

PLATEAU

FINE DINING

starters

grilled bacon & blue oysters <small>GF</small>		shrimp cocktail <small>GF</small>	
smokey blue cheese, lardon	17 / 31	chipotle cocktail, grilled and chilled shrimp, roasted pineapple salsa	20
mac 'n cheese		blue whisky steak tips	
smokey blue cheese, lardon, herb crust, caramelized onion	12	smokey blue cheese, Pendleton® Whisky demi-glace, heirloom tomatoes, polenta	16
jumbo crab cake		calamari	
red pepper coulis, lemon crème fraîche	19	fra-diablo, lemon aioli, lemon juice, fresh herbs, parmesan	17
pepper crusted pork belly		spinach & artichoke dip	
root beer whiskey BBQ sauce, citrus arugula salad, orange round, black sea salt	18	grilled naan bread, Parmesan cheese	14

soups + salads bread available upon request

Alaskan king crab & corn chowder		baby spinach <small>GF</small>	
crab, bacon, corn hushpuppy	12	citrus vinaigrette, citrus segments, beets, spiced candied nuts, chèvre	10
French onion		garden <small>GF</small>	
sherry, gruyère cheese, croutons	10	mixed greens, tomato, cucumber, red onion, radish, croutons	8
Plateau chopped salad <small>GF</small>		grilled bison skirt steak	19
romaine, baby spinach, radicchio, bacon, red onion, artichoke hearts, heirloom cherry tomatoes, hearts of palm, blue cheese crumbles, gorgonzola vinaigrette	12	Caesar	
		romaine, Parmesan, croutons, Caesar dressing, seared airline chicken breast	9
			22

pasta & vegetarian

shrimp scampi		pomodoro pasta	
angel hair pasta, garlic butter sauce, garlic crostini, Parmesan	34	tomato cream sauce, asparagus, fennel pollen, mushrooms, garlic crostini	22
cauliflower steak <small>GF V</small>		seared airline chicken breast	35
roasted cherry tomatoes, sautéed spinach, carrots, charred portobello, chimichurri sauce, quinoa	25		

chef inspirations substitute loaded baked potato 5

pistachio encrusted lamb		porterhouse pork chop	
mint demi, mustard glaze, honey carrots, mashed potato	51	apple bourbon sauce, parsnip purée, honey glazed carrots	37
grilled halibut		stuffed chicken breast	
sautéed spinach, orange, artichoke and tomato couscous salad, beurre blanc, grilled lemon	market price	mushroom couscous, sautéed spinach, pepperoncini, sun dried tomatoes and goat cheese stuffing, chicken jus	31
blackened salmon <small>GF</small>		bison skirt steak	
rosemary and carrot purée, jasmine white rice, roasted cauliflower	35	honey mustard demi-glace, rosemary, Brussels sprouts, baked potato	39

GF - Gluten Free V-Vegan

Parties of six or more are presented with one check including 20% gratuity.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. 05989.CM.04.24

meat

cowboy ribeye for two 32oz bone-in ribeye, onion jam, Pendleton® Whisky demi-glace	122	New York striploin <small>GF</small> 16oz, boneless striploin, roasted garlic	45
Double R Ranch® ribeye <small>GF</small> boneless, roasted garlic	49	Double R Ranch® filet mignon 6oz or 8oz, roasted garlic, red wine glaze	38 / 49
Pendleton® Whisky steak pepper-crusted New York strip, Pendleton® Whisky demi-glace, shallot aioli	50	Plateau burger 8oz Kobe beef, slab bacon, lettuce, tomato, fried onion, house-made ketchup, truffle aioli, Tillamook® white cheddar	22

rare: very red, cool center medium rare: red, warm center medium: pink center medium well: slightly pink well: broiled throughout, no pink

enhancements

Alaskan king crab legs half-pound, beurre blanc	market price	Tillamook® cheddar mac 'n cheese white cheddar cheese sauce	8
scallops parsnip purée, shallot beurre blanc, caviar	18	sautéed mushrooms garlic, shallot, white wine, butter	8
grilled prawns beurre blanc	19	sautéed onions red wine, butter, fresh thyme	5
lump crab oscar béarnaise, asparagus	12	blackened cajun spice	4
		peppered black pepper	4
		Rogue smokey blue cheese	5

sauces 4

truffle aioli <small>GF</small>	horseradish or creamed <small>GF</small>	Pendleton® Whisky demi-glace
beurre blanc <small>GF</small>	béarnaise	au poivre green peppercorn sauce
chimichurri <small>GF</small>		

entrée complements choice of two complements with entrée

honey rosemary glazed carrots <small>GF</small>	Yukon mashed potatoes <small>GF</small> loaded mashed potatoes sour cream, butter, chives, bacon, shredded cheese	3
sautéed mushrooms garlic, shallot, white wine, butter	garlic herb fries truffle aioli	
asparagus béarnaise	baked potato <small>GF</small> choice of sour cream, butter, chives, bacon, shredded cheese or loaded	
spinach <small>GF</small> creamed or sautéed		
crispy brussels sprouts Dancing Bee honey		

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