

# PLATEAU

## Soups & Starters

### Walla Walla Sweet Onion Soup

Gruyère Cheese Gratin. \$5

### Calamari

Wakame Salad, Sweet Chili Sauce. \$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, Cucumber Ribbon, Louis Dressing. \$12

### Plateau Grilled Chicken Salad

Spring Greens, Candied Hazelnuts, Oregon Blue Cheese, Sliced Pear, Apple Wood Bacon,  
Oregon Berry Vinaigrette. \$10

### Fall Root Salad

Roasted Beets, Walla Walla Sweet Onion, Shaved Fennel, Walnut Oil Vinaigrette. \$9

## Sandwiches

Served with Purple Potato Chips, Hand-Cut Fries, or Acorn Squash Croquettes.

### 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,  
Vine Ripened Yellow Tomato, Pickled Asparagus. \$11

### Smoked Pork Loin Sandwich

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

### Venison Sausage Sandwich

Open-face, Grilled Rosemary Rustic Bread, Slow Cooked Peppers & Onions, Demi-Glace. \$10

## Entrées

### Chicken Asiago

Eggplant, Foraged Mushrooms, Roasted Pepper, Olive Tapenade, Asiago Cheese, Lentils. \$12

### Halibut & Chips

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

### Grilled Buffalo Sirloin

Red Wine Marinated Petite Lunch Steak, Foraged Northwest Mushroom Ragout, Chive-Truffle Fries,  
Caramelized Shallot Ketchup. \$19

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.