

APPETIZERS & SIDES

TRIPLE CREAM BRIE

Toasted Almonds / Pears / Crostini

14

SMOKED SALMON SLIDERS

Dill Crème Fraiche / Crispy Onions

14

MUSSELS

White Wine Garlic butter , Garlic Toast

12

CHARCUTERIE BOARD

Assorted cheeses / Cured Meats / Nuts / Pickles / Dry Fruit

27

POTATO SKINS

Green Onions / Shredded Cheese / Bacon Bits

Dill Crème Fraiche

13

DRIED FRUIT & PROSCIUTTO FLAT BREAD

Creamy Gorgonzola & Shaved Green Onions

14

KOFTE

Beef & Lamb with spices / Pita Triangles / Chili Pepper Aioli

13

OLIVES , FETA & HUMMUS CROSTINI

9

PARMESAN FRIES OR ONION RINGS

8

SMASHED YUKON GOLD POTATOES

8

BRUSCHETTA

Tomatoes /Basil / Garlic / Fresh Mozzarella / Crostini

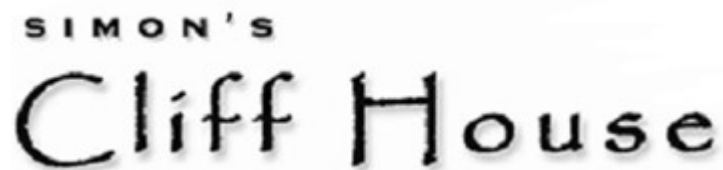
11

GREEN BEANS ALMONDINE

6

SLICED BAGUETTE

3



DAILY 11:30—2p & 5p—8p

SOUP, SALAD & SANDWICHES

SOUP OF THE DAY

Cup / 7 bowl 11

MEDITERRANEAN SALAD

Seasonal Greens / Grape Tomatoes / Cucumber /

Artichoke hearts / Olives / Feta / Blueberry—Pomegranate Dressing

13

CAESAR

Chopped romaine / Croutons / Shaved Parmesan / Caesar Dressing

13

-add grilled chicken 9 and Smoked Salmon 13-

SAILOR BENSON SALAD

Mesclun Greens / Swiss & Cheddar Cheeses / Ham / Turkey / Grape Tomatoes / Egg / Blueberry-Pomegranate Dressing

16

BIG WIND PRIME RIB BURGER

Beef or Vegetarian / Swiss, Cheddar or Pepperjack / Brioche Bun / Lettuce / Tomato / Onion / Pickle

-add bacon / caramelized onions / mushrooms 3 each

18

CLASSIC REUBEN

On Rye / Saurkraut / Corned Beef / Russian Dressing / Gruyere

18

CHICKEN SANDWICH

Grilled Breast of Chicken / Roasted Poblanos / Pepperjack Cheese Ciabatta Square

17

“VEGETARIAN” PULLED PORK SANDWICH

Pulled Jackfruit / Sweet Smoky BBQ Sauce / Cabbage Slaw / Ciabatta

16

ROASTED RED PEPPER & AVOCADO SANDWICH

Open faced / / Olive Oil Drizzle / Toasted Sourdough

13

Add Bacon / Fried Egg 3 each

ENTREES

100TH ANNIVERSARY WAGYU BURGER

Organic Whole Grain Buns / 6oz Wagyu Beef / Crab Meat / Caramelized Bermuda Onions / Manchego Cheese/ House Cut Parmesan Black Truffle Fries / Ancho Chili Aioli

Bottle of Cathedral Ridge Winery 2016 Rusty Red Reserve included

\$125

FISH & CHIPS

Beer Battered Oregon Rock Fish /Tartar Sauce / French Fries / Onion rings / Cabbage Slaw

22

SHRIMP GUYECH

Garlic / Tomatoes / Peppers / Anisette / Cheese

21

BBQ PORK RIBS , ST LOUIS STYLE

Baked Beans / Mashed Potatoes

Full Slab 37 1/2 Slab 21

CAULIFLOWER AU GRATINE

House made Tomato Sauce / Creamy Three Cheese Blend

12

ELK CHILI

Kidney Beans / Tomatoes / Ground Elk / House Chili Spice Blend

12

SHELLFISH PASTA

Clams / Mussels / Shrimp / Linguini Pasta / White Wine Cream Sauce /

28

SIRLOIN STEAK

Mushroom Sauce / Yukon Gold Potto Mash

33

PORK OSSO BUCCO

In Natural Juices / Yukon Gold Potato Mash

32

COCONUT CHICKEN

Mango Salsa / Jasmine Rice

24

SPAGHETTI & MEATBALLS

Homemade Meatballs & Sauce Napoletana / Parmesan / Garlic Bread

24

MUSHROOM RAVIOLI

Andouille Sausage / Sauce Arrabbiata / Shaved Parmesan / Garlic Bread

24

SPECIALTY COCKTAILS

The Valentino

J&B Scotch Whisky, Cherry Brandy,

Sweet Vermouth, Orange Juice

14

*Huckleberry Twist

Fresh Berries and Lemon & Mint with North 44

Huckleberry Vodka, Seltzer & Lemonade

15

*Cucumbertini

Slices of Cucumber, and Mint With Pearl

Cucumber Vodka and Seltzer

14

Cranberry Pimm's

Pimm's No.1, Beefeater Gin,

Lemonade, Cranberry Juice

14

Sazerac

Rye Whiskey, Bitter, Sugar and Absinthe

13

Perfect Manhattan

Perfect blend of Pendleton Whiskey,

Sweet & Dry Vermouth with a hint of Bitters

14

*Blackberry Mojito

Fresh berries, Bacardi rum, lime & mint

finished with seltzer water

15

non alcoholic version is available with Wilderton alcohol free sprits

Gluten Free Bread and Pasta available upon request add 1

Raw or undercooked eggs, meat, poultry and seafood may increase chances of foodborne illness

22% service charge will be added to parties of 6 & more.