

Gerald's

RESTAURANT

Fieldstone owner, Doug Ellison, grew up accompanying his physician father, Gerald, on rounds to visit patients. Gerald's kind and compassionate approach toward his patients had a lasting impact on Doug and inspired Fieldstone's creation.

A dedicated outdoorsman, Gerald loved exploring the Pacific Northwest with his family, as well as tending to their apple orchard. He appreciated the importance of locally grown food and supporting local growers. And he thoroughly enjoyed a good meal (dessert in particular!). Our northwest-inspired menu is a tribute to a man who cared for his crops almost as well as he cared for the people - patients, family & friends - who were lucky enough to cross his path.

Breakfast

7:30 - 11 AM

GERALD'S BREAKFAST

1 Egg any style with choice of Hash Brown, Toast, or English Muffin and Fruit Cup

HEARTY BREAKFAST

2 Eggs any style with choice of Bacon, Ham, or Sausage and choice of Hash Brown, Toast, or English Muffin

CHALLAH BREAD FRENCH TOAST 1 OR 2 SLICES

Butter & Syrup or Berry Compote and choice of Bacon, Ham, or Sausage

PANCAKES

Butter & Syrup or Berry Compote with choice of Bacon, Ham, or Sausage and an Egg any style

BAGEL WITH CREAM CHEESE

Add Lox, Pickled Red Onion, Capers, and Chive

HALF BELGIAN WAFFLE

Butter & Syrup or Berry Compote with choice of Bacon, Ham, or Sausage and an Egg any style

BREAKFAST FRITTATA

Onion, Peppers, Diced Ham or Bacon, Mushrooms, Spinach and Cheese
Choice of Hash browns or Toast

BREAKFAST SANDWICH

English Muffin with Egg, Ham, Bacon, or Sausage and Cheese served with Fruit Cup

à la Carte

Egg
Toast/English Muffin
Hash brown
Bacon, Sausage, Ham
French Toast (1 slice)
Pancake (1)
Oatmeal
Yogurt Cup
Fruit Cup/ Banana
Cereal and Milk
Half Waffle
Cottage Cheese

Beverages

Coffee (regular or decaf)
Hot Tea
Iced Tea
Juice
Lemonade
Coke, Diet Coke, Sprite, Root Beer
or Ginger Ale
Latte
Cappuccino
Mocha
Espresso
Hot Chocolate

SINGLE OR DOUBLE

*Our burgers, steaks, and eggs are cooked to order. Consuming raw food or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness and allergic reactions, especially if you have a medical condition.

Soup & Salad

SOUP OF THE DAY

CUP OR BOWL

GARDEN SALAD

Romaine and Iceberg Lettuce, Tomatoes, Cucumbers, Carrots, Croutons & choice of Ranch, Thousand Island, Bleu Cheese, or Balsamic Vinaigrette

HALF OR FULL

CAESAR SALAD

Romaine, Parmesan Cheese, Croutons and Caesar Dressing

HALF OR FULL

SPINACH SALAD

Butternut Squash, Apples, Cheddar, Hazelnuts and Cider Vinaigrette

HALF OR FULL

• Add protein to make an Entrée Salad: Chicken or Shrimp

Entrées

11 AM - CLOSE

Sandwiches & Burgers served with choice of Soup, Salad, French Fries, or Potato Chips

EGG SALAD SANDWICH

HALF OR FULL

TUNA SALAD SANDWICH

HALF OR FULL

TURKEY SANDWICH

with Provolone with Pesto Mayo

HALF OR FULL

HAM & SWISS SANDWICH

with Mustard Aioli

HALF OR FULL

BURGER

Classic with Cheese, Lettuce, Tomato and Pickle or Mushroom Swiss with Smoked Onion Aioli

GRILLED CHICKEN CIABATTA

Artichoke Spread, Spinach and Roasted Peppers

CORNED BEEF REUBEN

Sauerkraut, Mustard Aioli, Swiss Cheese on Rye Bread

HALF OR FULL

DOUBLE GRILLED CHEESE

with Cheddar and Swiss

HALF OR FULL

CLASSIC MACARONI AND CHEESE

add Bacon

Dinner Entrées

AFTER 4:30 PM

Entrées served with choice of Soup or Salad

PAN SEARED SALMON

with a Honey Balsamic and Rosemary Glaze with Wild Rice Pilaf and Roasted Butternut Squash

HALF OR FULL

BEEF FLAT IRON STEAK

with House Steak Sauce, Mashed Potatoes and French Green Beans and Caramelized Onions

HALF OR FULL

PENNE PASTA

with Italian Sausage, Tomato Vodka Sauce and Fresh Parmesan and Oregano

HALF OR FULL

FRIED FISH AND SHRIMP PLATE

with Fries and Coleslaw and Tartar Sauce

HALF OR FULL

CHICKEN MARSALA

with Mushrooms, Mashed Potatoes and Spinach

HALF OR FULL
