

Coffee Garden and Seaports Menu for Norwescon 35 (2012)

Sunday

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
*Fried Dill Pickles - served with gorgonzola horseradish dip	6
*Organic Minestrone - served with shaved parmesan	5
Northwest Clam Chowder	5
*Green Apple and Walnut Salad - curly frisee, spinach, romaine, gorgonzola cheese and a champagne vinaigrette	5
Spice Rubbed Northwest Salmon Salad - local greens, vegetable confetti, and a light honey mustard dressing	17
All-American Burger - caramelized onions, cheddar cheese, lettuce, and tomato, on a wheat bun; served with fries	12
*Grilled Garden Burger - caramelized onions, avocado, lettuce, tomato, jack cheese, on a wheat bun; served with fries	12
Roast Turkey Sandwich - lettuce, tomato, and mayo, on whole grain bread; served with fruit	9
Roast Beef Dip - sliced beef on a toasted hoagie bun, with pan jus, and fries	12
Pulled BBQ Pork - on Kaiser Roll with Napa slaw and fries	11
Grilled Flat Bread - baby spinach, tomato, mozzarella and gorgonzola cheese, basil, prosciutto, kalamata olives, & garlic oil	12
Chicken Fettuccine - served with savory Alfredo sauce, garlic toast	13
Vietnamese "Pho" - beef and rice noodle soup, herbs, veggies in a charred ginger broth	13
Fire Grilled Pacific Salmon - served with red rice, lemon-lime aioli, spring veggies.	20
Hot Turkey Sandwich served with Yukon gold mashed potatoes, gravy, spring veggies	13
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
Strawberry Shortcake - served with orange scone, Chantilly crème	7

**Denotes vegetarian selections.*