

# PLATEAU

FINE DINING

## starters

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

## soups + salads bread available upon request

<b>crab &amp; corn chowder</b> crab, bacon, bell pepper, cilantro, hushpuppy	14	<b>blackberry spinach salad</b> <sup>GF</sup> red onion, cucumber, tomato, feta cheese, sunflower seed, citrus vinaigrette	12
<b>French onion</b> sherry, gruyère cheese, croutons	13	<b>garden</b> <sup>GF</sup> mixed greens, tomato, cucumber, red onion, radish, croutons	11
<b>wedge salad</b> <sup>GF</sup> 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	27
		<b>Caesar</b> romaine, Parmesan, croutons, Caesar dressing, anchovy	12
		seared airline chicken breast	25

## pasta & vegetarian

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

## chef inspirations substitute loaded baked potato 5

<b>half rack of lamb</b> chimichurri, mashed potatoes, honey glazed carrots	57	<b>porterhouse pork chop</b> mango chutney, mashed potatoes, Brussels sprouts	39
<b>halibut</b> <sup>GF</sup> Parmesan lemon caper pan sauce, lime rice, asparagus	53	<b>roasted airline chicken breast</b> <sup>GF</sup> quinoa, sun-dried tomato, spinach, asparagus, roasted garlic cream reduction, crisp onions	32
<b>salmon</b> lemon garlic glaze, cilantro lime rice, Brussels sprouts	35	<b>bison skirt steak</b> honey mustard demi-glace, rosemary, Brussels sprouts, baked potato	39
<b>Plateau burger</b> 8oz Kobe beef, slab bacon, lettuce, tomato, truffle aioli, brioche bun, Gouda & white cheddar cheese sauce, onion ring, garlic fries, Brussels sprouts	26	<b>lobster tail</b> chardonnay poached, lime 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. 07972CM0626

## 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-crust New York strip, Pendleton® Whisky demi-glace, shallot aioli **56**

#### cowboy ribeye for two

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

#### New York striploin <sup>GF</sup>

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

#### ribeye <sup>GF</sup>

16oz, 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 **20**

### 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 <sup>GF</sup>

beurre blanc <sup>GF</sup>

chimichurri <sup>GF</sup>

béarnaise

Pendleton® Whisky demi-glace

horseradish or creamed <sup>GF</sup>

## complements choice of two with entrée

### baked potato <sup>GF</sup>

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

### sautéed mushrooms

garlic, shallot, white wine, butter

### honey rosemary glazed carrots <sup>GF</sup>

### spinach <sup>GF</sup>

creamed or sautéed

### Yukon mashed potatoes <sup>GF</sup>

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

### garlic herb fries

truffle aioli

### asparagus

béarnaise

### crispy Brussels sprouts

Dancing Bee honey

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