



Starters

Spicy Artichoke-Spinach Dip

Artichokes, spinach, jalapeños and three-cheese blend, served with tortilla chips.
12-

Beer Battered Onion Rings

Thick-cut, served with Creole honey mustard or Worcestershire aioli
7-

Garlic Fries

Crispy French fries, tossed in garlic butter.
9-

Owl's Nest Nachos

Tortilla chips, shredded three-cheese blend, sour cream, guacamole, diced tomatoes, black olives, green onions and fresh roasted salsa.
14-

Top it off with the following:

Chili 3-

Grilled chicken breast or seasoned Certified Angus Beef® ground chuck
5-

Mexican Seafood Cocktail

Clams, shrimp, Clamato and pico de gallo
10-

Asian Lettuce Wraps

Tofu, carrots, onions, peanuts and cabbage tossed in a spicy Asian sauce. Served with romaine lettuce.
12-

Chicken Wings

Choice of: Barbecue, Frank's Buffalo or spicy Asian sauce. Served with carrots, celery and Oregon blue cheese dressing.
6 for 9-
12 for 15-

Artisan Cheese Selection

Selection of west coast cheeses. Served with honey, grapes, smoked hazelnuts and crostini.
19-

Soups & Salads

Cascade Caesar Salad

Romaine, parmesan cheese, candied walnuts, dried cranberries and Caesar dressing

Half for 9-
Entrée for 13-

Steak & Spinach Salad

Queso fresco, corn, tomatoes, onions and lime vinaigrette topped with Certified Angus Beef® flat iron steak
13.50

Romaine Wedge

Tomatoes, bacon, Oregon blue cheese crumbles, warm bacon & citrus vinaigrette
9-

Garden Salad

Field greens, tomatoes, cucumbers and carrots
6.50

Add grilled chicken 5-
Add smoked salmon 8-

Dressing Choices:

Oregon blue cheese, Thousand Island, ranch, lime vinaigrette, sesame vinaigrette or balsamic dressing

Chef's Weekly Soup

Cup 5-
Bowl 7-

Five Onion Soup

Topped with a crouton, green onions and melted Gruyère
Cup 5-



Lounge Favorites

Owl's Nest Burger

Certified Angus Beef® ground chuck burger, pretzel bun, stone-ground mustard, Muenster cheese, onion rings, lettuce, tomatoes and onions.

Served with French fries
14.50

Mojito Chicken Sandwich

Grilled chicken, mint chimichurri, lime & rum aioli, shaved red onions, tomatoes and mixed greens in a whole wheat pita

12-

Cheese-Steak Sandwich

Certified Angus Beef® steak sautéed with onions, peppers and mushrooms, then topped with provolone cheese.

Served with French fries.
14.50

Portobello Sandwich

Soy marinated portobello mushrooms, aioli and provolone cheese on toasted ciabatta.

Served with French fries
11-

Whole Grain Tandoori Naan Flat Bread

Covered with pesto, fresh spinach, olive oil, tomatoes, parmesan cheese, black pepper, bacon and white cheese blend.

15-

Reuben

Toasted dark marbled rye, corned beef, sauerkraut, Swiss cheese and Thousand Island dressing.

Served with French fries.
14-

Big Plates

Fish & Chips

Beer battered Alaskan True Cod; Served with coleslaw, tartar sauce and French fries.

16-

Chorizo Mac 'n Cheese

Oversized sea-shells tossed in cheddar cheese sauce with house-made chorizo, baked in a cast iron skillet.

14-

Chicken & Waffle

Chicken fried steak served over a house made Belgian waffle with sausage gravy, warm maple syrup and bacon.

14-

Available After 5:00 p.m.

Chipotle Ponzu Salmon

Shiitake mushrooms, sugar snap peas and water chestnuts topped with a lime & cilantro crème fraîche

26-

7 oz Certified Angus Beef® Flat Iron Steak

Herb roasted potatoes and steamed romanesco topped with house-made Worcestershire sauce

33-

Fulton Valley Chicken Breast

Roasted potatoes, corn succotash, steamed romanesco and pan jus

24-

Bucatini Pasta Carbonara

Beecher's fresh cheese curd, asparagus, seasonal mushrooms and pancetta

21-

To-go orders subject to 15% gratuity. Parties of 8 or more subject to 20% gratuity.
Guided by Principles of Sustainability