

Dinner Menu

Small Plates

BEER BATTERED FRIED SHRIMP 15

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

Pizzolato 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 Cardwell Pinot Noir (OR) 13/16/48.

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

2023 Georges Duboeuf Gamay (FR) 11/14/40

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

Entree Specials

*KALUA PORK 23

Kalua pork paired w/ broccoli and a farfalle tri-colored pasta

Pair with our Pinot Noir

LINGUINE FRUTTI DI MARE 28

Scallops, calamari, mussels, & prawns sauteed in a tomato basil sauce w/ linguine

Pair with our Sauvignon Blanc

*SALMON BOWL (GF) 30

6 oz. soy honey glazed salmon filet over white rice with avocado, cucumber, sesame seeds, siracha mayo

Pair with our Sauvignon Blanc

*FLANK STEAK 24

6oz flank Steak, fresh roasted corn, cubed red-skinned potatoes, scallions, garlic butter

Pair with our Pinot Noir

PRAWN LINGUINI 24

6 prawns, linguini, onion, garlic, lemon, white wine, butter, cherry tomato, spinach, parmesan cheese

Pair with our Chardonnay

SUN-DRIED TOMATO PASTA 20

(ADD GRILLED CHICKEN FOR 6.50)

Rigatoni pasta tossed with sun dried tomatoes, spinach, garlic & parmesan creamy sauce, parmesan on top

Pair with our Chianti

MARRY ME CHICKEN 22

Chicken breast, sun dried tomato, herbs, cream, parmesan cheese paired with garlic mashed potato and seasonal vegetable

Pair with our Chardonnay

BLUEBERRY BURRATA SALAD (GF) 20

(ADD GRILLED CHICKEN FOR 6.50)

Spring mix, cherry tomatoes, walnuts, fresh blueberry, burrata cheese, creamy balsamic vinaigrette

Featured Cocktails

GARDEN SPRITZ 14

Hendricks Grand Cabernet Gin, Blackberry Sage Syrup, Lemon Juice, Soda Water, House Bubbles

BLOOD ORANGE OLD FASHIONED 13

Bourbon, blood orange syrup, orange bitters

BLOOMINGTON 14

Empress Indigo Gin, Elderflower Liquor, lemon juice, lavender syrup

CHERRY SMASH 15

Four Roses Bourbon, Bordeaux cherry juice, house made brown sugar syrup, lemon juice

* 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.*