

# 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

**\*HALIBUT (GF) 32**

6oz halibut, served with jasmine lemon rice, seasonal vegetables, topped with a mango salsa

*Pair with our Cardwell Hill Pinot Gris*

**\*FILET MIGNON (GF) 36**

8oz steak, served with garlic mashed potatoes, spinach, topped with gorgonzola cheese & demi glaze

*Pair with our Pinot Noir*

**\*CRAB PARMESAN RAVIOLI 25**

Served in a roasted red pepper cream sauce, with red onions, kalamata olives, spinach, topped with parmesan cheese

*Pair with our Pizzolato Prosecco*

**\*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*

**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

**BLUSHING MOM-MOSA 12**

Blood Orange Puree, Orange Juice, Sparkling Rose

**MELLOW MAMA MARGARITA 13**

El Milagro Tequila, Lychee Syrup, Lime Juice, Lavender Syrup, Triple Sec

**NANA'S GARDEN SPRITZ 14**

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

**MAMA BEAR MARTINI 12**

Crater Lake Hazelnut Vodka, Espresso, Godiva White Chocolate Liqueur, Godiva Chocolate Liqueur

**THE MAY QUEEN-TINI 11**

Absolut Citron Vodka, Lemon Juice, Lavender Syrup, Triple Sec

**MOM'S JUICE (SANGRIA) 11**

Fruity and rich white wine sangria

\* 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.*