

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

*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

Risotto | 18

wild Oregon mushrooms, shaved parmesan cheese, drizzled with truffle oil

Add grilled chicken 6 or grilled shrimp 9

Tuscan Shrimp Pasta | 24

sautéed shrimp in a white wine & lemon garlic butter cream sauce with angel hair pasta, asparagus, tomatoes, fresh basil

dessert

three layer lemon cake | 6

NY style cheese cake | 6

vanilla bean crème brûlée | 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 pecans and coconut quinoa, honey Greek yogurt, 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:
marionberries, blueberries, 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 | 4



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

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\$5 Delivery Fee & 18% Service Charge Included