

# PORTALS

## SHAREABLES

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- Rosemary Grilled Flat Bread (v)** 12  
Whole roasted garlic, Cambozola cheese, Mama Lil's peperonata
- Charcuterie Plate** 18  
Artisan cheese, cured meats, fig jam, grain mustard, cornichons, lavosh, croccantini crackers


## FROM THE KETTLE

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- Suncadia's Classic Tomato Bisque (v)** Petite 8 / Robust 10  
Tomatoes, cream, fresh basil, balsamic reduction, parmesan lattice
- Home Style Chicken Noodle** Petite 9 / Robust 12  
Herb roasted chicken, carrots, onion, celery, rosemary and egg noodles

## FROM THE GARDEN

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- Wedge Salad**  10  
Daily's thick cut pepper bacon, shaved radish, green onions, tomato, crumbled Oregonzola, bleu cheese dressing
- Caesar Salad** Petite 10 / Robust 15  
Whole hearts of romaine, parmesan, Spanish white anchovies, focaccia plank, lemon garlic dressing  
Add: **grilled chicken 4** **grilled salmon 5**
- Arrowhead Spinach Salad** Petite 14 / Robust 18  
Organic spinach, pepper bacon, roast tomato, red onion, sieved eggs, rye croutons, warm whole grain mustard dressing  
Add: **grilled chicken 4** **grilled salmon 5**

## PASTA

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- Portal's Famous Lobster Mac and Cheese** Petite 20 / Robust 28  
Cavatappi noodles, cold water lobster, aged white cheddar, truffle oil, fontina bread crumbs
- Roasted Winter Vegetable Whole Grain Penne** Petite 18 / Robust 26  
Butternut squash, Broccolini, carrots, pesto emulsion

Suncadia is committed to sourcing sustainable, local and regional ingredients, supporting local farmers, and growers, while working within the season, to provide the best available product



This symbol represents items that are gluten free

# PORTALS

## RIVER AND SEA

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### Chef Andrew's Kasu Sake Sea Bass

Jasmine stir fried rice, cashews, mint, cilantro, coconut green curry

Petite 25 / Robust 34

### Tasmin King Salmon

All natural, organic, sustainable Tasmin king salmon, buttered leek and house made pancetta whipped potatoes, Whole grain mustard beurre blanc, seasonal vegetables

Petite 28 / Robust 34

## FROM THE FARM AND PASTURE

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### Beecher's 'Double Cheese' Burger

Toppenish, WA, all natural, 1/2# beef patty, Seattle's own Beecher's Flagship and No Woman cheeses, lettuce, tomato, onion, Bistro sauce, brioche bun, Portals fries

16

### Tipple Hill Reuben

House braised corned beef, sauerkraut, swiss cheese, Russian dressing, rye bread

16

### Wish Poosh Prime Rib Dip

Toppenish, WA, all natural, slow roasted prime rib, aged white cheddar, au jus, horseradish, toasted alpine roll

18

### Coffee Rubbed Delmonico Steak

Toppenish, WA, all natural beef rib eye, house cut truffle parmesan frites, seasonal vegetables

35

### Earth and Ocean

Toppenish, WA, all natural beef tenderloin, whipped potatoes, giant prawn, seasonal vegetables

Petite 34 / Robust 42

## A BIT MORE

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Seasonal Vegetables

6

Whipped Potatoes

6

Asparagus and Crumbled Oregonzola

6

Truffle Parmesan Frites

6

Parties of 8 or more-1 check and 18% auto gratuity Split charge \$5 18% auto gratuity for all to go orders  
Consumption of raw or uncooked meats, poultry, eggs, fish or shellfish may increase your risk of food-borne illness  
Chef de Cuisine Alex Paguaga