

Coffee Garden and Seaports Menu for Norwescon 35 (2012)

Friday

11:30 am- midnight

Crispy Chicken Tenders - served with grilled corn bread and honey mustard	7
Spicy Buffalo Wings - with cucumber contetti, blue cheese mayo	7
Beef Nachos - prepared with cheddar cheese, jalapeños, tomatoes, olives, sour cream and Latin spiced ground beef	9
Crispy Fried Calamari - served with Lemon-lime aioli	8
*Butternut Squash Bisque - served with walnuts, blue cheese, crème fraiche	5
Northwest Clam Chowder	5
*Spicy Pecan Salad - baby spinach, herb crust goat cheese, chile pepper vinaigrette	5
Cobb Salad - grilled chicken, bacon, tomatoes, cooked eggs, avocado, Swiss and Gorgonzola cheeses and choice of dressing	12
All-American Burger - caramelized onions, cheddar cheese, lettuce, and tomato, on a wheat bun; served with fries.	12
Roast Turkey Sandwich - lettuce, tomato, and mayo, on whole grain bread; served with fruit	9
*Cedar Roasted Portabella - on Grilled focaccia with spinach, basil, sweet onion, tomato, mozzarella, basil mayo, and fruit.	11
Roast Beef Dip - sliced beef on a toasted hoagie bun, with pan jus, and fries	12
Rueben Sandwich - corned beef, sauerkraut, Russian dressing on marble rye with fries	12
Club Croissant - turkey, bacon, lettuce, tomato on a buttery croissant, served with fruit	12
3-Way Chili Cheese - served over steaming pasta	10
Chicken Fettuccine - served with savory Alfredo sauce, garlic toast	13
*Roasted Vegetable and Linguine Puttanesca - served with roasted garlic crostini	12
Fire Seared Pacific Salmon - served with red rice, lemon-lime aioli, spring veggies.	20
Corn Fried Chicken - with Yukon gold mashed potatoes, country gravy, spring veggies.	14
Spice-Rubbed Sirloin Steak - fire-seared; with cabernet demi glace, spring veggies, fries	19
DoubleTree Cookie Crumb Bread Pudding à la mode - with almond crisp.	7
Chocolate Lava Cake.	7
Crème Brule.	7

**Denotes vegetarian selections.*