

THANKSGIVING FEAST

November 26 | 12-7pm

$58 adults | $53 seniors | $25 children (10 & under)

starters

carrot ginger soup
crispy fried onion
Cerebella, Stella Darby Riesling, Columbia Valley, WA 2022 ***34*** *bottle* | ***10*** *glass*

feast

herb roasted turkey
white and dark meat
Stoller, Pinot Noir, Dundee Hills, OR 2022 ***60*** *bottle* | ***16*** *glass*

sides

stuffing

roasted sweet potato cinnamon butter

mashed potato turkey gravy

roasted carrots

crispy Brussels sprouts honey glaze

cranberry conserve

dessert

pumpkin spice bundt cake & apple cranberry crumb cake
créme anglaise

Bartenura, Moscato D'Asti DOCG, Italy (K) 2023 ***33*** *bottle* | ***9*** *glass*

Sandeman Port, Tawny, 10 years old ***14*** *glass*

Upon arrival please inform staff of any allergies. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.
Parties of six or more are presented with one check including 20% gratuity. 08181TT1026



PLATEAU
FINE DINING

starters

shrimp cocktail 21
grilled and chilled shrimp, chipotle cocktail sauce, roasted pineapple salsa

pork belly 19
apple-fennel marmalade, goat cheese polenta

soups + salads

bread available upon request

crab & corn chowder 14
crab hushpuppy

garden salad 11
mixed greens, tomato, cucumber, radish, red onion, croutons, choice of dressing
tenderloin tips **31**

Caesar 11
romaine, parmesan, croutons, Caesar dressing
airline chicken breast **25**

entrées

salmon 37
lemon garlic glaze, roasted garlic mashed potato, asparagus

shrimp scampi 36
angel hair pasta, garlic crostini, garlic-lemon sauce

porterhouse pork chop 39
mango chutney, mashed potato, crispy Brussels sprouts

Tuscan pasta 25
rigatoni, garlic, shallot, spinach, sundried tomato, cream, parmesan
airline chicken breast **38** | grilled prawns **36**

make any protein: blackened 4 | peppered 4 | bleu cheese 5 | grilled shrimp 19 | lobster tail market price

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

filet mignon 41
6oz, Pendleton Beef®, red wine demi-glace, roasted garlic mashed potato, crispy Brussels sprouts

ribeye 54
16oz, hand cut and boneless Pendleton Beef® ribeye, roasted garlic, baked potato, asparagus

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