

SWEETGRASS CLASSICS

24-hour Roasted Prime Rib

Sea salt-baked potato and grilled-poached onion with au jus and horseradish.

8 oz \$10.99 12 oz \$14.99 16 oz \$18.99

Roasted Meatloaf

Housemade and basted with a smoked tomato barbecue sauce and topped with a beer-battered onion ring. Served with horseradish-whipped potatoes and sautéed root vegetables.

\$7.99

Smoked Turkey Pot Pie

Turkey tossed in a creamy sauce with roasted sweet potatoes and grilled onions. Topped and baked in a golden brown pie crust.

\$6.99

Salmon Creek Pork Pot Roast

Braised pork sirloin, simmered in red wine with grilled rosemary. Served with roasted vegetable couscous and pearl onions.

\$7.99

Buttermilk-fried Chicken

Slow-cooked Washington chicken, lightly breaded and crisp-fried, then topped with honey glaze.

Served with buttermilk whipped potatoes, black pepper biscuits, and kale slaw.

\$10.99

SWEETGRASS CAFÉ

APPETIZERS

Dungeness Crab Cakes ♥

Sweet-delicate crab meat with shaved parmesan, sweet potato relish, aioli, and black pepper-truffle vinaigrette.

\$7.99

*Sawtooth Viognier,
2006 Snake River Valley*

Grilled Flat Bread

Rustic bread, topped with house pistachio pesto, mozzarella, roasted garlic, and shaved parmesan.

Drizzled with extra virgin olive oil.

\$6.99

Tomato Trio

Fried green tomatoes with buttermilk dressing, vine-ripened tomatoes baked in goat cheese and tomato tartare with house-baked crackers and basil jam.

\$7.99

Sweetgrass Chicken Wings

Slow-roasted, then crisp-fried and tossed in homemade hot sauce. Topped with blue cheese dressing and crumbles. Served with pickled celery and carrots.

\$7.99

Coconut Prawns

Hand-breaded in coconut and fried golden brown. Served with Thai peanut sauce, Sambal chili sauce and spicy cucumber salad.

\$8.99

Chile-braised Beef Nachos

Fresh tortilla chips with braised beef. Garnished with tomatoes, green onions, refried beans, smoked mozzarella, cheddar, lime, fresh cilantro, guacamole, pickled chilies, crema, and pico de gallo salsa.

\$8.99

Southern-fried Chicken Tenders

Served with cole slaw and barbecue sauce.

\$4.99

Beer-battered Onion Rings

Served with zesty horseradish sauce.

\$6.99

STEAKS

Served with our signature bread and choice of soup or salad.

Country-fried Steak

Served with buttermilk whipped potatoes and country biscuits. Finished with country pepper gravy.

\$9.99

Center-cut Top Sirloin

Served with our house steak sauce, horseradish whipped potatoes, and sautéed green beans and garlic.

6 oz \$12.99 10 oz \$16.99

16 oz - Charbroiled New York

A strip loin brushed with rosemary-infused olive oil. Served with red wine sauce, salt roasted potatoes, parsley purée, smoked blue cheese, and shaved shallot salad.

\$17.99

*Louis Martini Sonoma Cabernet,
2007 California*

BEVERAGES

Coca-Cola

Diet Coke

Sprite

Pibb Xtra

Fanta Orange

Full Throttle Twisted

Barq's Root Beer

Minute Maid Lemonade

Fair Trade Ethiopian Coffee

A medium body coffee roasted especially for Sweetgrass Café. A true coffee aficionado's delight from the origin where coffee began.



♥ indicates a health-conscious menu item.

SOUPS N' SALADS

Served with our signature bread.

House Clam Chowder

New England-style clam chowder with hardwood bacon, potatoes and clams.

Spiced Butternut Squash Soup

Served with Vermont maple marshmallows.

Soup Du Jour

Your server will share today's soup with you or it's on us.

cup \$2.99 bowl \$5.99

Northwest Waldorf Salad

Braeburn apple and Bibb lettuce tossed with a creamy walnut dressing, shaved celery and apple, local honey, walnut bread croutons, and golden raisin confit.

whole \$7.99 half \$4.99

Steak Wedge Salad

Rosemary grilled striploin steak over an iceberg wedge with green peppercorn dressing. Garnished with roasted mushroom and red onion, garlic confit, shaved leeks, and smoked blue cheese.

