

Dinner Menu

Starters

Fried Brussel Sprouts 17

Crispy fried brussel sprouts with lemon & parmesan cheese, served with a garlic aioli

Herb Truffle Fries 12

A gourmet twist on the classic french fry, finished with truffle oil, garlic, parmesan, and parsley

Salmon Cakes 17

Two 3oz cakes served on a bed of lettuce with tartar sauce, garlic aioli, pickled red onions, and a lemon wedge

Hummus & Pita Bread 15

House made with chickpea & roasted garlic, served with crispy seasonal veg

Steamed Mussels 17

1lb steamed in white wine, butter, lemon juice, garlic, chili flakes, and shallots, served with garlic points and lemon wedge

Soup & Salad

Soup of the Day 12

Chef's daily selection, made fresh with seasonal ingredients, served in a bowl

Caesar Salad 15

Crisp romaine tossed in a classic caesar dressing
Add Grilled Chicken 11 / Blackened Salmon 15 / Shrimp 13

House Salad 12

Mixed greens, cucumbers, cherry tomatoes, lemon vinaigrette
Add Grilled Chicken 11 / Blackened Salmon 15 / Shrimp 13

Roasted Beet Salad 15

Roasted beets over mixed greens with shallot vinaigrette, balsamic reduction, truffle goat cheese mousse, and candied nuts

Entrees

Chicken Marsala 28

Pan-fried chicken with mushrooms in a savory marsala wine cream sauce, served with roasted potatoes and seasonal vegetables

Grilled Ribeye 47

Flame-grilled and richly marbled for bold, juicy flavor topped with chimichurri sauce, served with au gratin potatoes and grilled seasonal vegetables

Porterhouse Pork Chop 43

Grilled 16oz bone-in chop topped with a creamy Cajun sauce, served with au gratin potatoes and seasonal vegetables

Grilled Coho Salmon 32

Perfectly cooked salmon served with roasted potato and white wine capers buer blanc sauce

Fish and Chips 31

Two 10oz - 12oz fried haddock filets with house tartar, slaw and fries

Seafood Linquini 37

Shrimp and mussels in a creamy parmesan wine sauce, topped with grated parmesan, a fresh lemon wedge, and local microgreens, served with cheese tortellini. Substitute gluten free tortellini 2

Grilled Cauliflower 19

Grilled cauliflower topped with arugula, capers, cherry tomatoes, pickled onions, romesco and lemon vinaigrette

Pacific Crest Dining Room

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness.

20% automatic gratuity will be added for parties of 7 or more.

20% automatic gratuity will be added on take out orders.