SUNCADIA

ESTOVEHOUSE CLE ELUM · WA

DUNGENESS CRAB DIP. 30

Dungeness and rock crab, pita chips

GOAT CHEESE CHEESECAKE • 25

Savory cheesecake, walnut pesto, dried cranberries, dried figs, crostini

PROSCUITTO FLATBREAD • 17

goat cheese, peach chutney, herbed champagne vinegar reduction

MEZZE PLATTER • 26

Rotating cheese, demi baguette, Greek marinated squash, heirloom tomato, and bell peppers in a preserved lemon vinaigrette, mixed olives, hummus, carrots, and celerv

BEEF TIPS • 18 [GF]

herb and garlic marinated beef tips with crostini and cucumber salad

PRETZEL • 15

warm cheese dip and whole grain mustard



Coal Miner · 28

Prosciutto, Duck Salami, Beecher Marco Polo, Rouge smokey blue cheese, Fig jam and crackers

SIGNATURE SALADS

GREEK SALAD • 15/22 [V]

Romaine, Greek marinated bell peppers, heirloom tomato, bell peppers, feta, olives, pine nuts, preserved lemon vinaigrette

BLACK GARLIC CAESAR • 13/18

Crisp Romaine hearts, pecorino snow, croutons, black garlic Caesar dressing

SUMMER MIXED SALAD • 13/18 [V]

Bibb and spring mix, Rogue Smokey Blue, Roma tomatoes, pickled red onion, cucumber, fingerling potatoes, balsamic vinaigrette

STOVEHOUSE SIDE SALAD • 7/14 [V]

Spring mix, cucumber, Roma tomatoes, pecorino snow, choice of dressing



STOVEHOUSE BURGER • 26

Wagyu burger, pimento cheese, pickled poblano pepper, bacon, lettuce, tomato, garlic aioli, pretzel bun with fries

GRILLED PRAWNS • 35

Grilled, with smashed fingerling potatoes, curry yogurt sauce, and grilled squash

PROSPECTOR STEAK •28 [DF]

Herb marinated Coulotte steak, caramelized onions and fries

ORZO BOWL · 25

Cucumber, tomato, orzo pasta, olives, tzatziki, chicken, feta and shredded romaine. Also available with marinated Tofu

BAKED TRUFFLE MAC AND CHEESE •15

house made bechamel with white truffle oil

SIDES & ADD ONS

MARINATED CHICKEN BREAST • 12 MARINATED COULOTTE STEAK • 20 GRILLED PRAWNS •22 ORA SALMON FILET •35

FRIES • 10 **TRUFFLE FRIES •11** ASPARAGUS • 11 **ALEPPO SEASONED BROCCOLINI • 10**

DINNER MENU

ESTOVEHOUSE CLE ELUM- WA

SIGNATURE SALADS

GREEK SALAD • 15/22 [V]

Romaine, Greek marinated squash, Heirloom tomato, and bell peppers, feta, olives, pine nuts, preserved lemon vinaigrette

BLACK GARLIC CAESAR •13 /18

Crisp Romaine hearts, pecorino snow, croutons, black garlic Caesar dressing

SUMMER MIXED SALAD • 13/18 [V]

Bibb and spring mix, Rogue Smokey Blue, Roma tomatoes, pickled red onion, cucumber, fingerling potatoes, balsamic vinaigrette

STOVEHOUSE SIDE SALAD • 7/14 [V]

Spring mix, cucumber, Roma tomatoes, pecorino snow, choice of dressing



ORA KING SALMON • 44

6 oz skin-on, Israeli cous cous with, marinated artichoke hearts, snap peas, bell peppers and lemon zest, with carrot Burre Blanc and crispy capers

CIOPPINO PAPPARDELLE • 36

Cioppino inspired pasta, bay scallops, prawns, clams, pappardelle, saffron potato rouille

45 DAY AGED RIBEYE • 64

16 oz. braised leeks, asparagus, oven dried tomato, umami butter

TOMAHAWK • 99 [GF,DF]

Braised mushrooms, pearl onions, and spinach, chimichurri and mushroom mirin sauce

