

# PLATEAU

FINE DINING

## starters

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

## soups + salads bread available upon request

|                                                                                                                                                                             |    |                                                                                                                                                          |    |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|----------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>crab &amp; corn chowder</b><br>crab, bacon, bell pepper, cilantro, hushpuppy                                                                                             | 14 | <b>spinach salad</b> GF<br>spinach, arugula, cherry tomatoes, Hill's Meat<br>bacon bits, shaved red onion, smoked cheddar,<br>sweet onion bacon dressing | 12 |
| <b>French onion</b><br>sherry, gruyère cheese, croutons                                                                                                                     | 13 | <b>garden</b> GF<br>mixed greens, tomato, cucumber, red onion,<br>radish, croutons                                                                       | 11 |
| <b>wedge salad</b> GF<br>iceberg lettuce, Rogue Creamery®<br>bleu cheese crumbles, Hill Meat® bacon bits,<br>grape tomatoes, egg, shaved red onion,<br>bleu cheese dressing | 14 | grilled bison skirt steak                                                                                                                                | 27 |
|                                                                                                                                                                             |    | <b>Caesar</b><br>romaine, Parmesan, croutons,<br>Caesar dressing, anchovy                                                                                | 12 |
|                                                                                                                                                                             |    | seared airline chicken breast                                                                                                                            | 25 |

## pasta & vegetarian

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

## chef inspirations substitute loaded baked potato 5

|                                                                                                                                                                                       |    |                                                                                                                                           |    |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|-------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>lamb shank</b><br>red wine sauce, tomato ragu,<br>cheddar polenta, gremolata                                                                                                       | 46 | <b>porterhouse pork chop</b><br>mango chutney, mashed potatoes,<br>Brussels sprouts                                                       | 39 |
| <b>Parmesan crusted halibut</b> GF<br>trio of marinated peppers, cilantro lime rice,<br>citrus supremes                                                                               | 53 | <b>roasted airline chicken breast</b> GF<br>quinoa, sun-dried tomato, spinach, asparagus,<br>roasted garlic cream reduction, crisp onions | 32 |
| <b>salmon</b><br>lemon garlic glaze, cilantro lime rice,<br>Brussels sprouts                                                                                                          | 35 | <b>bison skirt steak</b><br>honey mustard demi-glace, rosemary,<br>Brussels sprouts, baked potato                                         | 39 |
| <b>Plateau burger</b><br>8oz Kobe beef, slab bacon, lettuce, tomato, truffle aioli,<br>brioche bun, Gouda & white cheddar cheese sauce,<br>onion ring, garlic fries, Brussels sprouts | 26 | <b>lobster tail</b><br>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. 07807CM0426

## 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 <sup>GF</sup>

16oz, Pendleton Beef® boneless striploin, roasted garlic **49**

#### ribeye <sup>GF</sup>

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**

#### Rogue smokey bleu cheese

**5**

## sauces 4

#### truffle aioli <sup>GF</sup>

#### beurre blanc <sup>GF</sup>

#### chimichurri <sup>GF</sup>

#### béarnaise

#### Pendleton® Whisky demi-glace

#### horseradish or creamed <sup>GF</sup>

## complements choice of two with entrée

#### baked potato <sup>GF</sup>

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

#### sautéed mushrooms

garlic, shallot, white wine, butter

#### honey rosemary glazed carrots <sup>GF</sup>

#### spinach <sup>GF</sup>

creamed or sautéed

#### Yukon mashed potatoes <sup>GF</sup>

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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