



SUNDAY SUPPER MENU

Freshly Baked Breads from Macrina Bakery (V)
Assorted Artisan Rolls | Signature Whipped Butter

STARTERS

Seasonal Fruit (V, Vg)
Honeydew Melon | Cantaloupe | Pineapple | Strawberries | Blueberries

Hail, Caesar Salad (V) (Vg and G Option Available)
Farm Fresh Romaine Lettuce | House-Made Garlic Croutons | Freshly Grated Parmesan Cheese |
Chef Leo's Signature Caesar Dressing

ENTREES

Authentic Ratatouille Vegetable Lasagna (V) (Vg Option Available)
Grilled Eggplant | Grilled Zucchini | Fresh Mushrooms | Sliced Onions | Local Spinach | Cut
Yellow Squash | Fresh Basil | Ricotta Cheese | House-Made Marinara Sauce

Grilled Boneless Chicken Breast Fillet (G)
House-Made Chimichurri Sauce

Marinated Certified Angus Beef Flank Steak (G)
Sautéed Yellow Onion Pearls | Whole Mini Cremini Mushrooms | Herb Demi-Glace

Waterways Famous Mac N Cheese (V)
Tillamook White Cheddar Cheese Sauce | Elbow Pasta

DESSERT

Chef's Featured Desserts

V=Vegetarian, Vg=Vegan, G=Gluten-Free
**Menu is subject to change*