LAMB PORTERHOUSE • 38 [GF]

Greek marinated, Boursin whipped potatoes, Aleppo seasoned broccolini, merlot lamb demi

RAJA CHICKEN BREAST • 36 [GF]

Orange marinated bone in chicken breast, pan fried polenta cake, creamy roasted poblano raja sauce, summer squash and oven dried tomatoes

VEGAN "SCALLOPS" • 29 [VE,GF,DF]

Marinated and seared King Oyster Mushrooms, ginger lemongrass jasmine rice, baby bok choy, snap peas carrots, red pepper coulis, fried lotus

VEGETARIAN GREEN PASTA • 25

Gemelli pasta, tossed in a leek, green pea and Swiss chard sauce with lemon and pecorino.



CELEBRATE 20 YEARS OF THE INN WITH AN ORIGINAL SPECIAL FROM OUR FIRST YEAR

80Z FILET MIGNON • 65 [GF]

Boursin whipped potatoes, grilled asparagus, red wine demi

RAINBOW TROUT • 32 [DF]

Dijon glaze and herbed panko, green bean almondine, rice pilaf

SIDES & ADD-ONS

FRIES • 10 PARMESAN TRUFFLE FRIES• 12
POLENTA CAKE WITH RAJA SAUCE • 9
ALEPPO SEASONED BROCCOLINI • 10 RICE PILAF• 7 CHICKEN BREAST •15 **COULOTTE STEAK • 20**

ASPARAGUS • 11

BOURSIN WHIPPED POTATO • 7

GREEN BEAN ALMONDINE • 10

BRAISED MUSHROOMS AND PEARL ONIONS • 7

TRUFFLE MAC AND CHEESE • 15

GRILLED PRAWNS • 22

ORA SALMON FILET • 35

ESTOVEHOUSE

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DESSERTS

CARROT CAKE | 14 VG House carrot cake, candied pecan, caramel sauce

> PANNA COTTA | 14 GF Rotating flavor, ask your server

EVERGREEN FOREST CAKE | 14
Almond sponge cake, whipped pistachio ganache, freeze dried rose petals, huckleberry gelle, honey tuille

CHOCOLATE TORTE | 11 GF VG Almonds, chocolate ganache

GELATO | 9 Rotating flavor, ask your server CARROT CAKE | 14 VG House carrot cake, candied pecan, caramel sauce

> PANNA COTTA | 14 GF Rotating flavor, ask your server

EVERGREEN FOREST CAKE | 14
Almond sponge cake, whipped pistachio ganache, freeze dried rose petals, huckleberry gelle, honey tuille

CHOCOLATE TORTE | 11 GF VG Almonds, chocolate ganache

GELATO | 9 Rotating flavor, ask your server

ESTOVEHOUSE

KIDS ENTREES

KIDS CHEESEBURGER • 15 KIDS kids rule

MAC AND CHEESE • 11 KIDS kids rule

GERMAN SAUSAGE CORN DOG • 12 Kilds rule

CHICKEN STRIPS • 12 KIDS kids rule

UNCRUSTABLE STRAWBERRY OR GRAPE • 12 kids rule

KIDS HUMMUS AND VEGGIES • 12 kids rule

ENTREE INCLUDES ONE SIDE

FRIES · 5

CARROT STICKS · 5

SALAD · 5

APPLESAUCE · 3

C J I A U T L C P L I J M X S
Y O Y F D U F O U S X O L R U
M U L E E L C A K C U Y T E E
K C S N Z N C L D N A M Y N Z
P N U P A J I C T D D R O C A
I R K N Z G P A Q U V C K P W
D D O A S E I R H L E L S X C
L J C S V N T T Q N N N H Q U
C W J Q P C I A I N T Y Z O Q
A Y C P P E R P R K U R V A S
O Q G L L O C C L A R B K V J
E A X M S B X T K N E J L R J
K M I L Y Z A S O R X B E X R
B O Y Q Y Y K E B R R U B S P

Adventure

Bear

Cle Elum

Coal Cart

Elk

Mountain

Pinecone

Prospector

Roslyn

Wildflower