\$11.99

Chicken Caesar Salad

Choice of grilled or blackened chicken over romaine hearts in classic Caesar dressing. Garnished with pan-roasted croutons, roasted garlic and parmesan.

\$8.99

Harvest Salad

Butter leaf lettuce dressed in pepper-truffle vinaigrette with thinly sliced Italian prosciutto and parmesan. Served over grilled local squash and maple pecans.

whole \$7.99 half \$4.99

*Chateau St. Michelle Riesling,
2009 Columbia Valley*

SWEETGRASS CAFÉ

PASTA

Served with our signature bread and choice of soup or salad.

Sweetgrass Lasagna

Baked pasta layered with ricotta cheese, meat sauce and smoked mozzarella. Finished with parmesan cheese.

\$10.99

Capellini Pomodoro

Angel hair pasta sautéed with garlic, a touch of chiles, and onions in olive oil. Tossed with a fresh tomato sauce and sweet basil.

\$7.99

Meatballs and Pappardelle Pasta

Handmade meatballs, stuffed with roasted garlic, served over flat noodles with oven roasted tomato sauce.

\$11.99

Dungeness Crab Baked Mac n' Cheese

Large macaroni noodles tossed in a creamy mascapone sauce with Dungeness crab, sweet garlic confit, and truffle oil. Topped with shaved parmesan and baked golden.

\$11.99

SANDWICHES N' BURGERS

Served with choice of fries, new potato salad, kettle chips, or coleslaw.

Prime Rib Dip

Layers of thinly sliced roasted prime rib. Served on a rustic baguette with au jus and creamy horseradish.

\$8.99

Avocado Sandwich

Fresh avocado on whole grain bread with basil aioli, grilled tomatoes, fried goat cheese, smoked balsamic vinegar, lemon dressed sprouts and grilled red onion.

\$7.99

BLT

Crisp applewood bacon, tomatoes, butter leaf lettuce, housemade brown butter mayonnaise, on grilled sourdough.

\$7.99

Lobster Sandwich

Savory lobster salad on a butter-toasted French roll with basil aioli, butter leaf lettuce, garnished with parsley, shaved celery, and red onion.

\$9.99

Segura Viudus Non-Vintage Sparkling Wine

Daily Sandwich

Your server will share this with you or it's half the price.

\$7.99

The Classic

Topped with Oregon cheddar. Garnished with our signature burger sauce, Bibb lettuce, tomato, dill pickle and red onion.

\$7.99

Sweetgrass Pounder

On toasted sourdough with bacon, sausage and Tillamook cheddar cheese. Garnished with our signature burger sauce, lettuce, tomato, dill pickle and red onion.

\$12.99

Buttermilk Blue Burger

Seasoned with sea salt and fresh cracked pepper on a toasted potato bun with house mayonnaise, bacon chutney, Bibb lettuce and buttermilk blue cheese.

\$7.99

House of Fury Amber Ale

SEAFOOD

Served with our signature bread and choice of soup or salad.

Lemon-oregano Grilled Idaho Trout

Brushed with almond butter. Served on top of a chickpea fritter with yogurt and garlic chutney.

\$11.99

Alaskan Amber Fish n' Chips

Light, crispy beer-battered ling cod over seasoned French fries. Garnished with ginger tartar sauce and sweet n' sour slaw.

\$9.99

DESSERTS

Triple Chocolate

Chocolate truffle, chocolate cake with warm caramel sauce and blood orange ice cream and chocolate mousse with walnut whipped cream.

\$5.99

Late Harvest Peach Crisp

Topped with a almond-streusel crust. Served with Bourbon ice cream.

\$4.99

Honey Crème Brulée

Classic silky cream custard with a burnt sugar crust.

\$4.99

Pumpkin Cheesecake

Housemade spiced pumpkin cheesecake with sage sweet cream, pistachio brittle, and cranberry anglaise.

\$5.99

Ice Cream Du Jour

Ask your server about today's handcrafted ice cream.

\$2.99

SWEETGRASS CAFÉ

LATE NIGHT MENU

APPETIZERS

Sweetgrass Chicken Wings

Slow-roasted, then crisp-fried and tossed in homemade hot sauce, topped with blue cheese dressing and crumbles. Served with pickled celery and carrots.

