

Dinner Menu

Entree Specials

Small Plates

CRAB CAKES 20
w/ chipotle aioli on side

MARCOS NACHOS 14
Flour tortilla, jack & cheddar cheese, sour cream,
black bean chili, avocado, salsa

FRESH COD TACOS 13
Two fish tacos on corn tortilla w/ tartar sauce &
lemon coleslaw

*STEAK BITES 12
Steak bites, potato rounds, balsamic reduction

FAJITA QUESADILLA 12
Flour tortilla, chicken, peppers, onions, jack cheese,
sour cream & Salsa

TRUFFLE FRIES 8.5
Truffle salt, asiago, fresh parsley, chipotle aioli

BRUSSEL SPROUTS 8
w/ bacon & side of blue cheese dressing

ONION RINGS 6.5
Homemade onion rings with ranch

PETITE SALADS
Bleu Cheese & Toasted Hazelnut 9 |
Caesar 8 | Autumn 9

Wine List

Sparkling

Pizzolato Prosecco, Italy 10 (split)

Pizzolato Brut Rosé 10 (split)

Whites

2023 Foris Pinot Blanc (OR) 11/14/40

2023 Cardwell Hill Pinot Gris (OR) 13/16/48

2023 Sweet Cheeks Sauvignon Blanc (OR) 12/15/42

2023 Wild Roots Chardonnay (OR) 12/15/42

2023 Fabre en Provence Rosé (FR) 9/12/34

Red

2018 Three Feathers Pinot Noir (OR) 13/16/48

2022 Farmhouse Red Blend (OR) 11/14/40

2022 Castle Rock Cabernet Sauvignon (WA) 9/12/34

2023 Barricas Malbec (ARG) 12/15/42

*PRIME RIB 30 (GF)

*8oz cut paired with potato cakes, asparagus, creamy
horseradish on the side

Pair with our Castle Rock Cabernet Sauvignon

*POMEGRANATE SALMON BOWL 28 (GF)

6oz pomegranate glazed salmon filet over white rice with
avocado, watermelon radish, pomegranate, sesame seeds;
pomegranate siracha mayo

Pair with our Chardonnay

BRAISED SHORT RIBS 24

Boneless Short Rib with creamy garlic
mashed potatoes, baby carrots

Pair with our Castle Rock Cabernet Sauvignon

CHICKEN DUMPLING 20

House made chicken soup topped with fluffy dumplings

Pair with our Sauvignon Blanc

SHEPHERDS' PIE 20

Ground Beef with sweet corn, sweet pea, onions, carrots in
a rich tomato sauce, topped with mashed potatoes and
cheddar cheese

Pair with our Malbec

VEGGIE WHITE LASAGNA 22

Layer pasta, ricotta cheese, spinach, zucchini, bell peppers,
broccoli, mozzarella cheese, white sauce paired with a
Caesar salad

Pair with our Sauvignon Blanc

*BEEF STROGANOFF 24

6 oz. of beef Sautee mushroom, onions, garlic, green onion,
with fettucine pasta, demi glaze and sour cream

Pair with our Three Feathers Pinot Noir

Featured Cocktails

"SWIFTIE" FRENCH BLONDE 12

Brokers Gin, Grapefruit Juice, Lillet, Elderflower
Liquor, Lemon Juice

APPLE POMEGRANATE KENTUCKY MULE 13

Crown Royal Apple Whiskey, Pomegranate Juice,
Lime Juice, Ginger Beer

PORTLAND OLD FASHIONED 14

Penelope Bourbon, Black Walnut bitters, Sugar
Cube, Orange Oils

GINGERBREAD MARTINI 15

Vodka, Espresso, Heavy Cream, Gingerbread
Syrup, whipped cream, cinnamon nutmeg
sprinkles, gingerbread man cookie

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. *Due to special preparations, substitutions are not available on some specials.*