

Appetizers

Pistachio Encrusted Crab Cakes

Fiery Peach Salsa, Smokey Chipotle Sauce on a Bed of Organic Micro Greens

\$10~

Build Your Own Thai Salad Rolls

Baby Prawns, Pickled Cucumber, Fresh Herbs & Vegetables, Spicy Peanuts

Sweet & Sour Dipping Sauce and Rice Paper Wrappers

\$9~

Slow Braised Beef Short Ribs

Fiery Peach Barbeque Glaze, Roasted Corn Salsa and Jalapeño~ Garlic Oil

\$12~

Togarashi Seared Sushi Grade Ahi

Yuzu Citrus~ Soy Sauce, Wakame Salad, Oregon Grown Wasabi and Serrano Peppers

\$12~

Artisan Cheese & Fresh Fruit Platter

Please See Nightly Features List for Tonight's Selection

\$10~

Soups & Salads

Seasons Green Apple- French Onion

Toasted Crostini and Gruyere Gratinee

\$5~

Soup Du Jour

Please See Nightly Features List for Tonight's Selection

\$5~

House Salad

Baby Organic Field Greens, Pickled Garden Vegetables, Crostini and Your Choice of Housemade Dressing:

Sweet Balsamic, Garlic~ Spring Onion Buttermilk or Rogue River Blue Cheese Vinaigrette

\$6~

Seasons' Insalata Caprese

Heirloom Tomatoes, Fresh Mozzarella and Mixed Greens Dusted With Pistachio Nuts

Cracked Black Pepper, Maui Red Sea Salt, Mango Syrup and Infused Basil Oil

\$10~

Caesar Salad

Crisp Heart of Romaine Wedge, Parmesan Tuile, Garlic Toast Round and Housemade Dressing

\$9~

Add Grilled Chicken Breast... \$3~

Entrées

Oven Roasted Vegetable Napoleon

Marinated Portobello Mushrooms, Heirloom Tomatoes, Sweet Onions, Summer Squash & Zucchini
Oregon Forest Mushroom Reduction, Fire Roasted Red Bell Pepper Coulis and Seasonal Vegetables

\$18~

Golden Fried Idaho Rainbow Trout

Horseradish Crema, Mascarpone Cheese Whipped Potatoes and Bacon~ Braised Organic Spinach

\$19~

Grilled Market Fresh Salmon

Fiery Peach Barbeque Glaze, Roasted Corn Salsa, Spring Onion Potato Croquette and Seasonal Vegetables

\$20~

Seared & Stuffed Draper Valley Chicken Breast

Stuffed with Baby Spinach, Hood River Pears, Locally Farmed Chevre & Roasted Shallots
Warm Peppered Bacon & Wild Onion Cipollini Sauce, Whipped Potatoes and Seasonal Vegetables

\$22~

New Zealand Rack of Lamb

Oregon Huckleberry Coulis, Whole Grain Mustard Gastrique
Minted Yukon Gold Potato Hash and Seasonal Vegetables

\$29~

Pan Seared Carlton Farms Pork Tenderloin

Smoke Rubbed, Maple~ Mustard Crema, Sweet Orange Pickled Onions
Bacon & Leek Potato Hash and Seasonal Vegetables

\$22~

Grilled 14oz Cascade Natural Select Rib Eye Steak

Rogue River Blue Cheese Crumbles, Maker's Mark Bourbon Glazed Onions
Fines Herbs Demi~ Glace, Whipped Potatoes and Seasonal Vegetables

\$31~

Executive Chef: Scott Byers

Sous Chef: Chris Burns

Restaurant Manager: Colin Morrison

Please, no cell phone usage in the Restaurant.

Please, no separate checks for parties of 6 or more.

Split plate charge: \$3.00

Corkage fee: \$15.00 per 750ml bottle

19% gratuity may be added to parties of 6 or more.

Reservations Recommended

18575 SW Century Drive Bend, OR 97702

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