

Menu

Small Plates

BEER BATTERED FRIED SHRIMP 12
Six shrimp w/ sweet chili sauce

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

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

FAJITA QUESADILLA 12
Chicken, peppers, onions, jack cheese, sour cream & Salsa

CRAB CAKES 20
w/ chipotle aioli on side

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

ONION RINGS 6.5
Homemade onion rings with ranch

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

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

PETITE SALADS 9
Greek | Bleu Cheese & Toasted Hazelnut | Caesar

Wine List

Sparkling

Lovo Prosecco, Italy 8 (split)

Pizzolato Brut Rosé 10 (split)

Whites

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

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

2023 Parducci Chardonnay (CA) 11/14/40

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

Red

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

2021 Castle Rock Cabernet Sauvignon (CA) 9/12/34

2022 Cerro Colli Senesi Chianti (IT) 11/14/40

2022 Les Hauts Lagarde Bordeaux (FR) 12/15/42

Dinner Specials

***ROCKFISH 23**
6 oz. fish, saffron rice, brussels sprouts, lemon caper
beurre Blanc
Pair with our Sauvignon Blanc

BEEF STEW 20
Tender beef simmered in beef broth with potatoes,
onions, carrots, celery, peas
Pair with our Castle Rock Cabernet Sauvignon

***POMEGRANATE SALMON BOWL 28 (GF)**
6 oz. pomegranate glazed salmon filet over white rice with
avocado, watermelon radish, pomegranate, sesame seeds;
pomegranate siracha mayo
Pair with our Sauvignon Blanc

BRAISED SHORT RIBS 24
Bone in Short Rib with creamy garlic
mashed potatoes, baby carrots
Pair with our Castle Rock Cabernet Sauvignon

SPINACH & CHEESE RAVIOLI 20
(Add grilled chicken 6.50)
Ravioli in a brown butter sauce with marble cherry
tomatoes, onion, spinach, garlic, and parmesan cheese
Pair with our Parducci Chardonnay

CHICKEN DUMPLING 20
House made chicken soup topped with fluffy dumplings
Pair with our Sauvignon Blanc

HUNGARIAN CHICKEN 22
Chicken coated with paprika dill breadcrumbs, grilled and
topped with a mushroom, onion, paprika, dill and sour
cream sauce; served with whipped creamy garlic mashed
potatoes and seasonal vegetable
Pair with our Three Feathers Pinot Noir

Featured Cocktails

SNOWFLAKE MOJITO 13
Rum, Coconut Puree, mint, lime juice, coconut
syrup

MULLED WINE 11
House Red, brandy, oranges cranberries, cloves,
anise star, cinnamon stick and honey

SAGE GINGER TODDY 11
Whisky, sage ginger syrup, lemon, hot water

* 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.*