

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

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 Cardwell 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

Entree Specials

*FLAT IRON STEAK 32

8oz, gratin potatoes, asparagus, mushroom demi glaze

Pair with our Castle Rock Cabernet Sauvignon

*SHRIMP BALLS STEW 20

Marble Potatoes, carrots, Shrimp balls, microgreens

Pair with our Sauvignon Blanc

*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

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

BLOOD ORANGE OLD FASHIONED 13

Bourbon, blood orange syrup, orange bitters

TAMARIND MARGARITA 13

Tamarind Infused Tequila, lime juice, triple sec, house made tamarind syrup (hint of spice)

SPRING MULE 11

Benchmark bourbon, lime juice, pineapple juice, ginger beer

* 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.*