



starters

grilled bacon & blue oysters GF		
smokey bleu cheese, lardon	17 / 31	
mac ‘n cheese		
smokey blue cheese, lardon, herb crust, caramelized onion	14	
Plateau fish cakes		
salmon, halibut, capers, lemon crème fraîche, sweet pepper coulis	22	
pepper crusted pork belly		
root beer whiskey BBQ sauce, lemon arugula salad, orange round, black sea salt	18	
shrimp cocktail GF		
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	
Plateau chopped salad GF		
romaine, baby spinach, radicchio, bacon, red onion, artichoke hearts, heirloom cherry tomatoes, hearts of palm, blue cheese crumbles, gorgonzola vinaigrette	14	
strawberry spinach salad GF		
chèvre, red onion, toasted pecans, strawberry vinaigrette		12
garden GF		
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 V GF		
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	
grilled halibut		
sautéed spinach, orange, artichoke and tomato couscous salad, beurre blanc, grilled lemon	market price	
salmon GF		
rosemary and carrot puree, jasmine white rice, asparagus	35	
lobster tail		
chardonnay poached, carrot crème rice, asparagus	65	
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



meat

Signature Entrée

Pendleton® Whisky steak

pepper-crusted New York strip,
Pendleton® Whisky demi-glace, shallot aioli

54

cowboy ribeye for two

32oz bone-in ribeye, onion jam,
Pendleton® Whisky demi-glace

122



ribeye GF

boneless, roasted garlic

52



filet mignon

6oz or 8oz, roasted garlic, red wine demi-glace

39 / 50



New York striploin GF

16oz, boneless striploin, roasted garlic

49

Plateau burger

8oz Kobe beef, slab bacon, lettuce, tomato,
fried onion, house-made ketchup, truffle aioli,
Tillamook® white cheddar

25

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

Tillamook® cheddar mac 'n cheese

white cheddar cheese sauce

8

scallops

parsnip purée, shallot beurre blanc, caviar

18

sautéed mushrooms

garlic, shallot, white wine, butter

8

grilled prawns

beurre blanc

19

sautéed onions

red wine, butter, fresh thyme

5

crab oscar

béarnaise, asparagus

16

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

entrée complements

choice of two complements with entrée

honey rosemary glazed carrots GF

sautéed mushrooms

garlic, shallot, white wine, butter

asparagus

béarnaise

spinach GF

creamed or sautéed

crispy Brussels sprouts

Dancing Bee honey

Yukon mashed potatoes GF

loaded mashed potatoes, 3
sour cream, butter, chives, bacon, shredded cheese

garlic herb fries

truffle aioli

baked potato GF

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

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

entrée prepared with



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