

## Appetizers

### Pan Seared Pacific Salmon Cakes

Lemon~ Honey Reduction, Mango Salsa and Napa Cabbage Salad

\$10~

### Rock N' Thai Salad Rolls

Oregon Rock Shrimp, 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~

### North Coast Steamer Clams

Lemon Lager, Peppered Bacon, Fresh Leeks, Organic Grape Tomatoes, Parmesan Cheese and Garlic Toast

\$10~

### Mediterranean Platter

Housemade Hummus, Feta, Marinated Olives, Roasted Peppers, Mission Figs, Dates and Garlic Pita Chips

\$8~

## Soups & Salads

### Seasons Green Apple~ French Onion

Toasted Crostini and Gruyere Gratinée

\$5~

### Soup Du Jour

Ask Your Server for Tonight's Feature

\$5~

### House Salad

Baby Organic Field Greens, Pickled Garden Vegetables, Garlic Croutons and Choice of Housemade Dressing:  
Sweet Balsamic, Garlic~ Spring Onion Buttermilk or Rogue River Blue Cheese Vinaigrette

\$6~

### Organic Baby Spinach Salad

Mandarin Orange Segments, Toasted Hazelnuts, Marinated Sweet Red Onion  
Tossed with a Citrus~ Feta Cheese Vinaigrette

\$8~

### Seasons Caesar Salad

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

\$9~

Add Grilled Chicken Breast . . . \$3~

## Entrées

### Green Tea Soba Noodles with Asian Vegetables

Napa Cabbage, Organic Carrots, Sweet Onions, Shiitake Mushrooms, Snow Peas and Edamame  
Sweet Soy~ Miso Broth and Silken Tofu

\$18~

### Golden Fried Idaho Rainbow Trout

Horseradish Crema, Baked Polenta with Mascarpone Cheese and Roasted Beet & Watercress Salad

\$19~

### Grilled Market Fresh Salmon

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

\$22~

### New Zealand Rack of Lamb

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

\$29~

### Carlton Farms Porterhouse Pork Chops

Cognac~ Apricot Glaze, Frizzled Leeks, Horseradish Whipped Potatoes and Spring Vegetables

\$24~

### Grilled Kansas City Bone~ In New York Steak

French Brie Gratinee, Balsamic Glazed Onions, Roasted Garlic Demi~ Glace,  
Whipped Potatoes and Spring Vegetables

\$28~

Executive Chef: Scott Byers

Sous Chef: Chris Burns

Please, no cell phone usage in the restaurant.

Split plate charge: \$3.00

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

Restaurant Manager: Colin Morrison

Asst. Mgr: Brian Boucher

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

Corkage fee: \$15.00 per 750ml bottle

Reservations Recommended

18575 SW Century Drive Bend, OR 97702

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