

PORTALS

Appetizers

Bacon Cheddar Fries 9
Green onions, sour cream

Rosemary Grilled Flat Bread (v) 10
Whole roasted garlic, cambozola cheese, Mama Lil's peppernada

Soup du Jour

Served with warm bread and butter

Suncadia's Classic Tomato Bisque (v) cup 6
Tomatoes, cream, fresh basil, balsamic reduction, parmesan lattice bowl 8

Starter Salads

Served with warm bread and butter

Suncadia House Salad (v) 6
Winter mixed greens, pickled beets, spiced walnuts, chevre cheese, red wine shallot vinaigrette

Entrée Salads

Served with warm roll and butter

Warm Spinach Salad 13
Crisp spinach, sieved eggs, baby tomatoes, red onion confit, warm mustard bacon vinaigrette

Southwestern Crispy Chicken Chop Salad 14
Mix greens, black beans, cheddar cheese, corn, black olives, tomatoes, tortilla chips, spicy ranch dressing

Pasta Toss

Served with warm bread and butter

Capellini alla Puttanesca 12
EVOO, basil garlic tomato sauce, chili flakes, olives, capers, anchovies

Shrimp Scampi 16
Sautéed shrimp, lemon garlic brown butter, linguini noodles

Zesty Hot Wings 12
Crisp celery sticks, chunky bleu cheese

Angus Beef Sliders half (3) 9
full (6) 15
Mini sirloin burgers, one with Rouge Creamery Oregonzola and bacon; another with Tillamook cheddar and pickles; the third with pepper jack cheese and Mama Lil's peppers

Coast to Coast Clam Chowder cup 7
Cream, potatoes, onions, clams, herbs, bacon bowl 10

Caesar Salad starter 7
entrée 12
Chopped romaine hearts, shaved parmesan cheese, white anchovies, house made croutons, caesar dressing

Chef's Salad 13
Ice berg lettuce, house roasted turkey, spiced capicola, pepper bacon, provolone, hardboiled egg, roasted roma tomatoes, red wine shallot vinaigrette

Thai Beef Salad 15
Ice berg lettuce, thai red chilies, thai basil, cilantro, mint, red onions, grilled marinated flank steak, soy-lemongrass vinaigrette

Fettucini Chicken Alfredo 14
Grilled chicken breast, broccoli, chili flakes, garlic cream sauce

Lobster Mac and Cheese 18
Cold water lobster, aged white cheddar, parmesan cheese, truffle oil cream sauce, fontina bread crumbs

Automatic 5 dollar split charge on all entrees
the most primitive form of comfort"

18% gratuity will automatically be added to parties of 8 or more

Respectfully, The Suncadia Culinary Team:

Consuming some raw or undercooked foods can increase risk of food-borne illness
Sous Chef ~ Oscar Guitron | Chef de Cuisine ~ Alex Paguaga |

A Culinary Truth ~ "Food is

Executive Chef ~ Andrew Wilson |

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Sandwiches

Served with french fries or house salad

Grilled Ham and Cheddar 13	Monterey Chicken Sandwich 14
Thinly sliced black forest ham, Tillamook cheddar cheese, dijonnaise, grilled rye bread	Grilled chicken breast, sliced pineapple, Monterey jack cheese, lettuce, dijonnaise, toasted kaiser bun
Turkey Panini Melt 14	Crispy Fried Oyster Poor Boy 14
House roasted turkey, pepper bacon, provolone cheese, tomato, sourdough bread	Cornmeal crusted Pacific NW oysters, lettuce, tomato, pickle, Tabasco garlic aioli
Suncadia Angus Burger 14	Flatbread Club 15
Handmade half pound angus beef patty, pickles, Tillamook cheddar cheese, lettuce, tomato, onion, bistro sauce, toasted sesame bun	House roasted turkey, black forest ham, pepper bacon, swiss, cheddar, lettuce, tomato, grilled flatbread
Prime Rib Dip 15	Open Faced Meatloaf Sandwich 15
Sliced slow roasted prime rib, Mama Lil's peppernada, aged white cheddar, toasted baguette, au jus, horseradish	House made meatloaf, mushroom gravy, toasted french bread

Rivers and Seas

Steamer Clams 13	Brookside Cod and Chips 15
Fresh manila clams, white wine garlic butter sauce, garlic bread	Roslyn Brookside lager battered and breaded cod, citrus slaw, french fries, tartar
Swift Water Trout 16	Bronzed Salmon 18
Pan seared, haricot verts, almond brown butter	Creamy herbed polenta, tomato coulis, caper butter

From the Farms and Pastures

Served with warm bread and butter

Lemon Garlic Roasted Half Chicken 22	Cider Glazed Pork Porterhouse 24
Whipped potatoes, zesty garlic jus, vegetables	Creamy herbed polenta, winter pear relish, vegetables
8oz Prime Top Sirloin 26	Cowboy Steak 28
Whipped potatoes, sautéed wild mushrooms, vegetables	Bone in rib eye, cowboy beans, Johnny muffins, ancho butter, vegetables

Rare: Cool Red Center Medium Rare: Warm Red Center Medium: Pink Center Medium Well: Slightly Pink Throughout Well: No Pink

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