

Dinner Menu

Small Plates

- CRAB CAKES 20
w/ chipotle aioli on side
- BEER BATTERED FRIED SHRIMP 15
Six shrimp w/ sweet chili sauce
- 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
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
Strawberry Spinach Goat cheese 9 |
Bleu Cheese & Toasted Hazelnut 9 | Caesar 8

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 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 Belasco de Baquadeno ‘Llama’ Malbec

Entree Specials

- *PRIME RIB (GF) 30
8 oz cut paired with marble potatoes, corn & creamy horseradish on side
Pair with our Castle Rock Cabernet sauvignon
- STUFFED CHINOOK SALMON 32
With bay shrimp, garlic, cream cheese & spinach served with rice (paprika, corn, carrot), and asparagus caper bourree Blanc sauce on top
Pair with our Sweet Cheeks Sauvignon Blanc
- FLANK STEAK 27
8oz Steak served with double baked potato, broccoli & chanterelle mushroom demi-glaze
Pair with our Belasco de Baquadeno ‘Llama’ Malbec
- *HALIBUT 35
6 oz. filet, rice pilaf, broccolini, lemon dill cream sauce
Pair with our Parducci Chardonnay
- *HONEY GLAZE SALMON BOWL (GF) 30
6 oz. grilled salmon fillet over rice pilaf w/ avocado, cucumber, edamame, sesame seeds; siracha mayo drizzle atop
Pair with our Pinot Noir
- *CAPRESE KABOBS WITH STEAK 28
Two kabobs with marinated steak, tomato, fresh mozzarella, and basil; orzo pasta aside
Pair with our Cabernet Sauvignon
- SUMMER SHRIMP BOWL 24
Six prawns over rice pilaf, black beans, roasted corn, salsa, avocado, cotija, cilantro lime dressing
Pair with our Pinot Blanc
- TRUFFLE CHANTERELLE RAVIOLI 20
(ADD GRILLED CHICKEN FOR 6.50)
Onions, Garlic, sage, chanterelle mushrooms, spinach, brown butter, Romano cheese
Pair with our Sauvignon Blanc

Featured Cocktails

- CAMP FIRE OLD FASHIONED 14
Crater Lake Rye, chocolate bitter, vanilla extract
- BLACKBERRY JASMINE SPIKED LEMONADE 12
Reyka vodka, lemonade, blackberry jasmine tea
- HIBISCUS MEZCALITA 13
Xicarú Mezcal, hibiscus syrup, lime juice, pineapple and orange 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.*