

Dinner Menu

Entree Specials

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 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 Wild Roots Chardonnay (OR) 12/15/42
- 2023 Fabre en Provence Rosé (FR) 9/12/34

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 Georges Duboeuf Gamay (FR) 11/14/40
- 2023 Barricas Malbec (ARG) 12/15/42

- *PRIME RIB (GF) 30
8oz cut paired with cubed potatoes & asparagus, creamy horseradish on the side
Pair with our Castle Rock Cabernet sauvignon
- *GROUPER FISH 27
6oz fish, fried basmati rice (bacon, eggs, mixed vegetables), Bok choy, Nap, pineapple slaw with basil garlic creamy sauce
Pair with our Wild Roots Chardonnay
- BEEF OR SEAFOOD PAELLA 23/25
A traditional Spanish paella with rice, peppers, onions, garlic and chicken stock; Served with your choice of 6oz. of tenderloin beef or 6oz. of seafood mix (crab, mussels, calamari, clams, shrimp)
Pair with our Farmhouse Red Blend or Sauvignon Blanc
- MARRY ME SHRIMP PASTA 23
Six prawns, spinach, parmesan, basil, penne pasta in a sundried tomato cream sauce
Pair with our Wild Roots Chardonnay
- PROSCIUTTO CHICKEN 22
8 oz chicken breast served on top of crispy Yukon potatoes, sauteed with spinach, prosciutto and a lemon chicken au jus
Pair with our Sauvignon Blanc
- *HARVEST SALMON BOWL (GF) 28
Savory garlic- herb salmon filet, butternut squash, brussels sprouts, wild rice, kale salad, almonds, cranberries, topped with a sweet honey Dijon sauce
Pair with our Pinot Noir

- 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 Malbec

- SAGE BROWN BUTTER RIGATONI 20
(ADD GRILLED CHICKEN FOR 6.50)
Rigatoni, pecans, onions, sage, butternut squash and arugula, topped with crumbled goat cheese and brown butter
Pair with our Sauvignon Blanc

Featured Cocktails

- MAPLE PECAN OLD FASHIONED 13
Four Roses Bourbon, Maple Pecan Syrup, Bitters
- PEAR ROSEMARY GIMLET 12
Brokers Gin, Lime Juice, Pear Rosemary syrup
- CARAJILLO 14
El Milagro Reposado Tequila, Liquor 43, Espresso, Chocolate Powder

* 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.*