Salty's Hot Dishes
- classic eggs benedict
- kielbasa
- roasted potatoes
- scrambled eggs
- biscuits and country gravy
- applewood-smoked bacon
- teriyaki portobello mushrooms
- glazed chicken
- coconut rice
- pesto clams and mussels
- chefs featured cod
- blackened salmon
- mac and cheese
- mini chicken corn dogs
- salty's famous seafood chowder
- prime rib
- roasted ham
- accompaniments: served with beef au jus, creamy horsey sauce and fresh horseradish

Delectable Seafoods
- “You Crack Me Up” Crab
  - dungeness crab legs
  - alaskan snow crab legs
  - peel and eat shrimp
  - seafood ceviche
  - oysters on the half shell
  - salt crusted salmon
  - lox with cream cheese, capers, and bagels

Salty's Wanna Wonka Fountains
- Flowing dark chocolate ready to dip whatever you desire into its streaming liquid gold. These fountains are a rave for kids of all ages.

DIPPERS FOR OUR AMAZING FOUNTAIN
- pineapple
- strawberries
- oreo cookies
- marshmallows
- pretzel batons
- rice crispy treats

Belgian Waffles
- choose your toppings of assorted fruits, whipped cream, whipped butter and maple syrup

Crêpes
- Our chefs saute tender crêpes and then fold in the fruit of your choice. The crêpe is then hit with orange brandy and finished with a generous dollop of sweet whipped cream.

CHOOSE YOUR FRUIT FILLING:
- Blueberries, Banana, Strawberries, Raspberries, Apples, Cherries, Nutella

Salads Galore!
- caesar salad
- pea and bacon salad
- orzo salad
- green salad
- veggie platter

Seasonal Fruits
- our fruits reflect the season with large individual bowls of fresh-cut fruit, such as maui gold hawaiian pineapple, sweet cantaloupe, juicy honeydew, fresh cut watermelon, ripe northern california strawberries and blueberries

Omelettes

SEAFOOD
- oregon bay shrimp, alaskan snow crab
tillamook cheddar cheese, finished with dill cream

DENVER
- tillamook cheddar cheese, baked ham, fire-roasted peppers, and sweet onion, finished with hollandaise sauce

THREE-CHEESE
- tillamook cheddar and mozzarella cheese
topped with pecorino romano

VEGETARIAN
- vine-ripened tomatoes, fire-roasted green and red peppers
- ostrom farms mushrooms, tillamook cheddar cheese

Pasta

SEAFOOD
- local manila clams, penn cove mussels, fresh bay scallops,
  marinara sauce, parmesan cheese

CHEF’S FEATURE
- chefs pasta of the day

CARBONARA
- applewood-smoked bacon, english peas, hill farms ham,
  parmesan cheese, cream sauce

PRIMAVERA
- fire-roasted green and red peppers, ostrom farms
  mushrooms, zucchini, sweet onion, vegetable broth, parmesan cheese