

Soup
One of our specialties. Two are made daily, one is vegetarian.
Served with fresh baguette from Bread and Roses Bakery.

cup – 1.95 bowl – 2.50 extra bread 25¢

Salads

Tossed Green Salad -with your choice of our own blue cheese, honey mustard,	Pasta Salad - a healthy portion of pasta with our original pasta dressing3.95
viniagrette, or creamy dill and caper dressings1.95	Garden Salad – fresh greens topped with a
Caesar Salad	seasonal vegetable medley3.95
original version of the classic Caesar dressing, crowned with homemade croutons and fresh parmesan	Spinach Salad -fresh spinach, hard boiled egg, mushrooms, fresh bacon, tomato, and almonds, with
Marinated Lentil Salad - flavorful lentils with lemon, olive oil, fresh red bell peppers, parsley, and feta cheese	our basil-balsamic viniagrette 3.95 Hummus & Tabouli Plate - all homemade, served with fresh, soft pita bread

Served Hot

Entrees are prepared to order

from the freshest ingredients double.	
Stir-fried Vegetables -fresh vegetables stir-fried in your choice of teriyaki, Chinese plum sauce, or olive oil and garlic. Served on rice -with chicken	4.95 5.95
Pasta Primavera – fettucine and fresh sauteed vegetables, tossed with a sauce of the day and garnished with parmesan cheese	5.50
Steamed Shellfish of the day -local shellfish steamed in a light broth, with a touch of white wine and garlic	6.50
Salmon Melt - our fresh, homemade salmon salad served on an English muffin, topped with cheddar cheese and baked until bubbly. Served with a tossed green salad	6.95
Pan Fried Oysters - lightly breaded fresh local oysters, pan fried in butter to a golden brown. Served with our own cocktail and tartar sauces and your choice of pasta salad or cole slaw	6.95
Salmon Fillet - specially seasoned and sauteed to perfection. Served with your choice of green salad, pasta salad or cole slaw	7.50

Sandwiches

The following are served on your choice of honey cracked wheat, sour dough or Swedish limpa rye, all Port Townsend-baked breads.

Send your sandwich through the garden (ad-		ts and onion) for 50¢.		
Veggie and Cream Cheese -with tomato, lettuce, cucumber, onions, n	nushrooms and sprou	ls	4.25		
Cheese and Tomato -with your choice of havarti, swiss or ched	dar cheeses. Grilled or	plain	4.25		
B.L.Tmade with royal bacon, fresh lettuce and	tomatoes		5.25		
Roast Beef -fresh roast beef, accented with a slice of c and light horseradish sour cream	heddar, red onion,		5.50		
Roast Turkey -fresh roast turkey breast, the real thing, u	oith lettuce and tomat	o	5.50		
Salmon Salad - our own recipe, made with fresh – not car mixed with lemon juice, olive oil and dill.	ıned – salmon,		5.95		
Served with your choice of ou	r own pasta salad green salad for 50¢	or cole sl	aw.		
Smoked Salmon and Cream -with black olives, served on a bagel			4.25		
Lentilburger - vegetarians delight! Lightly seasoned len served on a toasted bun with lettuce, tom		/	3.95		
Hamburger - our own specially seasoned ground beef with lettuce, tomato and onion, served on a toasted Port Townsend Baking Company bun					
Shrimpburger - our original fresh patty of seasoned bay sl bun, with lettuce, tomato, onion and tarte	Add bacon, cheese arimp, served on a toa ar sauce		ms for 50¢		
French French Dip fresh baguette, loaded with roast beef and of brie. Served au jus, a rich beef stock	topped with a wedge		6.50		
3.L.T.R.T.C. fresh grilled baguette with bacon, lettuce, tomato, fresh roasted turkey and cream cheese					
Beverages	Espres	so Dri	nks		
Starbucks Coffee75¢		Single	Double		
Teas75¢	Espresso	1.00	1.25		
	Cannucino	1 25	1 50		

Lunch is served daily from 11:30am to 3:00pm • Limited menu from 3:00 to 5:00pm

Juices85¢

Sioux City Sarsaparilla, Thomas Kemper Birch Beer, Clearly Canadian & Talking Rain 1.00

Salads and Appetizers

Steamed Shellfish of the day - fresh local shellfish steamed in a light white wine broth Smoked Salmon - sauteed in butter and lemon juice with mushrooms, green onions and capers Artichoke Parmesan Pate
a mixture of blended artichoke hearts, parmesan cheese and garlic, served hot with fresh baguette4,75
Baked Brie – a wedge of brie topped with sauteed mushrooms, grilled red onions, and a hint of lemon

Entrees are prepared to order from the freshest ingredients available.

