



PRELUDE TO PARADISE

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| SALMON CAKES..... | \$11.00 |
| Pan seared Northwest salmon cakes with a lemon-dill sauce | |
| MARINATED GOAT CHEESE WITH TOAST POINTS..... | \$10.75 |
| Chevre cheese marinated in olive oil with fresh herbs and roasted garlic Served with toasted, and herb seasoned baguette | |
| GRILLED ASPARAGUS WRAPPED IN PROSCIUTTO WITH CAPER MAYONNAISE..... | \$12.50 |
| A sure sign of spring in the Northwest is the first crop of tender, young asparagus. We lightly grill fresh asparagus with seasoned olive oil and wrap with prosciutto. Served with our own caper mayonnaise | |

SALADS & MOUNTAIN GREENERY

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| YAKIMA SPINACH SALAD | \$9.75 |
| Tender spinach from the Yakima Valley, slices of tart Granny Smith apples, candied walnuts and blue cheese crumbles with a pear vinaigrette dressing | |
| CHICKEN COBB SALAD | \$11.50 |
| Grilled all natural chicken breast seasoned with fresh herbs and served on wild greens with chopped egg, fresh vegetables, crispy bacon, smoked Gouda cheese and your choice of dressing | |
| FARMERS' MARKET SALAD WITH SPICED TILLAMOOK CHEESE | \$10.50 |
| Fresh seasonal vegetables and mixed greens tossed in light vinaigrette with Tillamook sharp white cheddar cheese | |
| PARADISE GREENS WITH BLACKBERRY VINAIGRETTE..... | \$6.00 |
| Organic greens with blackberry vinaigrette | |
| BOWL of SEAFOOD BISQUE with CRUSTY BREAD and SWEET CREAM BUTTER..... \$7.00 | |
| CUP of SEAFOOD BISQUE with CRUSTY BREAD and SWEET CREAM BUTTER \$5.00 | |

PLEASE NOTIFY MANAGEMENT IF YOU HAVE ANY FOOD ALLERGIES.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



ENTRÉES

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| PENNE RATATOUILLE | \$15.50 |
| Penne pasta tossed with lightly sautéed summer vegetables, served in a vegetarian marinara sauce | |
| WILD MUSHROOM STRATA..... | \$17.75 |
| Northwest Rain Forests are known for an abundance of wonderful mushrooms. Our strata is made from an assortment of wild mushrooms, yellow and red sweet peppers, eggs, crusty French bread and a touch of sherry. Served with cheese and fresh fruit | |
| BUFFALO MEATLOAF..... | \$18.75 |
| This bourbon buffalo meatloaf with Jack Daniel's sauce has been a favorite at The Paradise Inn for many years. We haven't changed a thing. Served with mashed potatoes and today's seasonal vegetable | |
| CHICKEN OSCAR | \$19.75 |
| Breast of chicken topped with a lemon hollandaise sauce, crab, and fresh asparagus | |
| PARADISE PASTA | \$21.00 |
| Spinach fettuccine served with a sun-dried tomato, alfredo sauce and grilled shrimp | |
| LAMB MEDALLIONS IN PORT WINE | \$28.50 |
| In the late 1890's, the high deserts of the Northwest were home to the largest herds of sheep in the world. Sheep ranching is still big business in Idaho, but in Washington, most of the old sheep ranges are now vineyards and orchards. Our preparation is from a traditional Basque shepherd's recipe made with Whidbey's Port Wine. Served with roasted potatoes and vegetables | |
| SEARED FRESH SALMON..... | \$27.00 |
| Salmon filet seasoned, seared, and basted with herbed olive oil | |