

# Lunch

## SALADS | BOWLS

SOUP OF THE DAY 14  
chef's inspired creation

GEM SALAD 18 GF  
baby gem lettuce | shaved vegetables |  
toasted almond | citrus vinaigrette

BURRATA SALAD 22 GF  
fresh burrata | summer fruit | heirloom tomato |  
aged balsamic

CAESAR SALAD 19  
romaine lettuce | house crouton | hard-boiled egg |  
parmesan | chive | caesar dressing

ROAST CORN AND SHRIMP SALAD 26  
marinated corn | grilled shrimp | heirloom tomato |  
cilantro | queso fresco

ANCIENT GRAIN SALAD 18 GF  
mixed grains | baby kale | candied pecan |  
shaved aged goat cheese | apple | summer fruit

POKE \* 25  
furikake rice | scallion | tamago | avocado |  
pickled ginger | ponzu sauce

### ENHANCEMENTS

chicken 10  
shrimp 12  
salmon 14

## ENTREES

STEAK FRITES \* 38  
New York Steak 8oz | bearnaise sauce | fries

CERTIFIED ANGUS BEEF BURGER \* 28  
served with choice of side salad or french fries  
1/2 lb ground angus beef | red onion jam | bibb lettuce |  
beef steak tomato | tillamook cheese | french fries  
add applewood smoked bacon 4  
add avocado 4

SOUTHERN FRIED CHICKEN SANDWICH 24  
marinated chicken thigh | house made pickles | ranch aioli |  
lettuce | tomato | onion

ROAST CHICKEN BREAST 28 GF  
Mary's chicken breast | saffron tomato broth | marble potatoes |  
charred lemon

FRUTTI DE MARE PASTA 34  
handmade squid ink pasta | shrimp | mussel |  
white wine garlic butter sauce

BROWN BUTTER TROUT 28  
rainbow trout | farro risotto | seasonal green vegetables |  
marcona almond

STUFFED PORTOBELLO BURGER 24  
brioche | onion jam | bibb lettuce | beef steak tomato |  
tillamook cheese | black bean | french fries

VEGETARIAN PANINI 24  
grilled squash | heirloom tomato | avocado | red pepper |  
hummus | fresh mozzarella

AVOCADO TOAST 16  
fresh avocado | tomatoes | tomato jam | radishes | arugula

### ENHANCEMENTS

smoked salmon \* 10 | perfect egg \* 6

## PRE FIXE LUNCH MENU

48 per person

Choice of:

### FIRST

SOUP OF THE DAY

CAESAR SALAD  
romaine lettuce | house crouton | hard-boiled egg |  
parmesan | chive | caesar dressing

### SECOND

ROAST CHICKEN BREAST GF  
airline chicken breast | saffron tomato broth |  
marble potatoes | charred lemon

BROWN BUTTER TROUT  
rainbow trout | farro risotto | seasonal green vegetables  
marcona almond

### THIRD

WALDORF ASTORIA RED VELVET CAKE  
cream cheese mousse | chocolate cremeux |  
red velvet cake | chocolate almond streusel |  
berry coulis

COCONUT CHIA PUDDING GF VG  
chia seeds | coconut milk |  
mango pineapple compote

As part of Waldorf Astoria commitment to environmental stewardship, this menu contains locally sourced, or sustainable items whenever possible. All cuisine is prepared without artificial trans-fat.

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. | All parties of six or more will have a 18% service charge included.