

PLATEAU

FINE DINING

starters

mac 'n cheese

smokey blue cheese, lardon, herb crust,
caramelized onion

12

grilled bacon & blue oysters

smokey blue cheese, lardon

17 / 31

jumbo crab cake

fennel-apple slaw, shallot beurre blanc,
charred green & tarragon vinaigrette

18

shrimp cocktail

brandied cocktail sauce, cucumber & heirloom
tomato salad, lemon

20

blue whisky steak tips

smokey blue cheese, Pendleton® Whisky
demi-glaze, heirloom tomatoes, polenta

16

calamari

fra-diablo, lemon aioli, lemon juice,
fresh herbs, parmesan

17

soups + salads

bread available upon request

Alaskan king crab & corn chowder

crab, corn hushpuppy

12

French onion

sherry, gruyère cheese, crouton

10

cabbage & fennel

carrots, watermelon radish, mint, lemon,
clementines, walnuts, ginger-miso vinaigrette

10

baby spinach

citrus vinaigrette, citrus segments, beets,
spiced candied nuts, chèvre

10

garden

mixed greens, tomato, cucumber, red onion,
radish, croutons
grilled bison skirt steak

8

19

Caesar

romaine, parmesan, croutons, Caesar dressing,
seared airline chicken breast

9

22

pasta

shrimp puttanesca pasta

shrimp, olives, capers, tomato, garlic, basil,
parmigiano-reggiano

32

pomodoro pasta

cream, asparagus, tomato, fennel pollen,
mushrooms

20

chef inspirations

halibut

fra-diablo, lemon aioli, fried calamari,
asparagus, mushroom cous cous

market price

Alaskan king crab legs

one pound, lemon beurre blanc,
baked potato, asparagus

market price

salmon

honey garlic glaze, coconut rice, lemon grass slaw,
soy sauce

33

pistachio encrusted lamb

mint demi, mustard glaze, chili oil, honey carrots,
mashed potato

49

roasted airline chicken

garlic pan sauce, mushroom cous cous,
brussels sprouts

29

meat

cowboy ribeye for two

32oz bone-in ribeye, onion jam,
Pendleton® Whisky demi-glaze 118

Double R Ranch® ribeye

hand-cut, boneless, roasted garlic 49

Double R Ranch® filet mignon

6oz or 8oz, roasted garlic, red wine glaze 38 / 49

Pendleton® Whisky steak

pepper-crusted New York strip,
Pendleton® Whisky demi-glaze, shallot aioli 50

New York striploin

16oz, boneless striploin, roasted garlic 45

bison skirt steak

honey mustard demi-glaze, rosemary 39

pork chop

Pendleton® Whisky glaze, fresh Gala apple,
shaved carrots, fresh tarragon 34

Plateau burger

8oz Kobe beef, slab bacon, lettuce, tomato,
fried onion, house-made ketchup, truffle aioli,
Tillamook® white cheddar 20

rare: very red, cool center **medium rare:** red, warm center **medium:** pink center **medium well:** slightly pink **well:** broiled throughout, no pink

enhancements

Alaskan king crab legs

half pound, beurre blanc market price

scallops

fennel pollen beurre blanc 18

grilled prawns

beurre blanc 19

jumbo lump crab oscar

crab cake, bearnaisé, asparagus 10

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

saucers 4

truffle aioli

beurre blanc

horseradish cream

bearnaisé

Pendleton® Whisky demi-glaze

entrée complements

choice of two complements with entrée

honey rosemary glazed carrots

sautéed mushrooms

garlic, shallot, white wine, butter

asparagus

bearnaisé

spinach

creamed or sautéed

crispy brussels sprouts

Dancing Bee honey

Yukon mashed potatoes

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

garlic herb fries

truffle aioli

baked potato

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