

# PLATEAU

FINE DINING

## starters

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

## soups + salads bread available upon request

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

## pasta & vegetarian

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

## chef inspirations substitute loaded baked potato 5

<b>lamb shank</b>		<b>porterhouse pork chop</b>	
red wine sauce, tomato ragu, cheddar polenta, gremolata	46	mango chutney, artichoke tomato couscous, Brussels sprouts	39
<b>Parmesan crusted halibut</b> <small>GF</small>		<b>roasted airline chicken breast</b> <small>GF</small>	
trio of marinated peppers, cilantro lime rice, citrus supremes	53	quinoa, sun-dried tomato, spinach, asparagus, roasted garlic cream reduction, crisp onions	31
<b>salmon</b>		<b>bison skirt steak</b>	
lemon garlic glaze, cilantro lime rice, Brussels sprouts	35	honey mustard demi-glace, rosemary, Brussels sprouts, baked potato	39
<b>Plateau burger</b>		<b>lobster tail</b>	
8oz Kobe beef, slab bacon, lettuce, tomato, truffle aioli, brioche bun, Gouda & white cheddar cheese sauce, onion ring, garlic fries, Brussels sprouts	26	chardonnay poached, lime rice, asparagus	65



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 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  
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 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

saucés 4

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

complements choice of two with entrée

<b>baked potato</b> GF choice of sour cream, butter, chives, bacon, shredded cheese or loaded	<b>Yukon mashed potatoes</b> GF loaded mashed potatoes, sour cream, butter, chives, bacon, shredded cheese 3
<b>sautéed mushrooms</b> garlic, shallot, white wine, butter	<b>garlic herb fries</b> truffle aioli
<b>honey rosemary glazed carrots</b> GF	<b>sautéed brocolini</b> GF shallot, garlic
<b>spinach</b> GF creamed or sautéed	<b>crispy Brussels sprouts</b> 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. 07636CM0226



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