

APPETIZERS & SIDES

SALMON SLIDERS

Dill Crème Fraiche / Crispy Onions

15

TRIPLE CREAM BRIE

Toasted Almonds / Pears / Crostini

16

MUSSELS

White Wine Garlic butter , Garlic Toast

17

CHARCUTERIE BOARD

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

29

POTATO SKINS

Green Onions / Shredded Cheese / Bacon Bits Dill Crème Fraiche

13

KOFTE

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

16

FETA / HUMMUS / OLIVES / CROSTINI

14

PARMESAN FRIES OR ONION RINGS

8

WHIPPED YUKON GOLD POTATOES

8

BRUSCHETTA

Tomatoes /Basil / Garlic / Fresh Mozzarella / Crostini

13

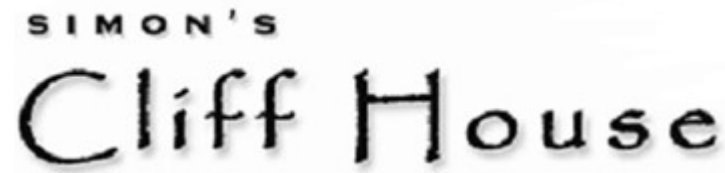
CAULIFLOWER AU GRATIN

House made Tomato Sauce / Three Cheese Blend

13

SLICED BAGUETTE

3



DAILY 11:30—1:30 & 5p—8p

SOUP, SALAD & SANDWICHES

SOUP OF THE DAY

Cup / 7 bowl 11

THREE ONION SOUP AU GRATINE

Croutons / Gruyere / Parmesan

11

ELK CHILI

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

15

HOOD RIVER HARVEST SALAD

Mesclun Greens / Local Pears/ filberts / Bleu Cheese / Blueberry—Pomegranate Dressing

13

CAESAR

Chopped Romaine / Croutons / Shaved Parmesan / Caesar Dressing

13

-add grilled chicken 9 and Smoked Salmon 13-

SHRIMP SANDWICH, NEW ORLEANS STYLE

Creole spices / Lettuce / Tomato / Bolillo Bread / Poblano Aioli

16

BIG WIND BURGER

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

-add bacon / caramelized onions / mushrooms / avocado 3 each

18

"VEGETARIAN" PULLED PORK SANDWICH

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

16

ADD FRENCH FRIES OR ONION RINGS TO ANY SANDWICH 4

ENTREES

103ND ANNIVERSARY WAGYU BURGER

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

Bottle of Cathedral Ridge Winery Rusty Red Reserve included

\$103

FISH & CHIPS

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

22

GUVECH

Garlic / Tomatoes / Onions / Bell Peppers / Mushrooms/ Cheese / Rice Pilaf

Choice of Shrimp, Beef or Chicken

27

BBQ PORK RIBS , ST LOUIS STYLE

Baked Beans / Mashed Potatoes

Full Slab 39 1/2 Slab 25

SIRLOIN STEAK

Mushroom Sauce / Yukon Gold Potato Mash

41

PORK OSSO BUCCO

In Natural Juices / Yukon Gold Potato Mash

37

SHELLFISH PASTA

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

Garlic Toast

29

SPAGHETTI & MEATBALLS

Homemade Meatballs & Sauce Napoletana / Parmesan / Garlic Bread

24

MUSHROOM RAVIOLI

Andouille Sausage / Mushrooms /Sauce Arrabbiata / Shaved Parmesan /

Garlic Bread

29

SPECIALTY COCKTAILS

The Valentino

J&B Scotch Whisky, Cherry Brandy,

Sweet Vermouth, Orange Juice

15

*Huckleberry Twist

Fresh Berries and Lemon & Mint with North 44

Huckleberry Vodka, Seltzer & Lemonade

16

*Cucumbertini

Slices of Cucumber, and Mint With Pearl

Cucumber Vodka and Seltzer

15

Cranberry Pimm's

Pimm's No.1, Beefeater Gin,

Lemonade, Cranberry Juice

15

Sazerac

Rye Whiskey, Bitter, Sugar and Absinthe

15

Perfect Manhattan

Perfect blend of Pendleton Whiskey,

Sweet & Dry Vermouth with a hint of Bitters

15

*Blackberry Mojito

Fresh berries, Bacardi rum, lime & mint

finished with seltzer water

16

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.