



LUNCH



TAHOMAS SELECTIONS

- HALIBUT FISH AND CHIPS** \$11.95
Pacific halibut can weigh five hundred pounds or more, but the best tasting are “little chickens” or fish under one hundred pounds. Firmer and sweeter than cod, these “small” halibut are ideal for fish and chips. Served with French fries, lemon and tarter sauce
- SALMON SANDWICH**..... \$10.95
Grilled King Salmon is served on a toasted French baguette with a lemon-dill sauce and your choice of cole slaw or French fries
- CRAB, PRAWNS & PINE NUT QUICHE** \$11.00
Sweet crab, tender prawns and toasted pine nuts baked in a tall and flaky pie crust with egg, Provolone and Parmesan cheeses, whole cream and herbs
- WILD MUSHROOM STRATA & SALAD**..... \$9.25
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. Accompanied by a small tossed salad with blackberry vinaigrette dressing
- BUFFALO BURGER**..... \$10.00
Buffalo (bison) is leaner than beef. We broil our 100% buffalo burgers to sear in the flavor and serve with melted Swiss cheese on a toasted bun with French fries
- GRILLED CHICKEN BREAST & HAM SANDWICH** \$10.95
We grill all natural chicken breasts and a slice of Prosciutto ham and then serve on a toasted baguette with an olive tapenade, sauteéd onions and peppers and top with smoky Provolone. Accompanied by cole slaw or French fries
- STEAK SANDWICH WITH GRILLED SWEET ONIONS** \$12.95
Every year we wait patiently for the first sweet onions from Walla Walla to reach the market. Full of natural sugar that caramelizes when grilled they are the perfect accompaniment to our center cut top sirloin steak, served on a toasted baguette with French fries

SOUPS & MOUNTAIN GREENERY

- 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 organic greens with chopped eggs, 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** \$6.00
Organic greens with blackberry vinaigrette
- BOWL OF SEAFOOD BISQUE** \$7.00
With crusty bread and sweet butter
- CUP OF SEAFOOD BISQUE** \$5.00
With crusty bread and sweet butter

BEVERAGES

- TULLY'S ORGANIC COFFEE** \$2.25
Our fair trade, shade grown organic coffee is a blend of Sumatran and Guatemalan beans with aromas of pine and cedar and a hint of caramel

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| Herbal & green teas, hot or iced.....\$2.35 | Soft drinks or lemonade.....\$2.35 |
| Milk, soy milk, hot chocolate.....\$2.35 | Wine, beer & cocktails are available, just ask your server |

Washington State Sales Tax will be added. Please remember, this is a non-smoking hotel.
To assist Mt. Rainier National Park in conserving our resources, water will be served on request.

Thank you and enjoy your National Park!