

Menu

Small Plates

DEVILED EGGS 8

Four deviled eggs with honey-glazed bacon

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

Lamarca 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

2022 La Crema Chardonnay (CA) 12/15/36

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

*HALIBUT 25

6oz fish, with lemon rice, green beans, topped with a lemon dill sauce

Pair with our Sauvignon Blanc

*RACK OF LAMB 27

Served with a baked yam and honey butter, asparagus, topped with balsamic glaze

Pair with our Pinot Noir

*HARVEST SALMON BOWL (GF) 28

Savory garlic- herb salmon, butternut squash, brussels sprouts, wild rice, kale salad, almonds, cranberries all topped with sweet honey Dijon sauce

Pair with our Sauvignon Blanc

PRAWN SCAMPI LINGUINI 24

Six Prawns, linguini pasta, parsley with a garlic white wine butter lemon sauce, parmesan cheese

Pair with our La Crema Chardonnay

SHEPHERDS' PIE 22

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

Pair with our Chianti

*PUMPKIN POLENTA WITH ROASTED VEGETABLES (GF) 20

Cheesy pumpkin Polenta, Brussel sprouts, roasted vegetable & parmesan cheese

Pair with our Butternut Squash Old-Fashioned

AUTUMN SALAD (GF) 20

Arugula & spinach mix, quinoa, pears, goat cheese, candied pecans; maple balsamic vinaigrette

Pair with our Pomme Sour

Featured Cocktails

AUTUMN MULE 12

Vodka, Fresh Bood Orange, Cranberry, Ginger Beer
A DELICIOUS MULE WITH A LONG, CITRUSY FINISH

PUMPKIN-SPICED ESPRESSO MARTINI 14

Vodka, House-Made Pumpkin Syrup, Kahlua, Espresso

WOULD IT REALLY BE FALL WITHOUT A TRIBUTE TO THE PSL?

* 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.*