

DINNER MENU

STARTERS

Charcuterie Platter
Chef Selection of
PNW Meats & Cheeses,
Fruit, Dry Fig, Honey &
Pita Bread
18

Tempura Shrimp
5 Wild Mexican shrimp
tempura battered
green salad and huckleberry
18

Empanadas
3 Beef and cilantro
dumplings, gochujang,
and pickle veggies
17

Kofta Kabobs
Arugula & Sprouts,
Cucumber Relish,
Eastern Spices.
Shrimp & Beef (3)
21

SOUP & SALADS

Caesar
Romaine, Smoked Cherry
Tomatoes, Parmigiano
Romano
18

Caprese
Fresh Mozzarella, cherry toms,
fresh basil and dark cherry vinegar
18

House Green
Mixed Greens, Basil, Mint,
Cucumber, Watermelon Radish,
Goat Cheese
16

Wedge
Bibb Lettuce, Carrots,
Red Onions
19

Soup of the Day
Cup 8
Bowl 11

ENTREES

Columbia River Salmon
Coho Salmon, Pilaf Rice,
Seasonal Veggies, Citrus Juice
43

Top Sirloin
16 oz Prime Top Sirloin
Asparagus, Mashed Potatoes,
Chimichurri
47

Fall Off the Bone Lamb Shank
48 hours Braised on Red Wine,
Fennel, Rosemary.
Garlic Cous Cous & Carrots
39

Gambas al Ajillo
Left Coast Prawns, Garlic, Orzo
Parsley in a Butter sauce.
19

Bonneville Dam Bowl
Green chickpea, Edamame,
Quinoa, Kale, Falafel and
Cilantro Emulsion
22

Roasted Half Chicken Mole
Served over Cilantro Rice &
Sesame Seeds
35

PNW Stroganoff
Wagyu, Wild Mushrooms,
Mezcal
22

Catch of the Week
Market Price

Ratatouille
Eggplant, Zucchini, Yellow Squash,
Imp Sauce
22
Add Chicken 9

Porter House
18 oz Prime Porter House
Asparagus, Mashed Potatoes,
Chimichurri
90

Wild Mushroom Ravioli
Red Pepper Veloute
Parsnips and Yams
28