BEVERAGES

AVAILABLE DAILY FROM II:00 AM - 9:00 PM

NON-ALCOHOLIC BEVERAGES

COCA-COKE | 3 DIET COKE | 3 DR. POPPER | 3 SPRITE | 3 ICED TEA | 4.50 CRAFT OF COFFEE | 8 ORANGE JUICE | 5 APPLE JUICE | 5 CRANBERRY JUICE | 5 HOT TEA | ENGLISH BREAKFAST | EARL GRAY | GREEN TEA | CHAMOMILE | 4.50 ACQUA PANNA NATURAL SPRING WATER | S 3.50 | L 7 SAN PELLEGRINO SPARKLING NATURAL MINERAL WATER | S 3.50 | L 7

NON-ALCOHOLIC REFRESHERS

BLUEBERRY PALMER | 12

blueberry purée, lemon juice, iced tea, simple syrup, club soda

CUCUMBER MINT LEMONADE | II fresh cucumber, mint leaves, lemon juice, honey, club soda

GRAPEFRUIT CUCUMBER LIMEADE | 12 fresh cucumber, grapefruit juice, lime juice, simple syrup, sprite

> POMEGRANATE PALMER | 12 pomegranate syrup, lemon juice, iced tea

SPICED RASPBERRY COOLER | 12

raspberry purée, lemon juice, honey, reeds ginger beer, club soda STRAWBERRY PALMER | 12

strawberry purée, lemon juice simple syrup, iced tea

STRAWBERRY MINT LEMONADE | 12 strawberry purée, lemon juice, mint leaves, sprite

WHITE CRAN & STRAWBERRY SPARKLER | 12

white cranberry juice, strawberry purée, lemon and grapefruit juice, club

WINES BY THE GLASS

PROSECCO ROSÉ, BISOL JEIO BRUT (DOC) | 12 CHARDONNAV, HOGUE CELLARS (COLUMBIA VALLEY) | 7 CHARDONNAY, FERRARI CARANO (SONOMA COUNTY) | 15 CHARDONNAV, CHATEAU STE MICHELLE INDIAN WELLS' (COLUMBIA VALLEY) | 10 SAUVIGNON BLANC, STERLING (NAPA VALLEY) | 9 SAUVIGNON BLANC, WAIRAU RIVER (MARLBOROUGH) | II RIESLING, CHATEAU STE MICHELLE (COLUMBIA VALLEY) | 6.50 RIESLING, CLEAN SLATE (MOSEL) | 10 PINOT GRIS, ACROBAT (OREGON) | 10 PINOT GRIGIO, PONZI VINEYARDS (WILLAMETTE VALLEY) | II ROSÉ, PEYRASSOL LA CROIX (FRANCE) | II MALBEC, DON MIGUEL GASCON (ARGENTINA) | 9.50 PINOT NOIR, ELOUAN (OREGON) | I3
PINOT NOIR, SOTER NORTH VALLEY' (YAMHILL-CARLTON) | I6
CABERNET SAUVIGNON, SEVEN FALLS (WAHLUKE SLOPE) | I0 CABERNET SAUVIGNON, CHÂTEAU STE MICHELLE (COLUMBIA VALLEY) | 12 RED, HEDGES 'C.M.S: (COLUMBIA VALLEY) | 9.50 CABERNET SAUVIGNON, KING ESTATE 'NORTH BY NORTHWEST' (COLUMBIA VALLEY) | 18

SIGNATURE COCKTAILS

stoli vodka, fresh lime, simple syrup, raspberries, fever-tree ginger beer

JAKE'S ICED TEA | I3

tito's handmade vodka, bacardi superior rum, beefeater gin, cointreau orange liqueur, simple syrup, fresh lemon, coca-cola

PROSECCO SANGRIA | 12 bacardi limón rum, simple syrup, fresh strawberries, cucumber, prosecco

BERRY BERRY MOJITO | 12

bacardi superior rum, reàl blackberry purée, fresh lime, strawberry, mint, simple syrup, club soda

