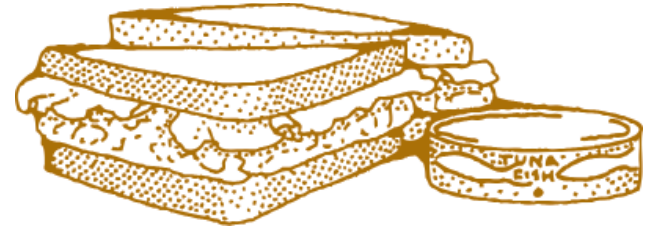# LUNCH MENU

SOUP

Roasted Tomato & Garden Herb Soup
grilled cheese croutons, garden fresh herbs   5/7

Pacific Clam Chowder
cream, artisan crostini   7/10

Market Soup
Chefs scratch made daily soup   5/7

SALADS

Southwestern Chicken Cobb
romaine, black beans, avocado, roasted corn,
tomatoes, feta, pickled jalapeño, zesty ranch,
cripy tortilla strips   12

Kale Caesar
shaved radish, aged parmesan,
croutons, house made caesar dressing   9
add salmon 6
add chicken 5

Chop Salad
shredded romaine, roasted red pepper,
crisp bacon, salami, egg, chickpeas, feta,
herbed dressing   10

Iceberg Wedge
honey crisp apples, Danish blue cheese,
pickled red onions, buttermilk dressing,
croutons, bacon   9

Beet Salad
candy cane beets, arugula, champagne vinaigrette,
pistachio encrusted goat cheese,
dehydrated oranges   10

Steak and Spinach
bleu cheese crumbles, grape tomatoes,
caramelized onions, blueberries, balsamic
vinaigrette, crispy leeks   12

SANDWICHES

Classic B.L.T.
crisp bacon, tomato, romaine, kettle chips   11
add avocado 2

Deluxe Grilled Cheese
90-day aged white cheddar,
provolone, roasted tomato, kettle chips   10
add bacon jam 2

Prosciutto and Pear
arugula, apricot jam, fresh
cracked black pepper, garlic aioli, brie   12

Herbed Chicken
arugula, oven roasted tomato,
provolone, pesto, kettle chips   12

Roasted Turkey
brie, cranberry aioli,
arugula, shaved apple, kettle chips   12

Roast Beef Dip
roast beef, melted provolone, pickled
onion, horseradish aioli, au jus, kettle chips   13

Rhody Burger*
aged cheddar cheese, romaine,
tomato, onion, soft roll, kettle chips   13
add bacon jam 2

LUNCH COMBOS

PICK ANY TWO FOR $10
AVAILABLE MONDAY THROUGH FRIDAY 11AM TO 3PM

Petit Sandwich
classic B.L.T., roasted turkey, prosciutto, or dip

Salad
kale caesar, chop salad, iceberg wedge, beet salad,

Soup
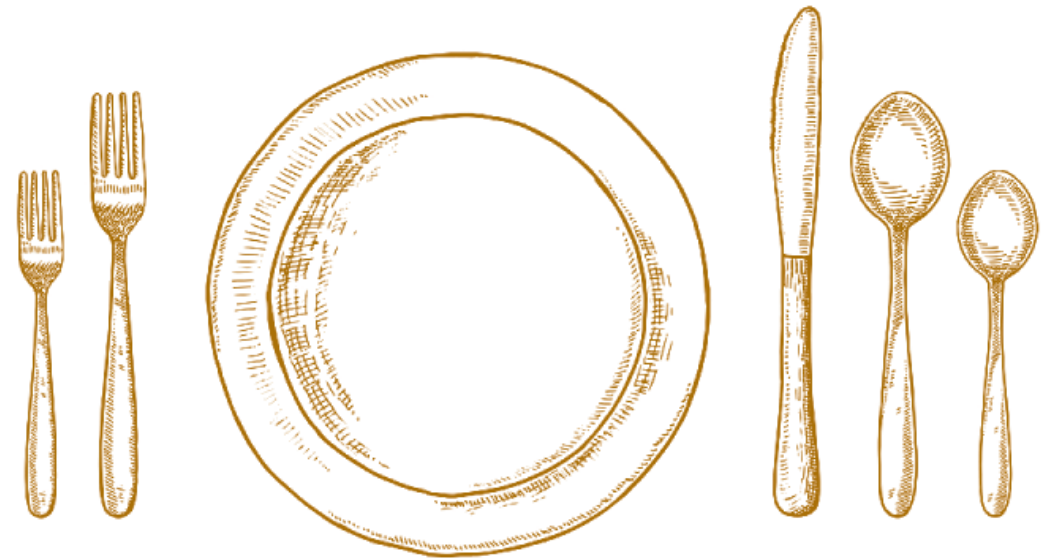roasted tomato, Pacific clam chowder, market

COLUMBIA HOSPITALITY™

DINNER MENU

APPETIZERS

Meat & Cheese Board
rotating cured meats & cheeses, house-made
pickled vegetables, stone ground mustard   12

Roasted Cauliflower
parmesan, bread crumbs, Sriracha aioli   8

White Truffle Popcorn
black sea salt   4/6

Polenta Fries
cilantro and lime aioli   7

Steamed Clams
manila clams, fresh herbs
and seasonings, crusty baguette   13

Potato Chips
basil pesto aioli   4

Mixed Berry Burrata
creamy mozzarella, seasonal berries,
balsamic gastrique, crackers   10

DINNER

Mac & Cheese Skillet
artisan pasta, garden herbs, olive oil
bread crumbs   12
add bacon 2

Seared Sesame Salmon*
wild rice pilaf, Chefs seasonal vegetable,
pineapple salsa, white wine cream   19

Seared Scallops
lemon fettuccini, wilted spinach, fresh chickpeas,
grape tomatoes, white wine cream   22

Flat Iron Steak*
roasted tri-colored potatoes,
Chefs seasonal vegetable, mushrooms,
balsamic onions, demi-glacé, crispy leeks   20

Chicken Saltambouca
wild rice pilaf, Chefs seasonal vegetable, crispy
prosciutto, fried sage, white wine cream   19

Stuffed Yam
tri-colored quinoa, fresh chickpeas,
goat cheese, red curry coconut sauce   13

The Rhododendron strives to source and serve local, natural and seasonal products whenever possible. We partner with local purveyors and farms to bring crafted products directly to our tables. Menu items and prices subject to change. Parties of six or greater are presented with one check which includes a 20% gratuity.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

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