Potatoes are oven roasted with olive oil and Greek oregano,

Rice is our original blend of wild and white rices.

Accompanying vegetables change seasonally.

Split fee 2.00

Seafood	
Emperor Oysters - fresh oysters, mushrooms, onions, green pepper and emperor grapes in a garlic wine sauce, on julienne spinach with parmesan and toasted almonds. Served with vegetables and your choice of rice or potato	.50
Oysters Bleu - fresh oysters, bacon and spinach in a light blue cheese sauce on fresh black pepper linguine. Served with vegetables10.	50
Pan Fried Oysters – lightly breaded fresh local oysters, pan fried in butter to a golden brown, Served with vegetables and your choice of rice or potato	50
Calamari Al Fresco – calamari lightly cooked to perfection in a sauce of fresh tomatoes, garlic, capers, and basil, served over pepper linguine. Served with vegetables	00
Cioppino spicy red seafood stew, with fresh fish and a variety of fresh, local shellfish. Served with vegetables12.	00
Salmon Fillet - specially seasoned and sauteed to perfection. Served with vegetables and your choice of rice or potato	00
Smoked Salmon Fettucine – fettucine with custom smoked salmon and artichoke hearts in a sage pesto cream sauce. Served with vegetables	50
Steamed Shellfish of the day -fresh local shellfish steamed in a light broth with a touch of white wine. Served with vegetables and your choice of rice or potato	95
Prawns with Cilantro-Ginger-Lime Butter - black tiger prawns sauteed in fresh cilantro-ginger-time butter, served on a bed of fresh julienne spinach with rice and vegetables	75
Northwest Floribunda –a seafood lover's delight. A variety of all our fresh fish, shellfish, prawns, and calamari, plus fresh seasonal vegetables, cooked with our al fresco sauce and served on fresh black pepper linguine	50
	THE PERSON

Vegetarian Askabout our nightly vegetarian special. Stir-fried Vegetables

Cappucino

Americano

Hot Chocolate

Latte

Mocha

1.25

1.50

1.75

1.00

1.25

1.50

1.75

2.00

1.25

1.50

- fresh vegetables stir-fried in your choice of teriyaki, Chinese plum sauce, or olive oil and garlic. Served on rice	
Pasta Primavera -fettucine and fresh sauteed vegetables, tossed with a sauce of the day and garnished with parmesan cheese	
Polenta Étienne - creamy baked polenta topped with fresh spinach, tomatoes and capers, with a light balsamic dressing	
Meat and Poultry	
Marjoram Chicken -chicken sauteed in a rich herb tomato sauce with mushrooms and onions. Served with pasta and vegetables	
Chicken Amaretto - chicken and mushrooms in a spicy lemon curry sauce, with a touch of amaretto. Served with pasta and vegetables	
Peppercorn Chicken - tender chicken breast smothered in mushrooms and our rich peppercorn sauce. Served with vegetables and your choice of rice or potato	
Rotini Bolognese - a classic rich red sauce with sausage and beef, served over rotini pasta, with a side dish of vegetables	
Old Country BBQ Ribs — meaty Minnesota-style pork ribs braised in David's hot and spicy BBQ sauce. Served with vegetables and your choice of rice or potato	
Beef Bourguignon - beef, mushrooms and onions simmered in a rich burgundy sauce. Served with vegetables and your choice of rice or potato	
New York Steak – America's classic, topped with mushrooms. Served with vegetables and your choice of rice or potato	
Pepper Steak New York steak with mushrooms and a flavorful green peppercorn sauce. Served with vegetables and your choice of rice or potato	

We offer daily specials for both lunch and dinner, one of which is always vegetarian.

Fresh, home-baked desserts are also featured. Ask about our daily selection.

In addition to the Beverages and Espresso Drinks listed on the lunch menu, an extensive Wine and Beer menu is available from your server.

Dinner is served nightly from 5:00 to 9:00pm

In October of 1989, my husband David and I opened the Silverwater Cafe. We started as a small cafe with a staff of ten and very high hopes. Each year we have continued to grow, and today our staff has reached thirty five.

We strive to create a happy workplace, which we believe is essential for a welcoming environment. It is our intention to go the extra mile, and we've hired individuals who have chosen to add something more to the Silverwater by doing what it takes to make each visit a memorable experience.

We all share a common vision of the Silverwater. Our philosophy is that in this fast-paced, often overwhelming world, there need to be places that give people a feeling of "going home" – places to recharge... where you can duck out for a moment, relax, eat a great meal, capture a smile, and remember to take in a deep breath.

We aim to make the Silverwater one of these places.

Silverwater Cafe

206 • 385 • 6448

On the Waterfront at Quincy Street Port Townsend, Washington