



starters

grilled bacon & blue oysters ^{GF}		shrimp cocktail ^{GF}	
bleu cheese, lardon	17 / 31	chipotle cocktail, grilled and chilled shrimp, roasted pineapple salsa	21
mac ‘n cheese		blue whisky steak tips	
blue cheese, lardon, herb crust	14	bleu cheese, Pendleton® Whisky demi-glace, heirloom tomatoes, polenta	19
Plateau crab cakes		calamari	
rémoulade sauce	24	fra-diablo, lemon aioli, lemon juice, fresh herbs, Parmesan	19
sweet & savory pork belly		spinach & artichoke dip	
apple-fennel marmalade, goat cheese polenta	19	grilled naan bread, Parmesan	14

soups + salads

bread available upon request

crab & corn chowder		wedge salad ^{GF}	
crab, bacon, bell pepper, cilantro, hushpuppy	14	iceberg lettuce, bleu cheese crumbles, Hill Meat® bacon bits, grape tomatoes, egg, shaved red onion, bleu cheese dressing	14
French onion		Caesar	
sherry, gruyère cheese, croutons	13	romaine, Parmesan, croutons, Caesar dressing, anchovy	12
garden ^{GF}		seared airline chicken breast	25
mixed greens, tomato, cucumber, red onion, radish, croutons	11	blackberry spinach salad ^{GF}	
tenderloin tips		red onion, cucumber, tomato, feta cheese, sunflower seed, citrus vinaigrette	12
shallot, garlic, white wine, butter	31		

pasta & vegetarian

shrimp scampi		pomodoro pasta	
angel hair pasta, garlic butter sauce, garlic crostini	36	tomato cream sauce, asparagus, fennel pollen, mushrooms, garlic crostini, Parmesan	25
tuscan pasta		seared airline chicken breast	38
garlic, shallot, spinach, sundried tomato, cream, parmesan, rigatoni	25	portobella steak ^{V GF}	
sautéed shrimp 36 seared airline chicken breast	38	red beet purée, quinoa, seasonal vegetables, arugula, basil oil	29

chef inspirations

substitute loaded baked potato 5

half rack of lamb		Plateau burger	
chimichurri, mashed potatoes, honey glazed carrots	57	8oz Kobe beef, slab bacon, lettuce, tomato, truffle aioli, brioche bun, Gouda & white cheddar cheese sauce, onion ring, garlic fries, Brussels sprouts	27
porterhouse pork chop		halibut ^{GF}	
mango chutney, mashed potatoes, Brussels sprouts	39	Parmesan lemon caper pan sauce, lime rice, asparagus	53
roasted airline chicken breast		salmon	
quinoa, sun-dried tomato, spinach, asparagus, roasted garlic cream reduction, crisp onions	32	lemon garlic glaze, cilantro lime rice, Brussels sprouts	37
bison short ribs		lobster tail	
blue cheese polenta, wild mushroom blend, huckleberry bison demi-glace	62	chardonnay poached, lime rice, asparagus	65
		seared sea scallops	
		shallot beurre blanc, caviar, parmesan polenta, asparagus, béarnaise	50

from pasture to plate...

We proudly serve locally raised, regionally sourced beef—carefully selected from ranchers in the northwest, who share our dedication to responsible farming and sustainable practices.

Each cut is hand-trimmed, perfectly aged, and crafted with care to bring out its natural flavor, ensuring a dining experience rooted in quality and our community.

executive chef *Jeff Sommer*

Chef's Signature

Pendleton® Whisky steak
14oz, pepper-crusted New York strip,
Pendleton® Whisky demi-glace, shallot aioli 58

cowboy ribeye for two
32oz, Pendleton Beef® bone-in ribeye, onion jam,
Pendleton® Whisky demi-glace 126

New York striploin GF
16oz, Pendleton Beef® boneless striploin,
roasted garlic 51

ribeye GF
16oz, Pendleton Beef® boneless, roasted garlic 54

filet mignon
6oz or 8oz, Pendleton Beef®, roasted garlic,
red wine demi-glace 41 / 52

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

enhancements

lobster tail
chardonnay poached 60

king crab legs
1/2 pound | pound market price

scallop bruschetta
focaccia crostini, bruschetta 20

grilled shrimp
beurre blanc 19

crab oscar
béarnaise, asparagus 17

Tillamook® cheddar mac 'n cheese
white cheddar cheese sauce 8

wild mushroom blend
garlic, shallot, white wine, butter 8

sautéed onions
red wine, butter, fresh thyme 5

blackened cajun spice 4

peppered black pepper 4

bleu cheese 5

sauces 4

truffle aioli GF **chimichurri** GF **Pendleton® Whisky demi-glace**
beurre blanc GF **béarnaise** **horseradish or creamed** GF

complements choice of two with entrée

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

wild mushroom blend
garlic, shallot, white wine, butter

honey rosemary glazed carrots GF

spinach GF
creamed or sautéed

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

garlic herb fries
truffle aioli

asparagus
béarnaise

crispy Brussels sprouts
Dancing Bee honey

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 food-borne illness. 08141TT1026



PENDLETON BEEF is a registered trademark of Pendleton Beef, LLC. The Bucking Horse logo and LET'ER BUCK are registered trademarks of the Pendleton Roundup Association. Used under license.