

Reflections

BAR & GRILL

From The Grill

Add Your Choice of Meat for \$7

Three Buttermilk Pancakes

Hot & Fluffy Buttermilk or Blueberry Pancakes |
Butter & Maple Syrup \$17

Nutella & Peanut Butter French Toast

Sourdough Bread | Strawberries and Banana |
Nutella & Peanut Butter Ganache \$19

Coconut & Corn Flake French Toast

Coconut Milk Battered Bread | Butter & Maple
Syrup \$17

Brioche & Buttermilk French Toast

Mixed Berry Compote | Seasonal Fresh Berries |
Sliced Banana \$19

Three Egg Omelet

Served w/ Breakfast Potatoes *

GF Garden Omelet \$19

Spinach | Sautéed Onions | Mushroom | Peppers | Tomatoes | Cheddar Cheese

GF Northwest Omelet \$21

Pacific Northwest Smoked Salmon | Roasted Tomato | Chives | Capers | Tillamook White Cheddar

GF Meat Lovers Omelet \$21

Smoked Bacon | Maple Chicken Sausage | Ham | Tillamook White Cheddar

GF Build Your Own Omelet \$20

Choose All Your Favorites:

Bacon | Ham | Onion | Peppers | Mushroom | Tomato | Spinach | Cheddar | Smoked Salmon \$2

Entrées

All American Breakfast

Three Eggs Cooked Your Way | Breakfast Potatoes |
Choice of Bacon, Maple Chicken Sausage or Ham |
Choice of Toast \$21

★ Steak & Eggs

8 oz Strip Loin | Two Eggs Your Way | Breakfast
Potatoes \$23

ⓈGF Cholesterol Free Vegetable Scramble

Roasted Tomato | Asparagus | Spinach | Mushroom
| Green Onion \$18

Ⓢ★ Yukon Potato & Vegetable Hash

Asparagus | Mushroom | Bell Pepper | Arugula |
Tillamook White Cheddar Cheese | Two Eggs Your
Way \$18

Croissant Sandwich

Pecan Wood Smoked Bacon and Ham Scramble |
Tillamook Sharp White Cheddar | Breakfast Potatoes
\$19

How Do You Benedict

Two Poached Eggs | Hollandaise Sauce | Choice of
Canadian Bacon, Smoked Salmon or Spinach w/
Mushrooms & Caramelized Onions \$21

Smoked Salmon Lox and Bagel

Northwest Smoked Salmon Lox | Cream Cheese |
Capers | Sliced Tomato | Red Onion \$20

Ⓢ Avocado Toast

Whole Wheat Organic 24 Grain & Seed Toast |
Smashed Avocado | Roasted Tomatoes |
"Everything" Bagel Seasoning \$17

★ Smoked Salmon Breakfast Hash

Potato & Bell Pepper Hash | Avocado | Arugula | Cilantro-Lime Sour Cream | Two Eggs Your Way
\$20

*** Breakfast Potatoes Can Be Cooked Gluten Free Upon Request.**

An 20% service charge will be added to parties of six (6) or more persons.

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

Beverages

Mimosa

La Marca Prosecco | Orange Juice \$11

Espresso Martini

Owen's Espresso Martini Mix | Tito's Vodka \$15

Bloody Mary

New Amsterdam Vodka | Tomato Juice | Dimitri's Seasoning \$13

Sides & A la Carte

Plain or Fruit Greek Yogurt

\$4

Yogurt Parfait

*Housemade Granola | Greek Yogurt | Fresh Berries
\$10*

4 Strips Pecan Wood Smoked Bacon

\$7

2 Chicken Maple Sausage Patties

\$7

Ham Steak

\$7

Snoqualmie Falls Oats Housemade Granola

\$8

GF Fresh Fruit & Berry Plate

\$10

Yukon Gold Breakfast Potatoes

\$6

Three Eggs Your Way

\$6

Two Eggs Your Way

\$5

Kids

Ages 10 & Below

\$10

Choice of Two:

Fruit Cup

Yogurt

Little Bear Pancakes

Cheesy Scrambled Eggs

Bacon

Oatmeal

Potatoes

Chicken Maple Sausage

*An 20% service charge will be added to parties of six (6) or more persons.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Reflections

BAR & GRILL

Small Plates

Chicken Wings

Six Wings | Orange Ginger or
Sweet & Spicy \$15

Bison & Sweet Potato Wonton

Tomatillo Pumpkin Seed Sauce \$16

☑ Portobello Parmesan 'Sticks'

Tomato Remoulade \$15

Coconut Prawns

Sweet Orange Chili Sauce \$16

Northwest Crab Cakes

Twin Crab Cakes | Three-Mustard Lime &
Thyme Aioli \$19

Chipotle Chicken Quesadilla

Creamy Guacamole | House Sofrito Sauce
\$15

Lobster & Salmon Fritters

Two Tempura-Battered Fritters | Sweet Chili & Miso Aioli | Asian Slaw
\$24

Soups & Salads

Add To Any Salad: Chicken Breast \$9 | Salmon \$11 | 7oz Striploin \$14

Caesar Salad

Classic Creamy Caesar Dressing | Romano
Parmesan Blend | Housemade Garlic Herb
Croutons \$9 \$15

