

# GREAT HALL

**GARLIC PARMESAN FRIES** (V) (GF) | \$7.00

**GRILLED SALMON SATAY** (GF)

Citrus Chili Glaze, Spring Salad with Honey Poppyseed  
Vinaigrette | \$15.00

**MUSSELS MEUNIERE\***

White Wine, Butter, Shallot, & Herb Broth, Toasted  
Baguette | \$16.00

**SPINACH & ARTICHOKE DIP** (V)

Grilled Crostini | \$12.00

**MUSHROOM BRUSCHETTA** (V)

Woodland Mushrooms, Roma, Shallot, Shaved  
Parmesan, Balsamic Glaze | \$13.00

**ANTIPASTI BOARD**

Rotating Selection of Local and Exotic Cheeses and  
Artisanal Cured Meats, Seasonal Fruit, Crackers,  
Honey | \$25.00

**SHRIMP COCKTAIL** (GF)

Jumbo Poached Shrimp, House Made Cocktail  
Sauce | \$15.00

**PEYTON SUMMER SALAD** (V) (GF)

Acadian Mix, Strawberries, Smoked Gouda, Spiced  
Candied Walnuts, Honey Poppyseed Vinaigrette | \$12.00

**FRENCH ONION SOUP**

Thick Cut Crostini, Bruléed Swiss  
Cup \$6.00 | Bowl \$11.00

**CRÈME BRÛLÉE** (V) (GF)

Vanilla Bean, Raspberry | \$14.00

**CHOCOLATE FLOURLESS TORTE** (V) (GF)

Berry Coulis, Chantilly Cream | \$14.00

**TRIPLE OREGON BERRY COBLER** (V) (GF)

Umpqua Ice Cream | \$12.00



Vegetarian and/or Gluten-Free Options

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please be advised that our kitchen handles all major food allergens, including milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, and soy. Please inform our staff of any food allergies.