



WARFIELD'S

Restaurant, Lounge & Bakery

# MENU

## Salads

### HOUSE SALAD

Mixed greens, cucumbers, carrots, tomatoes, croutons, honey poppy seed dressing 16

### CAESAR SALAD

Chopped romaine, croutons, white anchovies, parmesan crisp, house Caesar dressing 16

### WEDGE SALAD

Wedge of iceberg lettuce, chopped bacon, cherry tomatoes, candied walnuts, house blue cheese dressing 16

### HOT BACON SALAD

Baby spinach, frisee, arugula, hardboiled egg, dried cranberries, candied walnuts, bacon vinaigrette, fried goat cheese. 18

### ORANGE BEET POMEGRANATE SALAD

Butter lettuce, fennel, oranges, roasted beets, pomegranate, toasted pecans, and finished with a lilikoi balsamic dressing. 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

### LOBSTER MACARONI AND CHEESE

Tillamook cheddar, smoked gouda orecchiette pasta, pancetta, capicola, lobster, scallion, and finished with a toasted panko topping. 27

### SALMON BOWL

Teriyaki pepper crusted salmon, sauteed baby Bok Choy, broccoli, snow peas, bell pepper, carrot, and mushrooms. 20  
*\*vegetarian selection please order without Salmon*

### CHICKEN THAI NOODLES

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

*\*vegetarian selection please order without chicken*

## Burgers & Plates

### ALL AMERICAN

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

### PAPPER JACK CHEESEBURGER

8 oz. Certified Angus Beef, Duroc bacon, caramelized onion, jalapenos, pepperjack cheese, meat hot sauce, fried egg over easy, tomato, lettuce, fries, and a pickle. 20

### GRILLED MEATLOAF

Our Chef's signature recipe with mushrooms, served with broccoli, and a loaded baked potato and topped with cabernet sauce 20

### MEXICAN STIR FRY

Braised short ribs, onion, tomato, bell pepper, jalapeno, cilantro, warm tortillas, and beans 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 13

### FULL SANDWICH

Served with chips and a pickle 13

### GRILLED CHEESE

House bread, Swiss cheese, Tillamook Cheddar, shaved scallions, diced tomatoes, grainy mustard sauce, house chips, pickle 13

### REUBEN

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

### BUFFALO CHICKEN MELT

Buffalo Roasted pulled Chicken, red cabbage blue cheese coleslaw, cheddar cheese, grilled brioche roll, fries, and a pickle. 20

### PHILLY STEAK QUESADILLA

Shaved roast beef tips, red peppers, onions, mushrooms, Cheddar cheese, horsey sauce. 20

**Executive Chef:** Phil Yautzy

**Sous Chef:** Yue-man Chiang