

# Menu

## Small Plates

### DEVILED EGGS 8

Four deviled eggs with honey-glazed bacon

### BRUSSEL SPROUTS 8

w/ bacon & side of blue cheese dressing

### \*STEAK BITES 12

Steak bites, potato rounds, balsamic reduction

### FAJITA QUESADILLA 12

Chicken, peppers, onions, jack cheese, sour cream & Salsa

### CRAB CAKES 20

w/ chipotle aioli on side

### MARCOS NACHOS 14

Flour tortilla, jack & cheddar cheese, sour cream, black bean chili, avocado, salsa

### ONION RINGS 6.5

Homemade onion rings with ranch

### FRESH COD TACOS 13

Two fish tacos on corn tortilla w/ tartar sauce & lemon coleslaw

### TRUFFLE FRIES 8.5

Truffle salt, asiago, fresh parsley, chipotle aioli

### PETITE SALADS 9

Greek | Bleu Cheese & Toasted Hazelnut | Caesar

## Wine List

### Sparkling

Lovo Prosecco, Italy 8 (split)

Pizzolato Brut Rosé 10 (split)

### Whites

2023 Cardwell Hill Pinot Gris (OR) 13/16/48

2023 Sweet Cheeks Sauvignon Blanc (OR) 12/15/42

2023 Parducci Chardonnay (CA) 11/14/40

2023 Fabre en Provence Rosé (FR) 9/12/34

### Red

2018 Three Feathers Pinot Noir (OR) 13/16/48.

2021 Castle Rock Cabernet Sauvignon (CA) 9/12/34

2022 Cerro Colli Senesi Chianti (IT) 11/14/40

2022 Les Hauts Lagarde Bordeaux (FR) 12/15/42

## Dinner Specials

### \*STURGEON FISH 28

6oz. fish with vegetable paprika rice, avocado, Veracruz sauce

*Pair with our Parducci Chardonnay*

### \*DRY-AGE NEW YORK STEAK 23

8oz steak with 5 prawns ala carte

*Pair with our Castle Rock Cabernet Sauvignon*

### \*POMEGRANATE SALMON BOWL 28 (GF)

6oz pomegranate glazed salmon filet over white rice with avocado, watermelon radish, pomegranate, sesame seeds; pomegranate siracha mayo

*Pair with our Sauvignon Blanc*

### BRAISED SHORT RIBS 24

Bone in Short Rib with creamy garlic mashed potatoes, baby carrots

*Pair with our Castle Rock Cabernet Sauvignon*

### CHICKEN DUMPLING 20

House made chicken soup topped with fluffy dumplings

*Pair with our Sauvignon Blanc*

### HUNGARIAN CHICKEN 22

Chicken coated with paprika dill breadcrumbs, grilled and topped with a mushroom, onion, paprika, dill and sour cream sauce; served with whipped creamy garlic mashed potatoes and seasonal vegetable

*Pair with our Three Feathers Pinot Noir*

### SPINACH & CHEESE RAVIOLI 20

Ravioli in a brown butter sauce with marble cherry tomatoes, onion, spinach, garlic, and parmesan cheese

*Pair with our Parducci Chardonnay*

## Featured Cocktails

### POM G&T 12

Tanqueray Gin, lime juice, tonic water, pomegranate juice

### SPICED OLD FASHIONED 12

Infused Bourbon, rosemary syrup, orange bitters

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. *Due to special preparations, substitutions are not available on some specials.*