

# STARTERS

## Smoked Salmon Mushrooms

Oregon mushrooms filled with northwest style smoked salmon and goat cheese 2<sup>50</sup> ea.

## Smoked Salmon Plate

Northwest style smoked wild Alaskan salmon served with ciabatta bread, herbed cream cheese and assorted fruit 16.95

## Fried Clams & Calamari

Breaded and tossed with Cajun seasoning served with a mildly spiced remoulade 12.95

## Smoked Paprika Hummus

Served with marinated olives, pickled onions and ciabatta bread 12.95

## Spanakopitas

A mix of spinach and feta cheese in flaky phyllo dough with roasted garlic yogurt sauce and pickled red onions 10.95

## French Onion Soup

With toasted croutons and melted Swiss & parmesan cheeses, with ciabatta bread 9.95

## Sweet Potato Fries

Served with a smokey maple sauce  
Small 5.00 Large 7.50

## Ciabatta Bread Basket

Assorted ciabatta breads from Portland French Bakery 5.95

# ENTREES

## Wild Salmon & Shrimp \*

Citrus-miso glazed Alaskan salmon with grilled shrimp, served with steamed brown rice and garlic braised broccolini 24

## Bacon Wrapped Trout \*

Herb and lemon stuffed whole Rainbow Trout, with roasted red potatoes and garlic braised broccolini 22

## Ribeye Steak & Shrimp \*

Hand cut ribeye with a chipotle steak sauce and garlic cream simmered shrimp served with grilled broccolini and roasted potatoes 26

## Slow Roasted Prime Rib \*

With smashed red potatoes, garlic braised broccolini, au jus and horseradish cream  
Petite Cut 23 Falls Cut 26

## Brisket Burger \*

Half pound Oregon natural beef patty, hardwood smoked brisket, American cheese, red onion and a chipotle barbecue sauce on an onion roll with French fries 16

## Wild Salmon Fish & Chips

Beer battered Alaskan wild salmon strips with a spicy remoulade dipping sauce, served with French fries and coleslaw 24

## Pork Marsala & Ravioli \*

Grilled Carlton Farms pork medallions with a creamy marsala sauce served over wild mushroom raviolis and asparagus 22

## Chicken Tinga Rice Bowl

Tomato and chile braised chicken with black beans, avocado, roasted corn, organic brown rice and crispy tortilla strips 21

## Smoked Salmon Linguine

A light garlic smoked salmon cream sauce, linguine and braised kale, served with grilled ciabatta 23

## Creamy Goat Cheese Spaghetti

Locally made pasta simmered with fresh goat cheese, mint, peas and sun-dried tomatoes served with grilled ciabatta 18  
Add grilled shrimp 5

## Vegetarian Moroccan Stew

A stew of zucchini, carrots, spinach, apricots and almonds served over Israeli cous cous with a side of harissa sauce 19  
Add lamb sausage 4<sup>50</sup>

Add a cup of our soup of the day or side salad with hazelnut vinaigrette or ranch dressing 4

# SALADS

## Smoked Salmon Caesar

Northwest smoked wild Alaskan salmon, romaine lettuce, toasted almonds, shaved romano cheese and garlic croutons with a creamy caesar dressing 17

## Shrimp & Feta Cobb

Oregon bay shrimp, feta cheese, Nueske's smoked bacon, chopped egg and cucumber over romaine lettuce with a lemon vinaigrette 17

## Mediterranean Kale

Shredded kale with marinated olives, red cabbage, marinated peppers, cucumbers, tomatoes, feta and a lemon vinaigrette 15

## Sweet Chili Fried Chicken

Crispy fried chicken, romaine lettuce, sliced cucumbers, Mama Lil's peppers, chopped egg and avocado with a sweet-chili garlic vinaigrette 16

## Chicken Tinga Taco Salad

Chipotle-tomato braised chicken, Tillamook cheddar cheese, tomato and avocado with romaine lettuce & crispy tortilla strips, with Mexican crema and roasted tomato salsa 17

\* Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness