



## 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*

#### FRESH FRUIT PLATE

*A selection of fresh seasonal fruit 16*

#### 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*

#### WILD SALMON LETTUCE WRAPS

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

#### ANTIPASTO

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

### 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*

## 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](http://stephanieinn.com/dining)*

## DESSERTS

### HOUSE-MADE ICE CREAM

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

### STEPHANIE PARFAIT

*Creamy vanilla Greek yogurt, wild berries, house-made granola* 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

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