

PLATEAU

FINE DINING

starters

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

soups + salads bread available upon request

crab & corn chowder crab, bacon, bell pepper, cilantro, hushpuppy	14	blackberry spinach salad GF red onion, cucumber, tomato, feta cheese, sunflower seed, citrus vinaigrette	12
French onion sherry, gruyère cheese, croutons	13	garden GF mixed greens, tomato, cucumber, red onion, radish, croutons	11
wedge salad GF iceberg lettuce, bleu cheese crumbles, Hill Meat® bacon bits, grape tomatoes, egg, shaved red onion, bleu cheese dressing	14	grilled bison skirt steak	27
		Caesar romaine, Parmesan, croutons, Caesar dressing, anchovy	12
		seared airline chicken breast	25

pasta & vegetarian

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

chef inspirations substitute loaded baked potato 5

half rack of lamb chimichurri, mashed potatoes, honey glazed carrots	57	porterhouse pork chop mango chutney, mashed potatoes, Brussels sprouts	39
halibut GF Parmesan lemon caper pan sauce, lime rice, asparagus	53	roasted airline chicken breast quinoa, sun-dried tomato, spinach, asparagus, roasted garlic cream reduction, crisp onions	32
salmon lemon garlic glaze, cilantro lime rice, Brussels sprouts	35	bison skirt steak honey mustard demi-glace, rosemary, Brussels sprouts, baked potato	39
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	lobster tail 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. 08031CM0826

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 56

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 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

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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