



Seasonal Menu Summer 2025

Soups and Salads

Clam Chowder Bowl \$5

New England style clam chowder made with baby clams, potatoes, onions and celery.

Soup of the Day Bowl \$5

Ask your server about today's featured soup made fresh by our culinary students.

Bleu Cheese Salad Half \$5 Full \$9

Romaine lettuce tossed with bleu cheese dressing and topped with chopped egg, almonds and bleu cheese crumbles. *Add grilled chicken or bay shrimp for \$2 more.*

Smoked Salmon Pasta Salad Half \$5 Full \$9

Seashell pasta tossed with smoked salmon, celery, asparagus, red pepper and green onions in a lemon dill yogurt dressing.

Crab Tower Entrée \$16

Our popular towering crabmeat salad with tomato onion relish, avocado and seasonal greens tossed in a champagne vinaigrette and drizzled with a cilantro infused oil.

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Beverages

Beverages \$2

Variety of Soft Drinks (ask your server for flavors), Lemonade, Iced Tea, Coffee, or Hot Tea

**Steak and seafood are cooked to order. Consuming undercooked beef, lamb, poultry, seafood, shellfish, pork, or egg may increase your risk of foodborne illness.

Allergies: Please be aware our food may contain or be exposed to common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish or wheat. While we take steps to minimize risk and safely handle the foods containing potential allergens, please be advised cross contamination may occur. Please notify us of any allergy so we can assist you in your order.

Entrees

Pesto Pasta \$10

Spaghetti pasta tossed with our house-made pesto then topped with a balsamic tomato salsa and Parmesan cheese. *Add grilled chicken or bay shrimp for \$2 more.*

Rainier Room Burger \$12

Our own hand pressed cooked to order burger with parmesan, mushrooms, marinated tomatoes, iceberg, sweet & sour onions and basil aioli on an onion bun.

Chicken Cacciatore \$12

Traditional “hunter style” cacciatore with boneless chicken thigh, oregano, thyme, white onion, bell pepper, mushroom and plum tomatoes. Served with a side of potato pave.

Smoked Salmon ** \$14

Atlantic salmon fillet baked to order with an almond and tarragon crust. Served with a lemon beurre blanc, rice pilaf and sugar snap peas.

Crab Cakes \$16

Blue crab meat with onions, bell peppers, garlic, jalapeno and herbs. Served with a beurre blanc, sweet chili sauce, orzo and asparagus.

Ribeye Steak** \$16

Grilled to order ribeye steak basted with a Worcestershire butter and topped with fried onion strings. Served with a Hasselback potato and sweet corn relish.

Desserts

Strawberry Shortcake \$5

Orange scones layered with sliced Grand Marnier soaked strawberries and whipped topping.

Banana Foster \$5

Ripe Cavendish bananas flambéed with sugar, banana liqueur and rum. Served with a crepe and vanilla ice cream.

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