry Tomatoes, Blue Cheese, Avocado, Roasted Garlic Thyme Vinaigrette	
Grilled Steak & Spinach Salad ^{GF}	24
Pears, Blue Cheese, Dried Cranberries, Pickled Red Onion, Apple Cider Vinaigrette	
Togarashi Crusted Ahi Tuna ^{GF}	24
Organic Soba Noodles, Wakami, Bell Peppers, Brussel Sprouts, Toasted Sesame Vinaigrette	

BRUNCH

Fresh Homemade Waffle ^V	15
Spiced Apple Compote, Whipped Cream, Maple Syrup	
Frittata Steak Cheese Omelette ^{GF}	22
Three Eggs, Pico de Gallo Cheddar Cheese, Onion, Bacon, Fingerling Potato Hash	

SOUP & HOUSE SALADS

Northwest Clam Chowder	Cup/Bowl
	6/9
Soup of the Day	6/9
Classic Caesar ^V	Side/Entree
	6/12
Pear & Spinach Salad ^{GF V}	6/12
Add Protein: Chicken +6, Shrimp +8, Salmon +8	

BURGERS & SANDWICHES

Served With Freshly Baked Organic Bread and Choice of Fries, House Salad +2, Cup of Soup +2, Fruit Cup +2
Gluten Free Bread Available +2

Pub Burger	20	Blackened Chicken Sandwich	20
Beecher Flagship Cheese, Bacon Jam Aioli, Bacon, Avocado, Lettuce, Tomato, Macrina Sesame Brioche		Chipotle Aioli, Lettuce, Tomato, Pepper Jack Cheese, Macrina Ciabatta	
Sammamish Patty Melt	20	Italian Turkey Club	20
Caramelized Onions, Swiss, Relish Aioli, Bacon		Salami, Capicola, Peppered Bacon, Provolone, Tomato, Lettuce, Aioli	
Prime Rib Philly Dip	22	Gochujang Pork Belly Bao Bun	22
Provolone, Sautéed Onions & Bell Pepper, Macrina Baguette, Au Jus		Pickled Daikon, Hoisin Sauce, Green Onion, Napa Cabbage, Homemade Kimchi	
Vegetarian Frankfurter ^V	18		
Pretzel Bun, Whole Grain Mustard, Pickle Relish, Sauerkraut			

SIGNATURE PLATES

Tempura Mahi Mahi & Chips	25
Local Lager Beer Battered, Quick-Fried, Pickled Ginger Aioli, Slaw, Lemon	
Pomodoro Chicken Parmesan	25
Roma Tomato, Garlic, Fried Basil, Linguini, Bread Stick	
Cajun Penne Pasta	25
Grilled Chicken, Prawns, Tomato, Onion, Spinach, Cajun Cream Sauce, Parmesan Cheese	

HOMEMADE DESSERTS

Cranberry & Apple Crumble	10
Vanilla Bean Ice Cream, Confectionary Dust	
Pecan Cheesecake	12
Vanilla Wafer Crust, Pecan Caramel	
Warm Brookie Ala Mode	10
Vanilla Bean Ice Cream, Chocolate Sauce	
Snoqualmie Ice Cream ^{GF}	8
Huckleberry or Vanilla Bean	

GF= Gluten Free V= Vegetarian

Consuming raw or undercooked meat, seafood, shellfish, or eggs may increase risk of foodborne illness.