\$7.99

Coconut Prawns

Hand-breaded in coconut and fried golden brown. Served with Thai peanut sauce, Sambal chili sauce and spicy cucumber salad.

\$8.99

Southern-fried Chicken Tenders

Served with coleslaw and barbecue sauce.

\$4.99

Beer-battered Onion Rings

Served with zesty horseradish sauce.

\$6.99

Chile-braised Beef Nachos

Fresh tortilla chips with braised beef. Garnished with tomatoes, green onions, refried beans, smoked queso, cotija cheese, lime, fresh cilantro, guacamole, pickled chilies, crema, and pico de gallo salsa.

\$8.50

BEVERAGES

Coca-Cola • Diet Coke • Sprite

Pibb Xtra • Fanta Orange

Full Throttle Twisted • Barq's Root Beer

Minute Maid Lemonade

Fair Trade Ethiopian Coffee

A medium body coffee roasted especially for Sweetgrass Café. A true coffee aficionado's delight from the origin where coffee began.



ENTRÉES

Scrambled Platter

Scrambled eggs topped with Oregon cheddar. Served with crisp bacon, toast and hashbrowns.

\$6.99

Biscuits and Gravy

Two jumbo biscuits smothered with peppered country gravy. Served with hashbrowns.

\$5.99

Cinnamon French Toast

Two slices of battered sourdough bread with apple butter. Served with warm maple syrup, crisp bacon and hashbrowns.

\$6.99

Country-fried Steak n' Eggs

Traditional country-fried steak with peppered country gravy, topped with two eggs to order. Served with hashbrowns.

\$8.99

Sunrise Burrito

Grilled sausage, avocado, and tomato sautéed with two eggs then topped with jack cheese. Wrapped in a warm tortilla with pico de gallo salsa and sour cream on the side.

\$6.99

Alaskan Amber Fish n' Chips

Light, crispy beer-battered ling cod over seasoned French fries. Garnished with ginger tartar sauce and slaw.

\$9.99

Steak n' Eggs

A 30 day-aged grilled sirloin seasoned with fresh cracked pepper and sea salt. Served with two eggs to order and crisp hash browns.

\$12.99

SANDWICHES N' BURGERS

Served with choice of fries, new potato salad, kettle chips or coleslaw.

Lobster Sandwich

Savory lobster salad on a butter toasted French roll with basil aioli, butter leaf lettuce, garnished with parsley, shaved celery, and red onion.

\$9.99

Buttermilk Blue Burger

Seasoned with sea salt and fresh cracked pepper on a toasted potato bun with house mayonnaise, bacon chutney, Bibb lettuce and buttermilk blue cheese.

\$7.99

Sweetgrass Pounder

On toasted sourdough with bacon, sausage and Tillamook cheddar cheese. Garnished with our signature burger sauce, lettuce, tomato, dill pickle and red onion.

\$12.99

Monte Cristo Sandwich

Sliced ham and roasted turkey on pan-fried egg bread with Dijon mustard and Swiss cheese. Served with house raspberry jam.

\$7.99

Prime Rib Dip

Layers of thinly sliced roasted prime rib. Served on a rustic baguette with au jus and creamy horseradish.

\$8.99

The Classic

Topped with Oregon cheddar. Garnished with our signature burger sauce, Bibb lettuce, tomato, dill pickle and red onion.

\$7.99

BLT

Crisp applewood bacon, tomatoes, butter leaf lettuce, housemade brown butter mayonnaise, on grilled sourdough.

\$7.99

SOUPS N' SALADS

House Clam Chowder

New England-style clam chowder with hardwood bacon, potatoes and clams.

Spiced Butternut Squash Soup

Served with Vermont maple marshmallows.

Soup Du Jour

Your server will share today's soup with you or it's on us.

cup \$2.99 bowl \$5.99

Chicken Caesar Salad

Choice of grilled or blackened chicken over romaine hearts in classic Caesar dressing.

Garnished with pan-roasted croutons, roasted garlic and shaved parmesan.

\$7.99

DESSERTS

Late Harvest Peach Crisp

Topped with a almond-streusel crust. Served with Bourbon ice cream.

\$4.99

Honey Crème Brûlée

Classic silky cream custard with a burnt sugar crust.

\$4.99

Ice Cream Du Jour

Ask your server about today's handcrafted ice cream.

\$2.99

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LATE NIGHT MENU

APPETIZERS

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