GF Greek Salad

Cucumber | Feta | Kalamata Olives | Tomato
Pepperoncini | Tzatziki Dressing \$17

Seasonal Mixed Green Salad

Grape Tomato | Red Onion | Shredded
Carrots | Croutons | Your Choice
Dressing \$8

GF Grilled Seafood Salad*

Grilled Prawns | Grilled Salmon | Romaine
Cucumbers | Tomatoes | Toasted Pumpkin Seeds
Avocado Lime Vinaigrette \$26

Asian Chicken Salad

Grilled Chicken Breast | Sweet & Sour Vegetables
Sesame Orange Vinaigrette \$24

Smoked Salmon & Clam Chowder

Cup \$10 Bowl \$15

Soup Of The Day

Cup \$6 Bowl \$8

Pizza

12" Rustic Crust

Gluten Free Crust Available For \$1

Pepperoni and Three Cheese

Classic Red Sauce | Fresh Herbs | Mozzarella-Provolone-Tillamook Cheddar \$19

Grilled Chicken

Creamy House Pesto | Caramelized Onion | Mozzarella Provolone Blend | Grape Tomato \$21

Italian Sausage

Red Sauce | Seattle's Uli's Italian Sausage | Mama Lil's Peppers | Mozzarella Provolone Blend ... \$21

☑ Margherita

Red Sauce | Fresh Mozzarella | Basil Pesto | Finish Olive Oil \$17

☑ Wild Mushroom and Artichoke Bottom

Creamy Marcona Almond Pesto | Feta Mozzarella & Provolone Blend \$19

An 20% service charge will be added to parties of six (6) or more persons.

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

Handhelds

Choice of Side: Seasoned Sidewinder Fries | Housemade Coleslaw | Sweet Potato Fries + \$1
Cup of Today's Soup + \$1 | Onion Rings + \$2 | Side Green Salad + \$2
Caesar Salad + \$3 | Cup of Chowder + \$5

Lamb Burger*

Curry & Herb Northwest Raised Lamb
Roasted Tomato | Fresh Mozzarella
Citrus Mayonnaise | Brioche Bun | Garden
Burger Substitution Available \$21

Bacon Cheese Burger*

Cheddar | Pecan Wood Smoked Bacon
Grilled Mushrooms & Onions | Mayonnaise
| Brioche Bun | Garden Burger Substitution
Available \$20

Avocado Turkey Club

Smoked Turkey Breast | Pecan Wood
Smoked Bacon | Avocado | Tomato
Provolone | Mayonnaise | Lettuce | Toasted
Whole Wheat \$18

New York Steak Sandwich*

7 oz. Striploin | Tillamook Sharp Cheddar
Fried Onions | Stone Ground Mustard
Horseradish Mayonnaise | French Sourdough
Roll \$23

Reflections Grilled Cheese

Boursin | Provolone | Beecher's Cheese
Avocado | Pecan Wood Smoked Bacon
Grilled Rustic Sourdough \$16

Chicken Parmesan Sandwich

Basil Pesto Mayo | Grilled Ciabatta .. \$19

☑ Avocado Caprese Sandwich

Fresh Mozzarella | Tomato | Basil Pesto
Balsamic Glaze | Sourdough\$16
add Grilled Chicken Breast\$25

Entrées

GF Lemon Honey Baked Chicken

Breast

Wild Mushroom Blend | Bacon Truffle
Butter Mashed Potatoes \$31

GF NW Seafood Paella*

Halibut | Salmon | Prawns | Fish Saffron
Fumet | Bomba Rice | Seasoned Vegetables
\$37

Pan-Fried Pork Chop*

Beechers Cheese Mashed Potato | Tomatillo
& Hatch Chili Sauce \$36

Salmon & Shrimp Teriyaki Bowl*

Sesame Seed Baked Salmon | Fried Wild
Rice | Sweet Chili Orange Slaw \$37

Grilled Rib-Eye Steak*

12 oz. Cut | Roasted Garlic, Fresh Herb &
Beechers Cheese Mashed Potato | Chateau
St Michelle Cabernet, Truffle Salt &
Rosemary Jus \$45

☑ Beechers and Tillamook Cheese Campanelle Pasta

Beechers Marco Polo | Tillamook Medium & Sharp Cheddar..\$19
Seasonal Roasted Vegetables & Greens\$25
Garlic Herb Grilled Chicken Breast\$28
Halibut, Salmon & Shrimp\$33

Fish & Chips

Snoqualmie Brewery Hefeweizen Beer Batter
Grain Mustard & Caper Tartar Sauce
Salmon...\$22 Halibut...\$27 Combo...\$25

GF Cedar Plank Baked Salmon*

Marcona Almond Roasted Red Pepper
Sauce | Creamy Leek & Asparagus Risotto
\$36

GF Halibut Veracruz

Tomato Lemon Sauce | Poblano Pepper
Cilantro Rice \$41

☑ Sweet Tomato Asiago Cheese

Gnocchi

Grilled Asparagus | Roasted Tomato Pesto
Kalamata Olives \$26

Rosemary Truffle Salt Grilled Striploin*

10oz NY Striploin | Espresso Parmesan
Risotto | Deschutes Black Butte Porter
Infused Beef Demi Glace \$40

An 20% service charge will be added to parties of six (6) or more persons.

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