

# Dinner Menu

## 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 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

2023 Ponzi Vineyards Pinot Gris (OR) 13/16/48

### 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

## Entree Specials

### \*PORK CHOP 25

8 oz bone in pork chop, mashed potatoes, and green beans; topped with balsamic maple sauce

*Pair with our Barricas Malbec*

### \*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*

### \*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*

### CHICKEN DUMPLING 20

House made chicken soup topped with fluffy dumplings

*Pair with our Sauvignon Blanc*

### BRAISED SHORT RIBS 24

Boneless Short Rib with creamy garlic mashed potatoes, marble carrots

*Pair with our Castle Rock Cabernet Sauvignon*

### 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 Barricas Malbec*

### VEGGIE WHITE LASAGNA 22

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

## Featured Cocktails

### I'M BLUSHING MARGARITA 14

El Milagro silver Tequila, grapefruit juice, lime juice simple syrup triple sec, red wine float

### VALENTINE'S OLD FASHIONED 12

Old Forester Rye, coffee bitters, Kahlua

### DRUNK IN LOVE MARTINI 11

Chocolate 360 vodka, sun ranch vodka, strawberry puree white chocolate liquor, half and half

\* 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.*