

## Starters

**Calamari Fritti** 11.00  
Rice Flour Coated Squid, Served with  
A Lemon Caper Aioli

**Tapas Platter** 12.00  
Roasted Pepper & Garlic Hummus, Prosciutto  
di Parma, Imported Olives, Marcona Almonds,  
and Flat Bread

**Mushroom Trio Ragout** 11.00  
Assorted Mushrooms, Chevre, Shallots,  
Garlic, Herbs, White Wine, Served with  
Artisan Bread

**Prawn Cocktail** 10.00  
Fresh Jumbo Prawns Poached in Herbs  
And Spices, Accompanied by  
House Cocktail Sauce

**Artisan Cheese Plate** 11.00  
Your Choice of Three Cheese's, along with  
Grapes, a Mushroom Pate and Toasted Ciabatta.  
*Ask your Server for Today's Selections*

## Soup & Salads

**House Salad**  
Organic Field Greens, with  
Toasted Indian Nuts,  
Feta Cheese, and Sun Dried Tomato  
Vinaigrette  
Half 6.00 Full 8.50

**Cascade Salad**  
Organic greens, Roasted Beets, Candied  
Hazelnuts, Chevre Cheese,  
and a Citrus Vinaigrette  
Half 6.00 Full 8.50

**Caesar Salad**  
Romaine Hearts, Tossed with  
Asiago Cheese, House Made Croutons  
and Caesar Dressing  
Half 6.00 Full 8.50

**French Onion Soup**  
House Made with Local Onions and Red  
Wine Topped with Gruyere Cheese  
7.00

## Entrees

**Zinfandel Braised Short Ribs 24.00**

Slow Braised, with Natural Pan Jus,  
Tillamook Smoked Cheddar Polenta,  
And Fall Braised Greens

**Seared Sea Scallops\* 24.00**

Jumbo Pan Seared Scallops,  
Pumpkin Risotto, Fall Greens,  
Finished with White Truffle Oil

**Stuffed Sole Marinere 19.00**

Stuffed with Mushrooms, Mussels, and  
Herbs, with Lemon Scented Wild Rice,  
And Spinach Casserole

**Filet Mignon\* 28.00**

Bacon Wrapped, Cabernet Demi Glace  
Herb Roasted Fingerling Potatoes, and a  
Broccoli Cauliflower Spinach Flan

**Steak Au Poivre\* 27.00**

12oz Strip Loin, Peppercorn Crusted,  
Pan Seared, with Cognac Pan Sauce,  
Gorgonzola Whipped Potatoes, and  
Brussels Sprout Gratin

**Tandoori Chicken 20.00**

Chicken Breast Stuffed with Spinach,  
Paneer Cheese, Basmati Rice, Curry Sauce and  
Sweet Onion Chutney

**Roasted Acorn Squash 20.00**

Filled with Mushroom Trio Ragout,  
Tofu and Lentils, atop a bed of Quinoa,  
With Balsamic Reduction

**Sonora Style Duck 24.00**

Orange Chipotle Marinated Breast,  
Pan seared, Served with Sweet Potato Cakes,  
Spinach Poblano Fondue

**Pesto Crusted Lamb Rack 29.00**

Mint Pesto Crusted, with Pearl Couscous, and  
Roasted Root Vegetables and Citrus Yogurt

We are Unable to Accommodate Separate Checks on Parties of 6 or more  
An 18% gratuity may be added to the final bill

*\*Consuming some raw or uncooked foods can increase the risk of food borne illness*