



IN-ROOM DINING

Executive Chef Aaron Bedard

Executive Sous Chef Jeff Slemaker

Pastry Chef Nicole Evans

Served daily until 9:30 P.M.

Please press 191 to place an order or for tray pickup.

SNACKS

HOUSE-BAKED BREAD & BUTTER

House-made bread baked daily, salted butter 10

ARTISAN CHEESE BOARD

Local Pacific Northwest and imported creamery selections, croccantini crackers, dipping sauces, house-candied nuts 21

WARM BRIE, APPLES & GRAPES

Creamy French brie, apples, grapes, house-candied nuts, artisan crackers 22

ANTIPASTO

An assortment of cured meats, artisan cheeses, olives, Dijon mustard, house-baked bread or crackers 22

SIGNATURE LIGHT BITES

BERRYPLUS QUENCH SMOOTHIE

A delicious combination of antioxidant-rich superfoods for a satisfying, nourishing smoothie

Contains pineapple, raspberries, blueberries, fresh lime juice, camu camu powder, raw honey, fresh mint leaf, coconut water 12

Kerstin
Florian

SOUPS & SALADS

TODAY'S SOUP

Please call for today's selection. Served with house-made bread 14

ROGUE RIVER CHEF SALAD

Organic greens, roasted turkey, bacon, egg, Public Coast Farm tomatoes, avocado, Rogue River "Oregonzola" cheese, house balsamic vinaigrette 18

CRAB LOUIS

Crisp wedge of butter lettuce, fresh Oregon Dungeness crab, hard-boiled egg, Public Coast Farm tomatoes, cucumber, house Thousand Island dressing 30

FRUIT & CHEVRE SALAD

Organic greens, Cypress Grove chevre cheese, candied nuts, seasonal fruit and berries, house citrus vinaigrette 17

FRESH FRUIT PARFAIT

A selection of fresh seasonal fruit, Greek yogurt, and house-made granola 11

WILD SALMON LETTUCE WRAPS

Crisp butter lettuce filled with a blend of wild smoked salmon, pickled red onion, capers, Boursin cheese, dill aioli 25

SANDWICHES

Made to order. Includes a dill pickle and Kettle Chips.

OVEN-ROASTED TURKEY, BACON & AVOCADO

House-roasted turkey breast, peppered bacon, butter lettuce, avocado, Public Coast Farm tomatoes, sweet onion, Tillamook white cheddar, mayo, Dijon mustard on house-baked bread 19

THE GARDEN

Fresh cucumber, avocado, butter lettuce, Public Coast Farm tomatoes, red onion, Tillamook white cheddar, house-made hummus, stuffed in pita bread 18

GRILLED BEEF TIP

Thinly sliced grilled Angus beef tenderloin, grilled mushrooms and onions, Rogue River "Oregonzola" blue cheese, horseradish cream, on house-baked hoagie roll 22

PUBLIC COAST BLT

Crispy peppered bacon, fresh Public Coast Farm tomatoes, butter lettuce, and mayo on house-made bread 16

WHITE CHEDDAR GRILLED CHEESE

Tillamook Vintage White Cheddar, house-made bread, grilled until golden 12

SOUP OR SALAD & 1/2 SANDWICH

House-roasted turkey breast, Tillamook white cheddar, butter lettuce, Public Coast Farm tomatoes, and sweet onion on house-made bread.
Served with soup or salad 14

STEPHANIE INN BURGER

1/2 pound all-natural Angus beef patty with Tillamook white cheddar, tomato, butter lettuce, red onion, on a toasted house-made bun.
Served with sauces on the side 22

Add peppered bacon or avocado 2.50

Add grilled mushroom or grilled onion 2.00

ENTRÉES

Served in-room from 5:30 P.M. to 9:30 P.M.

Daily menu is posted in the lobby, at the Dining Room, on your guest room tablet and on our website:
stephanieinn.com/dining

DESSERTS

HOUSE-MADE ICE CREAM

Rotating selection of ice creams and sorbets, according to Pastry Chef Nicole's whims 11

MILK & HOMEMADE COOKIES

Classic pairing of cold milk and homemade cookies 8

SWEET SURPRISE

Chef's daily treat, inspired by the season. Call for today's surprise 12

ZERO PROOF BEVERAGES

SIREN'S ELIXIR

Kombucha, ginger honeyed syrup, lemon, fresh mint 12

MISTY MOUNTAIN

Oregon Berry Shrub, Wilderton Botanical N/A Spirit, Fresh Citrus, Ginger Beer 12

HEALEO ORGANIC COLD PRESSED JUICES

APPLE GINGER 10

PALM SPRINGS 10

Orange, grapefruit, turmeric root, cayenne

PURE SIMPLE HEALTH 10

Carrot, apple, lemon, ginger, turmeric

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness