

## APPETIZERS

### Coconut Prawns

Six large prawns, coated with panko and coconut shavings then fried. Served on a bed of cabbage with sweet chili sauce. **\$12**

*Pair with Winter Old Fashioned*

### Garlic Hummus Platter

House-made garlic hummus topped with feta cheese and pine nuts. Served with cucumbers, carrots, peppers, olives and fried pita chips. **\$12**

*Pair with Pinot Gris*

### Bacon Wrapped Dates (GF)

Four dates stuffed with goat cheese and wrapped in bacon. Served with a maple syrup and balsamic glaze and garnished with toasted Oregon hazelnuts. **\$13**

*Pair with Season Cellars Sauvignon Blanc*

### Stuffed Mushrooms (GF)

Six baby bellas stuffed with artichokes, cream cheese, garlic, bell pepper and scallions. Topped with parmesan and provolone cheese and drizzled with a balsamic reduction. **\$12**

*Pair with Rosé*

### Warm Crab Dip

Crab and Garlic and herb cream cheese blend served served warm with fried pita. **\$12**

*Pair with Pudding River Wine Cellars Rosé*

## STARTER SALADS

### Beets Carpaccio

Thinly sliced beets over arugula salad garnished with toasted Oregon hazelnuts, a balsamic glaze, dill aioli, microgreens and boursin cheese. **\$9**

### Garden Salad

Hearts of romaine topped with carrots, cherry tomatoes, cucumber slices, parmesan cheese, croutons and your choice of dressing. **\$8**

### Caesar Salad

Hearts of romaine tossed with creamy caesar dressing; topped with parmesan cheese, roasted garlic cloves, sun dried tomatoes and croutons. **\$9**

**\*Gluten Free available upon request**

18% gratuity will be added for parties of 8 or more.

\$3 split plate fee

# ENTRÉES

Each entrée comes with your choice of rice pilaf, garlic mashed potatoes, baked potato, battered fries and seasonal vegetables. Load your mashed potatoes or baked potato with bacon, cheese and chives for \$2.

Substitute sweet potato fries or onion rings for \$2.

## Center Cut New York Steak

10 oz New York steak grilled to perfection and topped with herb butter. **\$30**

Mushrooms and onions **\$2**

Rogue blue cheese and roasted garlic **\$4**

Three grilled shrimp **\$5**

Pair with True Myth Cabernet

## Surf and Turf (GF)

10 oz Coulotte steak served with 2 seared scallops and hollandaise sauce. **\$32**

Pair with Hanson Vineyards Rustic Red Blend

## Bourbon Bella Meatloaf (GF)

Handcrafted Wagyu loaf stuffed with mushrooms and swiss cheese; wrapped in smokey bacon and topped with a mushroom bourbon sauce. **\$24**

Pair with Abacela Malbec

## Cedar Plank Salmon (GF)

Wild-caught Pacific Northwest salmon topped with a marionberry reduction. **\$30**

Pair with Pudding River Wine Cellars Chardonnay

## Cornish Game Hen (GF)

Sage and seasoned braised cornish game hen served with a side of pan gravy. **\$24**

Pair with Pudding River Wine Cellars Chardonnay

## Pork Medallions

Two 4oz pork medallions grilled and served with a tomato, bacon, onion demi and crispy proscuitto. **\$26**

Pair with Hanson Vineyards Riesling

## Seafood Duo (GF)

Two bacon wrapped scallops and three jumbo prawns served with a tequila bacon beurre blanc sauce. **\$32**

Pair with Silver Falls Vineyards Chardonnay

## Western Bacon Burger

Half-pound grass fed patty topped with bacon, onion rings, BBQ sauce and smoked gouda cheese. Served with seasoned battered fries. **\$16**

Make it a Beyond Burger | \$3

Pair with Fort George Stout

## Moonstone Harvest Tacos (GF) (V)

Four corn tortillas filled with sauteed cauliflower, mushrooms, avocado and a roasted black bean corn salsa. Served with a side of salsa verde. **\$20**

Pair with a Corona

**\*Gluten Free available upon request**

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\$3 split plate fee

## ENTRÉE SALADS

### NY Steak Salad

Five ounce New York steak grilled to perfection. Served on a bed of mixed greens with fire roasted red peppers, goat cheese, onion straws and a garlic balsamic dressing. **\$18**

### Chicken Cobb Salad (GF)

Served on hearts of romaine lettuce with tomato, blue cheese crumbles, bacon, avocado, egg and your choice of dressing. **\$16**

### Dinner Caesar Salad

Hearts of romaine tossed with house-made creamy caesar dressing. Topped with parmesan cheese, croutons and roasted garlic cloves. **\$12**

8 ounce grilled or fried chicken | \$5

5 large grilled shrimp | \$7

Salmon fillet | \$8

## PASTA

### Chicken Parmesan

Parmesan crusted chicken breast topped with melted provolone cheese and marinara with a side of creamy pesto linguini. **\$24**

Pair with Willamette Valley Vineyards Pinot Noir

### Butternut Curry Pasta (GF) (V)

Chickpea pasta, spinach, mushrooms, mixed bell peppers, zucchini and summer squash tossed in a creamy butternut curry sauce. **\$22**

Pair with Willamette Valley Vineyards Riesling

### Seafood Pasta

Linguini, crab, shrimp, scallops and spinach tossed in a roasted red pepper cream sauce. **\$30**

Pair with Pudding River Wine Cellars Chardonnay

### Pulled Pork Mac and Cheese

Cavatappi pasta served with smoked gouda, smoked cheddar and a white cheddar cheese sauce. Topped with BBQ pulled pork and fried onions. **\$24**

Pair with Pudding River Wine Cellars Rosé

### Mushroom and Steak Ravioli

Mushroom ravioli served with spinach, pine nuts and a mushroom cream sauce. Topped with a 5oz grilled Coulotte steak. **\$28**

Pair with Silver Falls Vineyards Pinot Noir

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\$3 split plate fee