

# PORTALS *Dinner Menu*

## Soup du Jour

### Tomato Bisque (v)

Thick and creamy, drizzled with balsamic vinaigrette and accompanied with a parmesan lattice.

6

### Chicken Tortilla Soup

Southwestern flavors of ancho, cilantro, corn, tomato and onion with grilled chicken. Crispy tortillas to garnish.

8

## Starter Salads

### Suncadia House Salad (v)

Our house salad consisting of heirloom and butter lettuces, baby tomatoes, shaved radish, fine herbs, chevre cheese. House shallot vinaigrette.

8

### Ice Berg Wedge

Topped with chopped bacon, shaved radish, snipped chives, and tomato, finishing with crumbled Rouge Creamery oregonzola. House bleu cheese dressing.

9

### Whole Leaf Caesar

Crisp romaine leaves, shaved Reggiano, white anchovies, balsamic reduction, rustic crostini. House caesar dressing.

9

## Appetizers

### Rosemary Grilled Flat Bread (v)

Served warm off the grill, accompanied with whole roasted garlic, Cambozola wedge, and local Mama Lil's peppernada.

9

### Mixed Seafood Steamer Pot

Medley of clams, mussels, crab claws, prawns and linguica sausage in a white wine fumet broth. Served with garlic bread.

11

### Pineapple Glazed Beef Satay

Grilled pineapple, sweetened soy glazed beef loin tips. Served with white rice and pickled cucumber and ginger.

12

### Tuna Poké Tower

Layers of ahi tuna, avocado, and fresh tomato. Surrounded by Ponzu sauce, wasabi aioli, chives and a crisp wonton.

12

### Angus Beef Sliders

Mini sirloin burgers. One with Rouge Creamery oregonzola and bacon, another with Tillamook cheddar and pickles and the third with pepper jack cheese and local Mama Lil's peppers.

Half order (3) 9

Full order (6) 14

## Entrée Salads

### Thai Vegetable and Rice Noodle Salad (v)

Peppers, snow peas, celery and carrot tossed with rice noodles and sesame-red chili ginger dressing

12

### Chinois Prawn Salad

Mixed greens with trio of peppers, onions, mint, cilantro and marinated grilled prawns. Served with candied cashews and a miso vinaigrette.

14

### Whole Leaf Caesar

Crisp romaine leaves, shaved Reggiano, white anchovies, balsamic reduction, rustic crouton. House caesar dressing.

Add grilled chicken

3

Add grilled king salmon

5

13

Add Dungeness crab

7

## *Pasta Toss*

- Barley and Wheat Berry Risotto (v)** 19  
Asparagus, spinach, lemon, mascarpone and parmesan cheese. Topped with a watercress and tomato salad.
- Lemon Ricotta and Artichoke Ravioli (v)** 20  
Lemon essence ravioli wrappers filled with ricotta and artichokes. Tossed with EVOO and served on a bed of tomato confit.
- Lobster Mac and Cheese** 22  
Cold water lobster, aged Vermont white cheddar and truffle oil tossed in a silky smooth cream sauce. Fontina bread crumbs for an added crunch.

## *River and Seas*

- Swift River Trout** 22  
Pan seared fresh trout cooked in a brown almond butter. Accompanied with sliced almonds and haricot verts.
- Cold Water Halibut** 29  
Pan seared and accompanied with asparagus, morel mushrooms and lemon essence risotto.
- Wild King Salmon and Dungeness Crab Roulade** 32  
Filet of salmon rolled with roasted tomato, basil and Dungeness crab, topped with two garlic prawns. Served with whipped potatoes and seasonal vegetables, chive beurre monte and tomato oil to make this dish complete.

## *From the Farms and Pastures*

- Thai Chile Half Chicken** 26  
Sweet chile glazed half chicken served with coconut ginger scented jasmine rice. Stir fry vegetables and nuoc cham dipping sauce on the side.
- Jamaican Tomahawk Chop** 28  
Rum glazed pork chop paired with braised pork belly and banana relish. Served with roasted sweet potatoes.
- Beefalo Strip Loin** 32  
Organically grown in Ellensburg, this tender 8oz loin is topped with boursin bleu cheese and served with whipped potatoes and foraged mushrooms.
- Mediterranean Lamb T-Bone** 32  
Rosemary marinated and grilled to your liking. Served with cous cous that has preserved lemon, mint and grape tomatoes.
- Cowboy Steak** 33  
Bone-in rib-eye steak topped with ancho butter. Served with a bowl of our house baked beans and warm corn muffins.
- Steak for Two** 60  
48oz porterhouse steak, sweet onions, beef steak tomatoes, basil and balsamic drizzle. Served with golden french fries.

Rare: red cool center    Medium Rare: red warm center    Medium: pink center    Medium Well: pink throughout    Well: slightly pink    Very Well: no pink

(v) = vegetarian

Automatic 8 dollar split charge

18% gratuity will be automatically added to parties of eight and more

Consuming some raw or undercooked foods can increase risk of food-borne illness

A Culinary Truth ~ "Food is the most primitive form of comfort"

Respectfully, The Suncadia Culinary Team:

Executive Chef ~ Andrew Wilson | Sous Chef ~ Oscar Guitron | Chef de Cuisine ~ Alex Paguaga |