

## for the table

### MEAT & CHEESE BOARD | 21

west coast artisan cured meats, regional cheeses, grapes, pickled vegetables, grain mustard, fruit preserve, crackers

### JACOBSON SEA SALT FOCACCIA | 10

organic butter, raw honey, fresh thyme **vg**

### BRUSCHETTA | 15

whipped ricotta, roma tomatoes, basil, estate produced extra virgin olive oil **vg**

### NW CRAB CAKE | 22

sriracha remoulade, arugula **df**

### OREGON COAST CLAMS | 17

butter, white wine, garlic, leeks, with crusty baguette

### CRISPY BRUSSELS SPROUTS | 15

crispy pancetta, figs, and honey balsamic **gf**

### STEAK TIPS | 18

prime beef cuts, butter, garlic, fresh herbs, truffle aioli **gf**

## soups & salads

add grilled chicken **+9** | steak tips **+11** | king salmon **+19**

### SOUP OF THE MOMENT | 9

seasonally inspired, rotating soup

### HOUSE TOMATO BASIL | 9 **vg**

### CAESAR | 13

romaine, white anchovy, lemon, parmesan, garlic croutons

### CLASSIC WEDGE SALAD | 13

iceberg lettuce, blue cheese dressing, bacon, candied walnuts, cherry tomatoes, blue cheese crumbles **gf**

### SWEET WATERS MIXED GREENS | 13

mixed greens, cucumber, radishes, charred lemon vinaigrette, sunflower seeds, fresh herbs **vg**

### SWEET WATERS COBB | 21

grilled chicken, romaine, avocado, cherry tomatoes, bacon, egg\*, green onion, blue cheese crumbles, with green goddess dressing **gf**

### SWEET SPINACH SALAD | 17

baby spinach, mixed greens, fresh blueberry, avocado, goat cheese, and pistachios with a strawberry banyuls vinaigrette **vg/gf**

## add ons

### SIDES | 7

garlic mashed potatoes | truffle fries | asparagus mixed greens | caesar salad

## handhelds

served with fries | substitute side salad or soup **+3**  
add avocado, bacon, braised pork, or fried egg\* **+3**

### SWEET WATERS BURGER | 20

8oz brisket/wagyu blend, lettuce, tomato, onion, garlic aioli, on a brioche bun

^add cheddar, swiss, gouda, or blue cheese **+1.5**

^substitute black bean patty at no additional charge

### COD FISH & CHIPS | 21

beer-battered cod, house fries, dill remoulade, lemon, coleslaw

### GRILLED CHICKEN SANDWICH | 19

basil pesto chicken, mozzarella, tomato with balsamic glaze, on a brioche bun

### MARKET VEGGIE AND HUMMUS | 18

fresh cucumber, tomato, shredded carrot, red onion, artichoke hearts, hummus, amaranth, and feta cheese, on multigrain **vg**

### SMOKED SALMON TEA SANDWICH | 19

cold smoked salmon, lemon dill cream cheese, capers, pickled shallot, and fresh dill, on thick rye bread

### CUBANO SANDWICH | 19

braised pork, shaved ham, swiss cheese, dill pickle slices, yellow mustard, grilled and pressed in a ciabatta bun

## large plates

### CATCH OF THE DAY\* | MP

fresh, local seafood dish curated by the chef

### WILD MUSHROOM RISOTTO | 38

wild seasonal mushrooms, parm crisp, fried fennel fronds, smoked paprika oil **vg, gf**

### RIGATONI & ELK MEATBALLS | 39

pearl onions, marjoram, parmesan, chicken demi, arugula and pine nut salad

### ROASTED HALF CHICKEN | 36

wild mushroom cream sauce, stewed greens, garlic mashed potato **gf**

### VALLEY RIVER INN MEATLOAF | 30

pork & beef, port wine brown sugar glaze, garlic mashed potato, roasted carrots

### PNW CIOPPINO\* | 40

zesty red sauce, cod, salmon, scallops, shrimp, crusty baguette (**gf without baguette**)

### 10 OUNCE NEW YORK STRIP\* | 47

sauce diane, garlic green beans, crispy potatoes, fried shallots

### PRIME RIB\* - available Friday & Saturday only

mushroom demi, broccoli, baked potato **gf**

12oz | **52** 16oz | **60**

**vg/vegetarian gf/gluten-free df/dairy-free**

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergens or dietary restrictions. A 22% gratuity will automatically be applied for all parties of 6 or more.