

PLATEAU

FINE DINING

starters

grilled bacon & blue oysters GF smokey bleu cheese, lardon	17 / 31	shrimp cocktail GF chipotle cocktail, grilled and chilled shrimp, roasted pineapple salsa	20
mac 'n cheese smokey blue cheese, lardon, herb crust, caramelized onion	14	blue whisky steak tips smokey bleu cheese, Pendleton® Whisky demi-glace, heirloom tomatoes, polenta	19
Plateau crab cakes rémoulade sauce	23	calamari fra-diablo, lemon aioli, lemon juice, fresh herbs, Parmesan	18
sweet & savory pork belly apple-fennel marmalade, goat cheese polenta	19	spinach & artichoke dip grilled naan bread, Parmesan	14

soups + salads bread available upon request

crab & corn chowder crab, bacon, bell pepper, cilantro, hushpuppy	14	spinach salad GF spinach, arugula, cherry tomatoes, Hill's Meat bacon bits, shaved red onion, smoked cheddar, sweet onion bacon dressing	12
French onion sherry, gruyère cheese, croutons	12	garden GF mixed greens, tomato, cucumber, red onion, radish, croutons	10
wedge salad GF iceberg lettuce, Rogue Creamery® bleu cheese crumbles, Hill Meat® bacon bits, grape tomatoes, egg, shaved red onion, bleu cheese dressing	14	grilled bison skirt steak	26
		Caesar romaine, Parmesan, croutons, Caesar dressing	11
		seared airline chicken breast	24

pasta & vegetarian

shrimp scampi angel hair pasta, garlic butter sauce, garlic crostini	34	pomodoro pasta tomato cream sauce, asparagus, fennel pollen, mushrooms, garlic crostini, Parmesan	25
portobella steak V GF red beet purée, quinoa, seasonal vegetables, arugula, basil oil	29	seared airline chicken breast	38

chef inspirations substitute loaded baked potato 5

lamb shank red wine sauce, tomato ragu, cheddar polenta, gremolata	46	porterhouse pork chop apple bourbon sauce, parsnip purée, honey glazed carrots	39
Parmesan crusted halibut trio of marinated peppers, white rice, citrus supremes	53	stuffed chicken breast mushroom couscous, sautéed spinach, peperoncino, sun-dried tomatoes and goat cheese stuffing, chicken jus	31
salmon GF rosemary and carrot puree, jasmine white rice, asparagus	35	bison skirt steak honey mustard demi-glace, rosemary, Brussels sprouts, baked potato	39
Plateau burger 8oz Kobe beef, slab bacon, lettuce, tomato, truffle aioli, brioche bun, Gouda & white cheddar cheese sauce, onion ring, garlic fries, Brussels sprouts	26	lobster tail chardonnay poached, carrot crème rice, asparagus	65

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. 07287CM0825

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

pepper-crusted New York strip,
Pendleton® Whisky demi-glace, shallot aioli **54**

cowboy ribeye for two

32oz, Pendleton Beef® bone-in ribeye, onion jam,
Pendleton® Whisky demi-glace **122**

New York striploin ^{GF}

16oz, Pendleton Beef® boneless striploin,
roasted garlic **49**

ribeye ^{GF}

Pendleton Beef® boneless, roasted garlic **52**

filet mignon

6oz or 8oz, Pendleton Beef®, roasted garlic,
red wine demi-glace **39 / 50**

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**

scallops

parsnip purée, shallot beurre blanc, caviar **18**

grilled prawns

beurre blanc **19**

crab oscar

béarnaise, asparagus **16**

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

4

peppered black pepper

4

Rogue smokey bleu cheese

5

sauces 4

truffle aioli ^{GF}

beurre blanc ^{GF}

chimichurri ^{GF}

béarnaise

Pendleton® Whisky demi-glace

horseradish or creamed ^{GF}

complements choice of two with entrée

baked potato ^{GF}

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

sautéed mushrooms

garlic, shallot, white wine, butter

honey rosemary glazed carrots ^{GF}

spinach ^{GF}

creamed or sautéed

Yukon mashed potatoes ^{GF}

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

garlic herb fries

truffle aioli

asparagus

béarnaise

crispy Brussels sprouts

Dancing Bee honey

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