

APPETIZERS & SMALL PLATES

TRIPLE CREAM BRIE

Toasted Almonds / Pears / Crostini

16

MUSSELS

White Wine Garlic butter , Garlic Toast

17

KOFTE

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

16

SIMON'S MAC

Cavatappi Noodles / Swiss & Jack Cream Sauce

13

BRUSCHETTA

Tomatoes /Basil / Garlic / Fresh Mozzarella / Crostini

13

CAULIFLOWER AU GRATIN

House made Tomato Sauce / Three Cheese Blend

13

GREEN BEANS ALMONDINE

9

SLICED BAGUETTE

Olive Oil & Zahtar

9

PARMESAN FRIES OR ONION RINGS

8

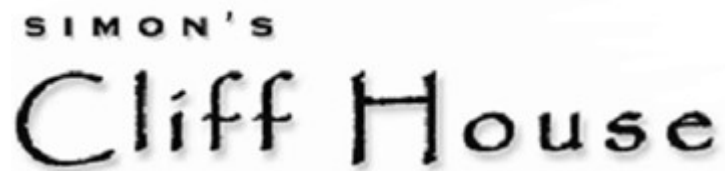
WHIPPED YUKON GOLD POTATOES

8



CG

**COLUMBIA GORGE
HOTEL & SPA**



DAILY 11:30—1:30 & 5p—8p

SOUPS / SALADS / 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 / Berries
Blueberry—Pomegranate Dressing

13

CAESAR

Chopped Romaine / Croutons / Shaved Parmesan / Caesar Dressing

13

-add grilled chicken 9 and Smoked Salmon 13-

SEARED AHI TUNA SANDWICH

Seared Tuna Steaks / Asian Sesame Slaw / Wasabi Mayo

18

DELI SANDWICH

Mortadella / Genoa Salami / Prosciutto / Provolone / Lettuce / Tomato /
Bolillo Bread / Tapenade

18

BIG WIND BURGER

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

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

18

"VEGETARIAN ANTIPASTO SLIDERS

Artichoke Hearts / Roasted Peppers / Pepperocini / Provolone / Pesto

16

ADD FRENCH FRIES OR ONION RINGS TO ANY SANDWICH 4

ENTREES

SIMON'S BEEF PLATTER

—FEEDS TWO—

SIRLOIN STEAK / KOFTE / BEEF RIBS

HARRISA AIOLI / HERB BUTTER / CHIPOTLE SAUCE

YUKON GOLD POTATO MASH / GARDEN VEGETABLES

68

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 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

CHICKEN & PAPPARDELLE A LA VODKA

Emince of Chicken / Pappardelle Pasta / rich & savory Vodka Tomato & Cream

24

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

*Passion Fruit Margarita

Cuervo Gold, Passion Fruit, Orange, Lime ,

Triple Sec

17

Between the Sheets

Hennessy, Bacardi, Triple Sec,

Fresh Lemon

16

Kyote Sour

Grapefruit, Sake, Passion Fruit, Lemon Juice.

On Ice.

16

*Berry 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