

## *Soups, Greens & Lighter Selections*

### SweetWaters Dungeness Crab Chowder

bowl 9.00    cup 6.00

### Today's Soup

served with appropriate garnishes

bowl 6.00    cup 4.50

### Soup and Sandwich

our daily selection 11.00

with half sandwich 9.00

### Assorted Romaine Greens

with classic Caesar dressing,

shaved parmesan cheese and toasted croutons 9.00

add grilled chicken or smoked salmon 4.00

### Traditional Cobb Salad

with broiled chicken, avocado, blue cheese,

green onion, smoked bacon and tomato 12.00

### SweetWaters House Salad

mesclun greens, toasted walnuts, shredded carrot

and cherry tomatoes, with house vinaigrette 8.00

add chicken or steamed prawns 4.00

### Depoe Bay Shrimp Salad

includes bibb lettuce, boiled egg, ripe tomato,

shaved red onion and classic Louis dressing 12.00

add Dungeness crab 4.00

### Chopped Greek Salad

grilled chicken, Kalamata olives, cucumber,

red onion, artichoke hearts, gigande beans and feta cheese

on romaine lettuce with roasted tomato vinaigrette 12.50

## *Sandwich Selections*

*all sandwiches served with fruit, tossed salad or crisp fries*

### Portobella Mushroom Melt

marinated in balsamic vinegar and olive oil,  
grilled and topped with roasted tomatoes,  
smoked peppers and Oregon blue cheese 11.00

### Traditional Club Sandwich

on ten-grain amaranth wheat with roasted turkey,  
honey-glazed ham, smoked bacon and tomato 12.00

### Barbecue Chicken Sandwich

grilled chicken breast brushed with our chipotle barbecue  
sauce, melted pepper jack cheese and avocado 11.00

### Warm Roasted Rib-eye Sandwich

thinly sliced prime rib, aged white cheddar,  
caramelized onions, stone ground mustard  
and horseradish Boursin sauce 11.00

### SweetWaters Sirloin Burger

Strawberry Mountain Ranch beef,  
charbroiled on a toasted roll,  
with lettuce, tomato and garlic aioli 12.00  
with local cheeses 13.00

### Pork Tenderloin Sandwich

Midwest-inspired, tenderized pork loin  
lightly breaded, served with apple onion relish  
and whole grain mustard aioli 11.00

### Chicken Adobo Wrap

slow-roasted chicken in adobo sauce with steamed rice,  
cilantro cabbage slaw and avocado Boursin cream,  
rolled in a whole wheat flour tortilla 11.00

## *Luncheon Entrées*

### Southeast Asian Seafood Stew

a quick braise of finfish, prawn, shellfish  
and scallop in a lemongrass coconut broth  
with jasmine rice 13.00

### Winter Squash Enchilada

baked in a molé sauce with cotija cheese,  
topped with sour cream and avocado 11.00

### Today's Fish

a daily selection of fresh fish  
served with accompaniments 12.00

### Our Quiche

made with tomatoes, grilled onion,  
mushrooms and cheese,  
in a pâté brisée crust,  
served with fruit 10.00

### Pumpkin Ravioli

with sherry cream sauce,  
vegetable chiffonade  
and shaved Asiago cheese 11.00

### Pacific True Cod Fish Taco

house salsa, shredded cabbage,  
guacamole and stewed pinto beans,  
served on a grilled flour tortilla 12.00

*17% GRATUITY ADDED TO PARTIES OF SIX OR MORE  
NO SEPARATE CHECKS FOR PARTIES OF SIX OR MORE*