DOLCE SANGRIA | 12

roscato rosso dolce sweet red wine, korbel brandy, pineapple juice, reàl strawberry purée, fresh orange juice, club soda

THE PERFECT PATRÓN MARGARITA | 15 patrón silver tequila, grand marnier orange liqueur, monin agave nectar, fresh lime, orange juice



BREAKFAST

AVAILABLE DAILY FROM 7:00 AM - II:00 AM

BREAKFAST ENTREES

OREGON DUNGENESS CRAB BENEDICT | 25 crab, poached eggs, baby spinach, hollandaise, and breakfast potatoes

TRADITIONAL EGGS BENEDICT | I7 house-made Canadian bacon, hollandaise, poached eggs, and breakfast potatoes

DENVER OMELET | 16

smoked ham, peppers, onions, aged cheddar, and Breakfast Potatoes

SMOKED SALMON HASH | 20 hash browns, horseradish, roasted tomato aioli, poached eggs, and breakfast potatoes

OLD FASHIONED BUTTERMILK PANCAKES | 15 add bananas or fresh blueberries +2

add bananas of flesh bluebellies .

BREAKFAST TRIO | 16 buttermilk pancakes, bacon, two over-easy eggs

CLASSIC EGGS YOUR WAY | 15 two eggs any style, choice of bacon or pork sausage, and breakfast potatoes

HEALTHY START | 12 greek yogurt, granola, fresh local berries

BREAKFAST SIDES

TWO EGGS | 5

SINGLE PANCAKE |

FRESH BERRIES | CUP 5 | BOWL 9
TOASTED BAGEL & CREAM CHEESE | 6

TOAST | ENGLISH MUFFIN |

THICK CUT BACON | 7
HOUSE-MADE CANADIAN BACON | 6

PORK BREAKFAST SAUSAGE | 6

CRISPY BREAKFAST POTATOES | 5

BREAKFAST BEVERAGES

CRAFT OF COFFEE | 8
HOT TEA | ENCLISH BREAKFAST | EARL GRAY | GREEN TEA | CHAMOMILE | 4.50
ORANGE JUICE | 5
APPLE JUICE | 5
CRANBERRY JUICE | 5
MILK | 4

CHILDREN'S

AVAILABLE DAILY FROM II:00 AM - 9:00 PM

CHILDREN'S CHICKEN TENDERS | 8 french fries, ranch dressing

CHILDREN'S SPAGHETTI | 7 marinara Sauce

CHILDREN'S MAC AND CHEESE | 7

creamy cheese sauce

CHILDREN'S CHEESEBURGER | 9 cheddar cheese, pckle, french fries



• EST. 1994 •



SENTINEL

TO ORDER, PLEASE DIAL "O" ON YOUR GUESTROOM TELEPHONE
PLEASE ALLOW 30-45 MINUTES FOR DELIVERY

\$5 DELIVERY FEE AND 22% AUTOMATIC GRATUITY WILL BE APPLIED TO ALL ORDERS.
*CONTAINS OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR
UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS. NOT ALL INGREDIENTS ARE LISTED, PLEASE ADVISE
YOUR ORDER TAKER IF YOU HAVE ANY ALLERGY CONCERNS.

ALL DAY

AVAILABLE DAILY FROM II:00 AM - 9:00 PM

STARTERS

OREGON DUNGENESS CRAB & BAY SHRIMP CAKE | 20 fennel salad, saffron aioli

OYSTERS ON THE I/2 SHELL | 2I spicy cocktail sauce, mignonette

JUMBO PRAWN COCKTAIL | 19 spicy cocktail sauce, lemon

OREGON DUNGENESS CRAB COCKTAIL | 27 spicy cocktail sauce

CRISPY FRIED CALAMARI | 17.90

marinara sauce, parmesan cheese

AMERICAN KOBE BEEF CARPACCIO | 16 baby arugula, truffle oil, garlic aioli, crostini

