

MIST

Restaurant • Lounge

Lunchtime at the Mist

Served 11:00am to 5:00pm

Soups

Soup of the Day: ask your server for the Chef's selection
\$4 cup/\$6 bowl

Mist Clam Chowder: our house recipe, with bacon, celery and sweet onion \$5 cup/\$8 bowl/\$12 bread bowl

Salads

Choice of dressing: ranch, Oregon blue cheese, thousand island, balsamic raspberry vinaigrette, Caribbean mango vinaigrette, Caesar, or warm bacon dressing

Walnut and Pear Salad: with Jamaican jerk chicken, red onion, fresh pears, candied walnuts, goat cheese, grape tomatoes; finished with Caribbean mango vinaigrette \$14

Caesar Salad: romaine lettuce tossed with house-made Caesar dressing, Parmesan cheese, croutons and fresh lemon \$12/add chicken \$5/add 6oz salmon or 6oz steak \$10

Spinach Salad: baby spinach tossed with mushrooms, bacon, hard-boiled egg, red onion, blue cheese crumbles and Oregon hazelnuts; finished with a warm bacon dressing \$14

Sandwiches

Served with your choice of house potato chips, fries, slaw, or a cup of our soup of the day/substitute a green salad with choice of dressing for \$2 or a cup of our clam chowder for \$2.50

Kielbasa Sandwich: with sautéed peppers, onion, and pepper jack cheese; finished with roasted garlic mustard mayo on a toasted ciabatta \$10

Club Sandwich: honey ham, roasted turkey, Swiss cheese, thick-sliced bacon, tomato, lettuce, and onion; finished with roasted garlic mustard mayo on toasted sourdough \$10

CBA: charbroiled chicken, thick-sliced bacon, lettuce, tomato, onion, and avocado; finished with roasted garlic mustard mayo on a toasted ciabatta \$12

Pesto Chicken Sandwich: flame broiled, pesto rubbed chicken, lettuce, tomato, onion, pickles, thick sliced bacon and Swiss cheese; finished with roasted garlic mustard mayo on toasted ciabatta \$12

Burgers

All burgers served on a brioche bun with roasted garlic mustard mayo; complemented with your choice of house potato chips, fries, slaw, or a cup of our soup of the day/substitute a green salad with choice of dressing for \$2 or a cup of our clam chowder for \$2.50

Classic Mist Burger: flamed broiled wagyu beef with lettuce, tomato, onion, pickles, and your choice of cheese \$10 *

Blackened Blue Burger: blackened, flamed broiled wagyu beef with lettuce, tomato, blue cheese, and caramelized onion; topped with two thick-sliced pieces of bacon \$14 *

Mushroom Burger: flamed broiled wagyu beef with lettuce, tomato, onion, and sautéed mushrooms; finished with double Tillamook cheddar \$12 *

Brunch Burger: flamed broiled wagyu beef with lettuce, tomato, onion, and pickles: plus a fried egg, honey ham, golden hash browns, and cheddar cheese \$15 *

Chicken Burger: flame broiled chicken, lettuce, tomato, onion, house-made BBQ sauce, thick-sliced bacon, Tillamook cheddar and a pair of onion rings \$11

Coast favorites

Fish & Chips: Alaskan cod or halibut dipped in house-made IPA tempura batter, deep-fried to a golden brown; served with coleslaw, fries, lemon and tartar
Cod \$14/Halibut \$18

Fish Tacos (3): seared or fried Alaskan cod or halibut, shredded cabbage, pico de gallo and chipotle aioli on white corn tortillas
Cod \$12/Halibut \$16

Pasta

Lobster Mac & Cheese: curly cavatappi pasta and langostino tails smothered in a blend of cheddar, Monterey jack, parmesan cheese, and heavy cream \$18

Pappardelle and Clam: local clams sautéed in white wine, garlic, and lemon; finished with butter and fresh parsley \$16

Vegetable Fettuccine: roasted red peppers, artichoke hearts, mushrooms, tomatoes, carrots, kale, spinach, and roasted garlic; finished with a white wine butter sauce \$15

18% gratuity included for parties of 6 or more. Limit 4 credit cards per check. All major credit cards accepted.

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illness. Please alert your server to special dietary needs