

# PLATEAU

FINE DINING

## Small Plates

### Pat-n-Tams Short Ribs

Slow-cooked in a house red wine BBQ sauce. 8

### Beer Battered Frog Legs

Beer-battered frog legs, roasted red peppernade, Cajun remoulade. 8

### Caesar Salad

Romaine hearts, house dressing parmesan crisp. 4

### Kobe Beef Pinwheel

Snake River Farms Kobe beef, caramelized onion, bleu cheese. 7

### Ostrich Tender

Honey marinated ostrich, roasted fingerling potatoes. 10

### Wild Mixed Greens\*

Radishes, spinach, tomatoes, choice of dressing. 5

### House Fries\*

Pink sea salt, white truffle oil, house caramelized shallot ketchup. 3

### Mac-n-Cheese of the Week

House-made cheese sauce, baked until golden brown. 8

### Draper Valley Chicken

Buttermilk pan-fried breast, house-made carrot ketchup, truffle slaw. 7

### The Rattler

Rattlesnake cakes, corn salsa. 11

### Walla Walla Sweet Onion Soup

Gruyère cheese gratin. 5

### Grilled Asparagus\*

Seared polenta, fresh berry vinaigrette. 6

### Butter Leaf Salad\*

Deconstructed bleu cheese dressing, house lemon confit, Rogue Creamery oregonzola. 8

### Chicken Fried Oregon Lamb

Oregon lamb loin, mushroom gravy. 7

### Artichoke Gratin\*

Roasted garlic, imported house-marinated olives, W. W. Bread Co. bread. 6

### Fried Calamari

House remoulade, house-pickled vegetables. 7

## Entrées

### Snake River Farms Ribeye fillet

Center cut ribeye, grilled fingerling potatoes, horseradish truffle butter, pancetta lardons. 28  
*2006 Kiona Lemberger, Red Mountain, Bottle \$32, Glass \$8*

### Wood-Fired Mixed Grill

Certified angus tenderloin, citrus glazed shrimp, quail, blackberry demi sauce. 27  
*2008 Gascon Malbec, Mendoza-Argentina, Bottle \$32, Glass \$8*

### Forest Pappardelle Pasta\*

Joe Daugherty's wild mushrooms, braised Draper Valley chicken, white wine cream sauce. 19  
*2006 Torii Mor Chardonnay, Willamette Valley, Bottle \$28, Glass \$7*

### Jerked Scallops\*

Jerk-seasoned fresh scallops, green pea risotto, apple gastrique glazed endive. 22  
*2008 Seven Hills Riesling Columbia Valley, Bottle \$25, Glass \$5*

### Pendleton Whisky Steak

Pepper-crusted certified angus strip loin, roasted shallot aioli, Pendleton Whiskey sauce. 26  
*2007 Boomtown Dusted Valley Cabernet Sauvignon, Columbia Valley, Bottle \$28, Glass \$7*

### Baked Sea Bass

Hazelnut pesto crusted sea bass, lemon beurre blanc, grilled W. W. Bread Co. sourdough, seasonal vegetable mélange. 23  
*2007 Sineann Gewurztraminer, Celilo Vineyard, Bottle \$25, Glass \$6*