



SELECT A STARTER

Suggested wine pairing: Willamette Valley Vineyards Pinot Gris \$10

Orange and Avocado Mixed Green Salad *GF*
hazelnuts, orange, avocado, feta

Salty's Seafood Chowder
surf clams, oregon bay shrimp, scallops,
washington potatoes, applewood-smoked bacon

SELECT AN ENTRÉE

*Suggested wine pairing: Willamette Valley Vineyards
Founders Reserve Pinot Noir \$14*

Grilled Chimichurri Prawn Pasta
chorizo bolognese, cilantro, radish sprouts, green onion

Simply Grilled Petite Steelhead *GF*
mashed potatoes, spinach in mustard vinaigrette,
balsamic reduction

SELECT A DESSERT

Suggested wine pairing: Silvan Ridge Semi-Sparkling Muscat \$10

Italian Lemon Pastry Tart
blackberry conserve and chantilly cream

Tillamook Ice Cream/Sorbet *GF*



Salty's



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