



WARFIELD'S

Restaurant, Lounge & Bakery

# MENU

## Salads

### HOUSE SALAD

Mixed greens, cucumbers, carrots, tomatoes, croutons, house ranch dressing 14

### CAESAR SALAD

Chopped romaine, croutons, white anchovies, parmesan crisp, house Caesar dressing 14

### WEDGE SALAD

Wedge of iceberg lettuce, chopped bacon, cherry tomatoes, candied walnuts, house blue cheese dressing 14

### PEACH SALAD

Baby spinach, frisse, local peaches, avocado, red onion, goat cheese, cherry tomatoes, toasted almonds, peach vinaigrette 18

### MIXED BERRY SALAD

Artisan greens, candy onions, mixed berries, cucumber, Ciliegine mozzarella balls, cashews, mint, honey poppy seed vinaigrette 18

### SALAD ADDITIONS

GRILLED CHICKEN-8 STEAK TIPS-10 GRILLED SHRIMP-10

## Seafood & Vegetarian

### LOBSTER ROLL

Butter-poached lobster, fresh baked roll, Asian slaw, served with house chips. 28

### CRAB CAKES

Two 3 oz. Maryland style crab cakes, jumbo lump crab meat, coleslaw, fries, sriracha aioli 18

### EGGPLANT NAPOLEON

Panko crusted fried eggplant, heirloom tomatoes, mozzarella cheese, prosciutto, marinara, basil pesto, finished with a balsamic gastrique. \*for vegetarian order no prosciutto 20

### YELLOWFIN TUNA HONEY SALAD

Pan seared yellowfin tuna, mixed greens, cucumbers, cherry tomatoes, jalapenos, red onion, almonds, and grilled crostini 22

### CHICKEN THAI NOODLES

Soba noodles, sautéed peppers, carrots, snow peas, mushrooms, shredded cabbage, chicken, peanut sauce, cilantro, fresh mint, sriracha sauce 20

### SHRIMP CURRY

Sauteed shrimp curry, vegetable stir fry, and white rice 22

## Burgers & Plates

### ALL AMERICAN

8 oz. Certified Angus Beef, Tillamook cheddar, lettuce, tomato, red onion, on a brioche roll, fries, and a pickle 16

### MUSHROOM & HORSERADISH CHEESEBURGER

8 oz. Certified Angus Beef, mushrooms, mayo horseradish sauce, Swiss cheese, onion, tomato, lettuce, fries, and a pickle 20

### PHILLY STEAK

Shaved Certified Angus roast beef, Tillamook cheddar, sauteed mushrooms, peppers, onions, steak sauce, on a grilled rustic roll, fries, and a pickle 20

## Sandwiches

### HALF SANDWICH & CUP OF SOUP

Choice of turkey, ham, grilled cheese, chicken, or tuna salad: served on toasted white, wheat or rye bread, chips 12

### FULL SANDWICH

Served with chips and a pickle 12

### GRILLED CHEESE

House bread, Swiss cheese, Tillamook Cheddar, shaved scallions, diced tomatoes, grainy mustard sauce, house chips, pickle 12

### REUBEN

Grilled thick-cut marble rye bread, tender stacked corned beef, sauerkraut, Swiss cheese, house thousand island dressing, fries, pickle 18

### CHICKEN FAJITA SANDWICH

Fajita marinated chicken, Havarti cheese, salsa. Served on house made focaccia bread, fries, and a pickle 18

### BACON LETTUCE TOMATO

Grilled house-made potato bread, paired with thick-sliced bacon, heirloom tomatoes, butter lettuce, basil aioli, house-made chips, and a pickle 18

### SMOKED BARBECUE BEEF BRISKET SANDWICH

Certified Angus Beef brisket, barbecue sauce, baby arugula, Havarti cheese, Cajun fries, and fried pickles 20

Executive Chef: Phil Yautzy

Sous Chef: Yue-man Chiang