DUCK CONFIT FLATBREAD | 18

fig, caramelized onion, arugula, goat cheese, sea salt

SOUPS & SALADS

CLASSIC FRENCH ONION | II.50 swiss, gruyere

swiss, gruyere

NEW ENGLAND CLAM CHOWDER | CUP 9 | BOWL II clams, potato, bacon

HEARTS OF ROMAINE CAESAR | I2 | CHICKEN I9 | SALMON 24 parmesan, garlic croutons, lemon anchovy dressing

MIXED FIELD GREENS | II

mandarin orange, candied walnuts, blue cheese, dried cranberries, raspberry vinaigrette

TRADITIONAL COBB | 18

turkey, bacon, blue cheese crumbles, tomato, egg, avocado, blue cheese dressing

GRILLED CHICKEN & PEAR | 19

candied walnuts, blue cheese crumbles, white balsamic vinaigrette

SANDWICHES

NEW YORK STYLE PASTRAMI | 19 rustic rye, swiss cheese, thousand island dressing, sauerkraut

CHAR-GRILLED HAND-PRESSED CHEESEBURGER | 17

tillamook cheddar, lettuce, tomatoes, red onions, garlic aioli

BLACKENED SALMON BLT | 20 applewood smoked bacon, tomato, lettuce, sourdough, dill caper aioli

FRENCH DIP | 17.50 slow roasted prime rib, provolone cheese, horseradish cream, au jus

DUNGENESS CRAB & SHRIMP CAKE SANDWICH | 25 Brioche bun, lettuce, tomato, tartar sauce

GRILLED CHICKEN BREAST | 17 applewood bacon, tomato, arugula, Gruyere cheese, red pepper ketchup

SMOKED TURKEY CROISSANT | 18 cranberry mayonnaise, lettuce, tomato, applewood smoked bacon

ENTREES

BRAISED SHORT RIB STROGANOFF | 30 fettuccini, caramelized onions, mushrooms, herbed sour cream

CHICKEN FETTUCCINI | 18.50

roasted mushrooms, baby spinach, parmesan, white wine cream

GRILLED KING SALMON | 37 summer succotash, sweet corn nage, arugula pesto, chili oil

BLACKENED WILD ALASKAN ROCKFISH | 30

crispy lobster risotto cake, crab-corn salad, saffron tomato sauce

CRAFT BEER BATTERED ALASKAN COD FISH & CHIPS | 24 French fries, coleslaw, lemon caper tartar

STEAKS & CHOPS

We proudly serve locally farmed Washington and USDA Prime Beef, prepared in our custom broiler. Served with Jake's compound butter and a choice of garlic mashed potatoes or French fries.

FILET MIGNON | 6 OZ. 43 | 8 OZ. 48 IO OZ. USDA PRIME SIRLOIN | 38

14 OZ. USDA PRIME NEW YORK | 60

13 OZ. WASHINGTON DOUBLE R RANCH RIB EYE | 49

I8 OZ. DRY AGED BONE-IN NEW YORK STRIP | 52 APPLE CHERRY GRILLED PORK CHOP | 34

seasonal vegetable, apple cherry chutney, caramelized fig balsamic

ENHANCE YOUR STEAK

AU POIVRE STYLE PEPPERCORN & BRANDY CREAM SAUCE | 7 PRAWN SCAMPI | 15 DUNGENESS CRAB OSCAR | 15 WEST AUSTRALIAN LOBSTER TAIL 8 OZ. | 49

DESSERTS

FLOURLESS CHOCOLATE TORTE | 12

melba sauce, chantilly cream, fresh seasonal berries

CLASSIC CRÈME BRÛLÉE | II vanilla bean custard, caramelized sugar crunch

NEW YORK STYLE CHEESE CAKE | 12 chantilly cream, local fresh-picked berries

TOFFEE BREAD PUDDING | 12

crème anglaise, chantilly cream, toffee crunch