

# PLATEAU

## Soups & Starters

### Walla Walla Sweet Onion Soup

Gruyère Cheese Gratin. \$5

### Grilled Flatbread Pizza

Fig, Prosciutto, Smoked Gouda. \$7

### Calamari

Soy-Ginger Aioli, Sweet Chili-Citrus Sauce,  
Wakame Salad. \$7

### Artichoke Gratin

Roasted Garlic, Imported Olives,  
Toasted Pita Bread. \$6

## Salads

### Caesar Salad

Chilled Spears of Romaine, Rosemary Rustic Croutons, Shaved Asiago. \$9  
with Grilled Chicken \$11  
with Grilled Salmon \$14

### Dungeness Crab and Avocado Salad

Charred Lemon, Mesclun Greens, Louis Dressing. \$12

### Plateau Grilled Chicken Salad

Spring Greens, Candied Hazelnuts, Dried Cherries, Apple Wood Bacon,  
Oregon Berry Vinaigrette. \$10

### Warm Spinach Salad

Salmon Pastrami, Apple Wood Bacon, Marinated Red Onion, Dried Strawberries. \$11

### Flatbread & Salad

Fig, Prosciutto, Smoked Gouda Pizza & Fresh Garden Salad, Choice of Dressing. \$10

## Sandwiches

Served with Purple Potato Chips or Hand-Cut Fries.

### Vine-Ripened Vegetable Roll

Olive Tapenade, Squash, Zucchini, Eggplant, Roasted Pepper, Herb Cheese, Flatbread. \$9

### Grilled Chicken Ciabatta

Wild Mushrooms, Boursin Cheese, Apple Wood Grilled Chicken. \$10

### Kobe Beef Burger

Forest Blend Mushrooms, Tillamook Sharp Cheddar, Frizzled Onions,  
Pickled Asparagus. \$11

### Smoked Pork Loin Sandwich

Grilled & Sliced, Apple Wood Smoked Loin, Slab Bacon, BBQ Sauce,  
Grilled Rosemary Rustic Loaf. \$10

### Sliced Steak Sandwich

Caramelized Onions, Provolone Cheese, Shallot Aioli. \$12

## Entrées

### Cioppino Free Form Ravioli

Halibut, Crab, Scallop, Shrimp, Tomato, White Wine, Fennel, Fresh Herb Pasta. \$17

### Halibut & Chips

Alaskan Amber Beer-Battered, Lemon, Hand-Cut Fries. \$14

### Grilled Chicken Asiago

Pesto Sauce, Grilled Polenta, Asiago Cheese, Asparagus. \$12

Parties of six or greater are presented with one check including a 17% gratuity.  
Information regarding consuming raw or undercooked food is available upon request.