

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

- *MEDITERRANEAN MUSSELS 20
Mussels, with a parsley butter white wine sauce, shallots, garlic, red peppers, and andouille sausage; Served with garlic bread
Pair with our Fabre en Provence Rosé
- *RACK OF LAMB 28
Topped with a balsamic glaze, served with a side of garlic mashed potato, and asparagus
Pair with our Pinot Noir
- *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
(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, honey balsamic dressing

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,

* 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.*