

# SWEETWATERS

ON THE RIVER

In Room Dining Lunch & Dinner Menu  
served daily | 11:00AM-11:00PM

## appetizers\*

### Charcuterie for Two | 19

assorted cheese, meats and artisan bread

### Pacific Rim Calamari | 13

tossed in hoisin cilantro sweet chili sauce, with hints of serrano, crispy garlic, sesame seeds, and fried cilantro

### Beet & Carrot Hummus | 14

roasted red beet and heirloom carrots, organic garbanzo beans served with crisp vegetables and pita bread

## soup

### Crab Chowder

cup 9 bread bowl 13

### Soup of the Day

cup 7 bowl 9

## salads\*

add some protein

chicken 6 | \*shrimp 9 | \*salmon 10 |

### Caesar Salad | 11

crispy romaine served with focaccia croutons, Caesar dressing and shaved parmesan with anchovy

### Cobb on the River | 14

grilled chicken, romaine lettuce, bacon, hard boiled egg, scallions, bleu cheese, tomato, and avocado

### \*Grilled Salmon Salad | 21

grilled salmon, mixed greens, grilled asparagus, roasted tomatoes, cucumbers, roasted red pepper, crispy artichokes, and basil Dijon vinaigrette

## sandwiches\*

all sandwiches come with French fries

### \*O.M.G Burger | 17

fire grilled beef patty, cured pork belly, swiss cheese, sautéed mushrooms, caramelized onions, pickles, loaded with Sweetwater's signature sauce

### \*Sweetwaters Burger | 16

1/2 LB beef patty, choice of Tillamook's cheddar, smoked cheddar or pepper jack cheese with Sweetwater's signature sauce served on local Reality Bakery brioche roll

add bacon 2

### Korean BBQ Chicken Sandwich | 14

marinated chicken, grilled pineapple, pickled onion, sriracha aioli, ginger slaw, on a sweet brioche

### The Grilled Cheese Meltdown | 12

parmesan crusted local artisan bread overflowing with fontina and dill Havarti cheese

## entrees\*

served after | 5pm

### Angus Ribeye | 36

grilled to your liking, served with roasted garlic mashed potatoes and charred green beans

### Scallop & Grit Bowl | 28

seared fresh scallops with Oregon Red Mill grits, Rogue smoky blue cheese, bacon chunks and apple reduction

### Tuscan Shrimp Pasta | 24

grilled shrimp in a garlic butter sauce with angel hair pasta, asparagus, tomatoes, fresh basil

### Risotto | 18

shiitake mushrooms, asparagus, sundried tomatoes, and parmesan cheese

Add grilled chicken 6 or grilled shrimp 9

## dessert

three layer lemon cake | 6

NY style cheese cake | 6

vanilla bean crème brulee | 6

raspberry chocolate mousse | 6

seasonal fruit crisp | 6

## beer & wine

### domestic | 5

Budweiser

Bud Light

Coors Light

Miller Lite

### Import | 6

Corona

Corona Light

Heineken

### specialty & craft

Deschutes Mirror Pond | 7

Deschutes Black Butte Porter | 7

Widmer Hefeweizen | 6

Blue Moon | 6

Angry Orchard Cider | 6

### Wine

Please ask the room server for our extensive wine list



\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

# SWEETWATERS

ON THE RIVER

In Room Dining Breakfast Menu

Daily 6:30AM-11AM

## specialties\*

### Valley River Inn Breakfast | 12

two eggs, potatoes, ham, sausage or bacon and choice of toast or buttermilk biscuit

### Eggs Benedict | 14

served traditional with Canadian bacon

Add crab 6 Add asparagus 2

### Smoked Brisket Hash | 12

potatoes sautéed with peppers and onions, eggs cooked your way covered in chipotle hollandaise topped with crispy onions and choice of toast or buttermilk biscuit

### Huevos Rancheros | 13

fried egg, avocado, black beans, roasted tomato salsa, tomatillo sauce and cotija cheese on crisp corn tortillas

### Smoked Filet Salmon Bagel | 18

house smoked salmon with sweet and sour cucumbers, sliced tomatoes, onions, capers, and herbed cream cheese with a toasted bagel and side of fruit

### Biscuit and Sausage Gravy | 6

fresh biscuits with house made gravy

### Healthy Bowl | 10

toasted coconut quinoa, honey Greek yogurt, toasted pecans, sliced apples and red grapes

### three egg omelets\* | 12

served with griddled new potatoes and your choice of toast or buttermilk biscuit

### Greek Omelet

Spinach, mushrooms, tomatoes, Kalamata olives, and feta cheese

### Denver Omelet

ham, peppers, cheddar cheese and onions

## the delightful

### Bananas Foster French Toast | 10

sliced baguette soaked in a vanilla custard, grilled and finished with caramelized bananas

### Buttermilk Pancakes | 10

choice of one topping:

blueberries, blackberries, raspberries or chocolate chips

additional toppings \$.99 each

### Maple Bacon Waffle | 12

maple infused waffle cooked with pecan bacon and topped with maple pecan butter and candied bacon

### Oatmeal | 8

With nuts, raisins, and brown sugar

## sides | beverage

### seasonal assorted fruit

cup | 4 bowl | 6

### bacon, grilled ham, breakfast sausage | 6

potatoes | 4

two eggs, any style | 4

### Bread Selections | 4

toast, English muffin, buttermilk biscuit, plain bagel

### coffee, reg. decaf.

sml pot | 5 lg pot | 7

### hot tea

sml pot | 5 lg pot | 7

### milk | almond, soy, whole, 2%

sml | 3 lg | 4

### assorted fruit juice

sml | 3 lg | 4

### assorted soft drinks | 3



Our menu proudly features locally sourced meats and fresh local seasonal produce

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\$5 Delivery Fee & 18% Service Charge Included