



starters

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

soups + salads bread available upon request

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

pasta & vegetarian

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

chef inspirations substitute loaded baked potato 5

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

Double R Ranch® ribeye GF

boneless, roasted garlic 49

Pendleton® Whisky steak

pepper-crusted New York strip,
Pendleton® Whisky demi-glace, shallot aioli 50

New York striploin GF

16oz, boneless striploin, roasted garlic 45

Double R Ranch® filet mignon

6oz or 8oz, roasted garlic, red wine glaze 38 / 49

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

scallops

parsnip purée, shallot beurre blanc, caviar 18

grilled prawns

beurre blanc 19

lump crab oscar

béarnaise, asparagus 12

Tillamook® cheddar mac ‘n cheese

white cheddar cheese sauce 8

sautéed mushrooms

garlic, shallot, white wine, butter 8

sautéed onions

red wine, butter, fresh thyme 5

blackened cajun spice

peppered black pepper 4

Rogue smokey blue cheese

5

sauces 4

truffle aioli GF

beurre blanc GF

chimichurri GF

horseradish or creamed GF

béarnaise

Pendleton® Whisky demi-glace

au poivre green peppercorn sauce

entrée complements

choice of two complements with entrée

honey rosemary glazed carrots GF

sautéed mushrooms

garlic, shallot, white wine, butter

asparagus

béarnaise

spinach GF

creamed or sautéed

crispy brussels sprouts

Dancing Bee honey

Yukon mashed potatoes GF

loaded mashed potatoes 3
sour cream, butter, chives, bacon, shredded cheese

garlic herb fries

truffle aioli

baked potato GF

choice of sour cream, butter, chives, bacon,
shredded cheese or loaded

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