

# 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

### \*CLAMS 22

Clams, Spanish chorizo, onions, garlic, piquillo pepper butter, garlic lemon sauce with garlic bread

*Pair with our Sauvignon Blanc*

### COCONUT CHICKEN CURRY 20

Coconut chicken curry, white rice, broccoli, peanuts cilantro

*Pair with our Pinot Gris*

### \*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*

### LEMON PRAWNS & PEA RISOTTO (GF) 24

Lemon garlic prawns sautéed with onion, spinach, lemon butter and fresh parsley over risotto with peas

*Pair with our Chardonnay*

### SUN-DRIED TOMATO PASTA 20

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 seasonal vegetable

*Pair with our Chardonnay*

### BLUEBERRY BURRATA SALAD (GF) 20

Spring mix, cherry tomatoes, walnuts, fresh blueberry, burrata cheese, honey balsamic dressing

(ADD GRILLED CHICKEN FOR 6.50)

## 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.*