starters

grilled bacon & blue oysters smokey blue cheese, lardon	17/31	shrimp cocktail brandied cocktail sauce, cucumber & heirloom tomato salad, lemon	20
mac 'n cheese smokey blue cheese, lardon, herb crust, caramelized onion	12	blue whisky steak tips smokey blue cheese, Pendleton® Whisky	16
jumbo crab cake fennel-apple slaw, shallot beurre blanc, charred green & tarragon vinaigrette	19	demi-glace, heirloom tomatoes, polenta calamari fra-diablo, lemon aioli, lemon juice, fresh herbs, parmesan	17
pepper crusted pork belly root beer whiskey BBQ sauce, citrus arugula sala orange segments, black sea salt	ad, 18	spinach & artichoke dip grilled naan bread, parmesan cheese	14
soups + salads bread ava	ailable upon	request	
Alaskan king crab & corn chowder crab, corn hushpuppy	12	baby spinach citrus vinaigrette, citrus segments, beets, spiced candied nuts, chèvre	10
French onion sherry, gruyére cheese, crouton	10	garden mixed greens, tomato, cucumber, red onion, radish, croutons	8
Plateau chopped salad romaine, baby spinach, radicchio, bacon, red or artichoke hearts, heirloom cherry tomatoes, hearts of palm, blue cheese crumbles, gorgonzola vinaigrette	nion, 12	grilled bison skirt steak Caesar romaine, parmesan, croutons, Caesar dressing, seared airline chicken breast	19 9 22
pasta			
shrimp scampi angel hair pasta, garlic butter sauce, garlic cros parmesan cheese	itini, 34	pomodoro pasta tomato cream sauce, asparagus, fennel pollen, mushrooms, garlic crostini seared airline chicken breast	22
chefinspirations subst	itute loaded	baked potato 5	33
pistachio encrusted lamb mint demi, mustard glaze, chili oil, honey carrots mashed potato	s, 51	porterhouse pork chop apple bourbon sauce, parsnip purée, shaved carrots	37
Chilean sea bass fra-diablo, asparagus, mushroom cous cous marke	et price	roasted airline chicken garlic pan sauce, mushroom cous cous, brussels sprouts	29
salmon honey garlic glaze, coconut rice, lemon grass sl soy sauce	aw, 33	bison skirt steak honey mustard demi-glaze, rosemary, brussel sprouts, loaded twice baked potato	39

brussel sprouts, loaded twice baked potato



122	New York striploin 160z, boneless striploin, roasted garlic	45
49	Double R Ranch® filet mignon 6oz or 8oz, roasted garlic, red wine glaze	38 / 49
	Plateau burger	
50	8oz Kobe beef, slab bacon, lettuce, tomato, fried onion, house-made ketchup, truffle aioli, Tillamook® white cheddar	22
	49	16oz, boneless striploin, roasted garlic 122 Double R Ranch® filet mignon 6oz or 8oz, roasted garlic, red wine glaze 49 Plateau burger 8oz Kobe beef, slab bacon, lettuce, tomato, fried onion, house-made ketchup, truffle aioli, Tillamook® white cheddar

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

Australian lobster tail 10-12oz, drawn butter, lemon	market price	Tillamook® cheddar mac 'n cheese	
10-1202, drawii batter, femon	market price	white cheddar cheese sauce	8
scallops fennel pollen beurre blanc	18	sautéed mushrooms	
		garlic, shallot, white wine, butter	8
grilled prawns			
beurre blanc	19	sautéed onions	
		red wine, butter, fresh thyme	5
lump crab oscar			
bearnaisé, asparagus	12	blackened cajun spice	4
		peppered black pepper	4
		Rogue smokey blue cheese	5
sauces 4			
truffle aioli ho	rseradish cream	Pendleton® Whisky demi-glace	
beurre blanc be	arnaisé	au poivre green peppercorn sauce	

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 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