

PLATEAU

FINE DINING

starters

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

soups + salads bread available upon request

crab & corn chowder		
crab, bacon, bell pepper, cilantro, hushpuppy	14	
French onion		
sherry, gruyère cheese, croutons	12	
wedge salad <small>GF</small>		
iceberg lettuce, Rogue Creamery® bleu cheese crumbles, Hill Meat® bacon bits, grape tomatoes, egg, shaved red onion, bleu cheese dressing	14	
strawberry spinach salad <small>GF</small>		
chèvre, red onion, toasted pecans, strawberry vinaigrette		12
garden <small>GF</small>		
mixed greens, tomato, cucumber, red onion, radish, croutons		10
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, red chili flake garlic crostini, Parmesan	34	
portobella steak <small>V GF</small>		
red beet purée, quinoa, seasonal vegetables, arugula, basil oil	29	
pomodoro pasta		
tomato cream sauce, asparagus, fennel pollen, mushrooms, garlic crostini		25
seared airline chicken breast		38

chef inspirations substitute loaded baked potato 5

lamb shank		
red wine sauce, tomato ragu, cheddar polenta, gremolata	46	
Parmesan crusted halibut		
trio of marinated peppers, white rice, citrus salad	53	
salmon <small>GF</small>		
rosemary and carrot puree, jasmine white rice, asparagus	35	
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	
porterhouse pork chop		
apple bourbon sauce, parsnip purée, honey glazed carrots		39
stuffed chicken breast		
mushroom couscous, sautéed spinach, peperoncino, sun-dried tomatoes and goat cheese stuffing, chicken jus		31
bison skirt steak		
honey mustard demi-glace, rosemary, Brussels sprouts, baked potato		39
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

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

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,
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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