



starters

<b>grilled bacon &amp; blue oysters</b> smokey blue cheese, lardon	17 / 31	<b>shrimp cocktail</b> brandied cocktail sauce, cucumber & heirloom tomato salad, lemon	20
<b>mac ‘n cheese</b> smokey blue cheese, lardon, herb crust, caramelized onion	12	<b>blue whisky steak tips</b> smokey blue cheese, Pendleton® Whisky demi-glaze, heirloom tomatoes, polenta	16
<b>jumbo crab cake</b> fennel-apple slaw, shallot beurre blanc, charred green & tarragon vinaigrette	19	<b>calamari</b> fra-diablo, lemon aioli, lemon juice, fresh herbs, parmesan	17
<b>pepper crusted pork belly</b> root beer whiskey BBQ sauce, citrus arugula salad, orange segments, black sea salt	18	<b>spinach &amp; artichoke dip</b> grilled naan bread, parmesan cheese	14

soups + salads bread available upon request

<b>Alaskan king crab &amp; corn chowder</b> crab, bacon, corn hushpuppy	12	<b>baby spinach</b> citrus vinaigrette, citrus segments, beets, spiced candied nuts, chèvre	10
<b>French onion</b> sherry, gruyère cheese, crouton	10	<b>garden</b> mixed greens, tomato, cucumber, red onion, radish, croutons	8
<b>Plateau chopped salad</b> romaine, baby spinach, radicchio, bacon, red onion, artichoke hearts, heirloom cherry tomatoes, hearts of palm, blue cheese crumbles, gorgonzola vinaigrette	12	 grilled bison skirt steak	19
		<b>Caesar</b> romaine, parmesan, croutons, Caesar dressing, seared airline chicken breast	9 22

pasta

<b>shrimp scampi</b> angel hair pasta, garlic butter sauce, garlic crostini, parmesan cheese	34	<b>pomodoro pasta</b> tomato cream sauce, asparagus, fennel pollen, mushrooms, garlic crostini	22
		 seared airline chicken breast	35

chef inspirations substitute loaded baked potato 5

<b>pistachio encrusted lamb</b> mint demi, mustard glaze, chili oil, honey carrots, mashed potato	51	<b>porterhouse pork chop</b> apple bourbon sauce, parsnip purée, shaved carrots	37
<b>Chilean sea bass</b> fra-diablo, asparagus, mushroom cous cous	market price	<b>roasted airline chicken</b> garlic pan sauce, mushroom cous cous, brussels sprouts	29
<b>salmon</b> honey garlic glaze, coconut rice, lemon grass slaw, soy sauce	33	<b>bison skirt steak</b> honey mustard demi-glaze, rosemary, brussel sprouts, loaded twice baked potato	39

Parties of six or more are presented with one check including 18% gratuity.  
Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. 05007.TT.04.23





# meat

<b>cowboy ribeye for two</b> 32oz bone-in ribeye, onion jam, Pendleton® Whisky demi-glace	122	<b>New York striploin</b> 16oz, boneless striploin, roasted garlic	45
<b>Double R Ranch® ribeye</b> hand-cut, boneless, roasted garlic	49	<b>Double R Ranch® filet mignon</b> 6oz or 8oz, roasted garlic, red wine glaze	38 / 49
<b>Pendleton® Whisky steak</b> pepper-crusted New York strip, Pendleton® Whisky demi-glace, shallot aioli	50	<b>Plateau burger</b> 8oz Kobe beef, slab bacon, lettuce, tomato, fried onion, house-made ketchup, truffle aioli, Tillamook® white cheddar	22

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

# enhancements

<b>Australian lobster tail</b> 10-12oz, drawn butter, lemon	market price	<b>Tillamook® cheddar mac 'n cheese</b> white cheddar cheese sauce	8
<b>scallops</b> fennel pollen beurre blanc	18	<b>sautéed mushrooms</b> garlic, shallot, white wine, butter	8
<b>grilled prawns</b> beurre blanc	19	<b>sautéed onions</b> red wine, butter, fresh thyme	5
<b>lump crab oscar</b> bearnaisé, asparagus	12	<b>blackened</b> cajun spice	4
		<b>peppered</b> black pepper	4
		<b>Rogue smokey blue cheese</b>	5

# 4 sauces

<b>truffle aioli</b>	<b>horseradish or creamed</b>	<b>Pendleton® Whisky demi-glace</b>
<b>beurre blanc</b>	<b>bearnaisé</b>	<b>au poivre</b> green peppercorn sauce

# entrée complements

choice of two complements with entrée

<b>honey rosemary glazed carrots</b>	<b>Yukon mashed potatoes</b> loaded mashed potatoes 3 sour cream, butter, chives, bacon, shredded cheese
<b>sautéed mushrooms</b> garlic, shallot, white wine, butter	<b>garlic herb fries</b> truffle aioli
<b>asparagus</b> bearnaisé	<b>baked potato</b> choice of sour cream, butter, chives, bacon, shredded cheese or loaded
<b>spinach</b> creamed or sautéed	
<b>crispy brussels sprouts</b> Dancing Bee honey	

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