

Sahalee Dinner Menu

~ Casual Fare ~

Fresh Fish and Chips 18

Tempura fried halibut with lemon and tartar

Tempura Prawns 18

White gulf shrimp, tempura fried and served with cocktail sauce, tartar sauce and fries

Steamed Clams 18

Steamed local Manila clams served with white wine, fresh herbs, and butter GF★

***Classic Wagyu Burger 16**

Smoked bacon and cheddar cheese, served with house truffle fries

Mini Wagyu Burgers 11

Three mini Kobe burgers served with cheddar, lettuce, tomato, pickle and onion

Jalapeno Chicken Burger 15

Grilled chicken breast, pepper jack cheese and smoked bacon with fresh jalapenos and grilled onions.

~ Salads ~

All salads may be ordered in half sizes

Baby Gem Salad 12

Baby Gem lettuce with sliced apple, bacon, toasted hazelnuts and house made blue cheese dressing GF

Apple Fennel Salad 12

Cosmic Crisp apple and fennel tossed with blond frisee and a grilled lemon and honey dressing

Caprese Salad 12

Fresh mozzarella, heirloom tomatoes, and organic basil with extra virgin olive oil and balsamic reduction GF

Mexican Chopped Salad 16

Grilled chili rubbed chicken, toasted pumpkin seeds, bell peppers, queso fresco, tomato, roasted corn, house-made tortilla strips, and cilantro lime dressing ★

Iceberg Wedge Salad 10

Smoked bacon, English cucumber, blue cheese crumbles, cherry tomatoes, and blue cheese dressing GF

House Green Salad 7

Mixed organic greens, tear drop tomato, English cucumber, and choice of dressing GF★

***Caesar Salad 10**

Romaine hearts, house croutons, Parmigiano Reggiano, and house-made Caesar dressing

Jackson Square Salad 25

Dungeness crab, bay shrimp, egg, avocado, and Maytag blue cheese tossed with Caesar dressing GF

★ Healthy options, low in or free of saturated fats and cholesterol
Please ask your server for details
GF Gluten Friendly

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

*Menu item may contain raw or undercooked ingredients

Please note a 18% service charge retained entirely by Sahalee Country Club will be added to your bill

~ Entrées ~

***Beef Tenderloin Fillet 38**

Roasted Roma tomato and black pepper demi-glace GF

Halibut Gratin 35

Parmesan crusted halibut finished with sauce mornay

New York Steak 42

Finished with herb butter and fried onion rings

Roasted Pork Tenderloin Marsala 25

Pan roasted pork tenderloin medallions, sautéed mushrooms, Marsala demi-glace

Lobster and Sausage Rigatoni 28

*Rigatoni pasta with Italian sausage and sautéed lobster, in a San Marzano tomato and cream sauce topped with Reggiano
Ask your server for a gluten free option*

Chicken and Broccoli Orecchiette 25

Sautéed breast of chicken with garlic, broccoli, parmesan reggiano, cream and butter

Spaghetti Bolognese 24

*House Bolognese sauce with herbs and Reggiano cheese
Ask your server for a gluten free option*

Chicken Piccata 26

Pan fried parmesan crusted breast of chicken with lemon and capers

Sides

Pan Roasted Brussel Sprouts 8

Grilled Vegetables 8

House Made Onion Rings 8

Pasta with Butter and Parmesan 6

Truffle Fries 6

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