

THE VINEYARD LOUNGE

MEET, PAIR, SHARE

OPEN AT 4 P.M.

* CLASSIC INSPIRATIONS *

CHORIZO-STUFFED MUSHROOMS | HOUSE-MADE CILANTRO CRÈME FRAÎCHE – 6
HOUSE-CUT PUB CHIPS | FRESH CUT CRUDITÉS | WALLA WALLA SWEET ONION DIP – 7
HUMMUS | PITA CHIPS | MARINATED TOMATOES | CRUDITÉS – 6
HOT SPINACH ARTICHOKE DIP | PRETZEL BREAD | GARDEN VEGETABLES – 9
THE “CHEFS” SALAD | GRILLED SEASONAL VEGETABLES | BACON | BLUE CHEESE | HARDBOILED EGG – 10
VIDALIA SWEET ONIONS | CRISPY TEMPURA | RASPBERRY GINGER SWEET AND SOUR – 8
FRESH CALAMARI | SPICY PEPPER SHERRY VINAIGRETTE | LEMON AIOLI – 11
HOUSE-CUT FRITES | ROASTED GARLIC AIOLI – 5
SHAVED PRIME RIB | TOASTED BRIOCHE | AU JUS | HORSERADISH CREAM – 12
LAMB SLIDERS | ELLENSBURG LAMB | FRESH CHÈVRE | ARUGULA | CURED TOMATO – 14
CRISPY FISH TACOS | BATTERED COD | COTIJA | SRIRACHA AIOLI | SWEET AND SOUR SLAW | CILANTRO – 14
FRENCH ONION SOUP | CARAMELIZED ONIONS | APPLE THYME ACCENTS | GRUYERE – 9

* DINING FAVORITES *

VINEYARD CHICKEN POT PIE | BRAISED CHICKEN | WINTER CARROTS | PARSNIPS | PUFF PASTRY – 15
WARM FALAFEL | GRILLED FLAT BREAD | TZATZIKI | CUCUMBER SALAD | FRESH FETA – 8
SPICY AHI TUNA ROLL | AVOCADO | CREAM CHEESE | SRIRACHA | CUCUMBER – 15
TEMPURA GORILLA ROLL | CRAB | AHI TUNA | SRIRACHA | CUCUMBER | SPICY AIOLI – 17
FIRESIDE BEEF STROGANOFF | PAPPARDELLE | CRIMINI MUSHROOMS | HERB CREAM CHEESE | SWEET ONION – 14
STEAK SALAD | ROMAINE | TOMATO | CUCUMBER | CRISPY ONIONS | WHITE BALSAMIC VINAIGRETTE – 17
ADULT GRILLED CHEESE | TILLAMOOK CHEDDAR | GRUYERE | SMOKED GOUDA | TOMATO BASIL SOUP – 15
HOUSE BURGER | SMOKED CHEDDAR | PEPPERED BACON | HEIRLOOM TOMATO CHUTNEY | HOUSE FRIES – 16
STEAK AND FRITES | BLACK GARLIC | SEASONAL VEGETABLE | HOUSE-CUT FRIES | ROASTED GARLIC AIOLI – 25
POKE TUNA | #1 YELLOW FIN TUNA | HOUSE SRIRACHA | PICKLED GINGER | RED LAVA SALT | SESAME LAVASH – 12
HOT TURKEY BACON MELT-TURKEY | AVOCADO | BACON | GRUYERE | SOURDOUGH | HOUSE-CUT FRIES – 12

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MARCUSWHITMANHOTEL.COM

JANUARY 2015