



STARTERS

MEAT & CHEESE BOARD

REGIONAL MEATS & CHEESES, PICKLED RED ONION,
LOCAL HONEY, PRESERVES

26

JUMBO CRAB CAKE

LEMON DILL MUSTARD SAUCE

16

AHI POKE

FRESH SASHIMI GRADE TUNA, SESAME SEEDS,
SAKE MIRIN, WAKAME, SOY SAUCE

17

"UP IN SMOKE"

CHILLED DISPLAY OF SHRIMP, SCALLOPS, OYSTERS,
SALMON, SEASONAL DIPPING SAUCE

20

SEA SCALLOPS

PAN SEARED, ROASTED TOMATO SAUCE

18

OYSTERS ON THE HALF SHELL

MIGNONETTE, COCKTAIL, LEMON

HALF DOZEN 15 DOZEN 29



SOUPS

LOBSTER BISQUE

CREAM, LOBSTER SALAD

10

FRENCH ONION AU GRATIN

SHERRY, GRUYERE CHEESE

9



SALADS

GARDEN SALAD

ICEBERG, TOMATO, CUCUMBER, RED ONION, CROUTONS

6

CAPRESE

HEIRLOOM TOMATO, FRESH MOZZARELLA CHEESE,
ITALIAN BASIL, AGED BALSAMIC REDUCTION

8

ASIAN SPINACH SALAD

ORANGE SUPREMES, SCALLIONS, SESAME SEEDS, GARLIC,
TOASTED ALMONDS, SWEET MIRIN DRESSING

9

PLATEAU COBB

FRESH GREENS, AVOCADO, EGG, BACON, TOMATO,
ROGUE SMOKEY BLUE CHEESE

10

GRILLED ROMAINE

PARMESAN REGGIANO, CROUTONS, CAESAR DRESSING

8



PASTA

SHRIMP SCAMPI

HEIRLOOM TOMATO, GARLIC, ONION, WHITE WINE,
GARLIC CHEESE TOAST, FRESH PASTA

35

BUTTERNUT SQUASH RAVIOLI

BROWN BUTTER, TOASTED PINE NUTS

22

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE THE RISK OF FOODBORNE ILLNESS.





FROM THE WATER

BLACKENED AHI STEAK

8OZ FRESH SASHIMI GRADE TUNA, CITRUS GLAZE

35

TRIBAL SALMON

8OZ PAN SEARED COLUMBIA RIVER SALMON,
TOMATO SLAW, TOMATO BROTH

28

ALASKAN KING CRAB LEGS

POUND OF KING CRAB LEGS, DRAWN BUTTER, LEMON

60

GRILLED HALIBUT

CHILI MIRIN GLAZE

33



FROM THE LAND

ALL MEATS ARE RAISED REGIONALLY OR LOCALLY

TOMAHAWK FOR TWO

36OZ BONE-IN RIBEYE

110

LAND & SEA

6OZ FILET MIGNON, HALF POUND OF KING CRAB LEGS,
BUTTER, LEMON

54

ROASTED CHICKEN

SEMI-BONELESS HALF CHICKEN, MIXED PEPPER SAUCE

28

BLACK ANGUS FILET MIGNON

8OZ

46

PENDLETON WHISKY STEAK

14OZ PEPPER-CRUSTED NEW YORK STRIP,
PENDLETON WHISKY DEMI-GLACÉ, SHALLOT AIOLI

45

PLATEAU BURGER

8OZ KOBE BEEF, SLAB BACON, LETTUCE, TOMATO,
RED ONION, TILLAMOOK SMOKED CHEDDAR, FRIED ONIONS

20

DUROC PORK CHOPS

PAN SEARED, APRICOT CHUTNEY

36

"UPPER DRY CREEK RANCH" LAMB TWO WAYS

T-BONE AND FRENCHED DOUBLE CHOP, MINT GREMOLATA

42

RARE: VERY RED, COOL CENTER MEDIUM RARE: RED, WARM CENTER MEDIUM: PINK CENTER
MEDIUM WELL: SLIGHTLY PINK WELL: BROILED THROUGHOUT, NO PINK



ENTRÉE COMPLEMENTS

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|----------------------------|-------------------------------------|
| GARLIC & CRIMINI MUSHROOMS | CARAMELIZED ONION & BLUE CHEESE MAC |
| ASPARAGUS HOLLANDAISE | SMOKED GARLIC FRIES |
| CREAMED CORN | LEMON RICE PILAF |
| MASHED POTATOES | ROASTED BABY CARROTS |
| BUTTERED BROCCOLINI | BAKED POTATO |

PARTIES OF SIX OR MORE ARE PRESENTED WITH ONE CHECK INCLUDING 18% GRATUITY.

