

SAWTOOTH HOTEL



STARTERS

Bigwood Country Loaf	\$8
<i>herb oil, sea salt, whipped butter</i>	
Green Salad	\$11
<i>mixed baby lettuces, garden vegetables, red wine vinaigrette (GF)</i>	
Wedge Salad	\$14
<i>artisan romaine, tomatoes, bacon, danish blue cheese, crispy garlic, herbed buttermilk ranch (GF)</i>	
Dressings: Balsamic Vin, Red Wine Vin, Herbed Ranch	
Soup of the Day	Cup \$7 Bowl \$9

SHAREABLES

Crispy Brussels	\$14
<i>soy sweet chili glaze, crispy rice noodles, crumbled peanuts, pickled onions (GF/VE)</i>	
Beet & Burrata	\$16
<i>roasted beets, burrata, spicy berry jam, sunflower seeds, herb oil, crostini</i>	
Pork Belly Wraps	\$18
<i>sweet sriracha lime sauce, pickled vegetables, chili cucumbers, spicy peanuts, herbs, lime (GF/DF)</i>	
Vegan Wraps	\$18
<i>avocado, tofu, sweet sriracha lime sauce, pickled vegetables, chili cucumbers, spicy peanuts, herbs, lime (GF/DF)</i>	

KIDS MENU

Marinara Pasta	\$10
Butter & Cheese Pasta	\$10
Meat Sauce Pasta	\$12

ENTREES

Sawtooth Bowl	\$22
<i>brown rice, stir fry vegetables and greens, coco-miso broth, pickled vegetables, herb salad, spiced pepitas (GF/VE)</i>	
Spaghetti Bolognese	\$26
<i>grass-fed beef & pork, parmesan cheese, basil</i>	
Spaghetti Primavera	\$24
<i>house red sauce, seasonal vegetables, parmesan cheese, basil (V)</i>	
Pork Schnitzel	\$28
<i>garlic yukon mashed potatoes, seasonal vegetables, lemon caper beurre blanc OR mushroom gravy (additional charge for extra sauce)</i>	
Roasted Chicken Thighs	\$28
<i>white bean ragout, fennel, tomato, wilted radicchio, bacon, parmesan cheese, balsamic glaze (GF)</i>	
Grilled Steelhead	\$36
<i>mushroom asparagus risotto, sweet pea pesto, pepper sofrito (GF)</i>	
Braised Angus Beef	\$38
<i>garlic yukon mashed potatoes, roasted vegetables, onion jus, sweet pickle salad (GF)</i>	

SIDES AND ADD ONS

Avocado	\$5
Halloumi	\$7
Tofu	\$7
Grilled Chicken	\$9
Grilled Steelhead	\$14
Brown Rice	\$5
Garlic Mashed Potatoes	\$6
Seasonal Vegetables	\$8

DF = Dairy Free GF = Gluten Free V = Vegetarian VE = Vegan

Please advise your server of any food allergies or preferences.

\$8 split plate charge for entrees. \$1 to go charge item per item.

We cannot separate checks, apologies for the inconvenience. We can accept up to **three** forms of payment per party. 20% service charge may be added to parties of 6 or more

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