

# PLATEAU

## FINE DINING

### starters

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

### soups + salads

bread available upon request

crab & corn chowder	14	spinach salad <small>GF</small>	12
crab, bacon, bell pepper, cilantro, hushpuppy		spinach, arugula, cherry tomatoes, Hill's Meat bacon bits, shaved red onion, smoked cheddar, sweet onion bacon dressing	
French onion	12	garden <small>GF</small>	10
sherry, gruyère cheese, croutons		mixed greens, tomato, cucumber, red onion, radish, croutons	
wedge salad <small>GF</small>	14	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			
Caesar			
romaine, Parmesan, croutons, Caesar dressing, anchovy			
seared airline chicken breast			

### pasta & vegetarian

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

### chef inspirations

substitute loaded baked potato 5

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

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

## 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*

## 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

## sauc es 4

### truffle aioli

beurre blanc

### chimichurri

béarnaise

### Pendleton® Whisky demi-glace

horseradish or creamed

GF

## complements

choice of two with entrée

### baked potato

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

### sautéed mushrooms

garlic, shallot, white wine, butter

### honey rosemary glazed carrots

### spinach

creamed or sautéed

### Yukon mashed potatoes

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

3

### garlic herb fries

truffle aioli

### sautéed brocolini

shallot, garlic

### crispy Brussels sprouts

Dancing Bee honey

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