

APPETIZERS

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

CHICKPEAS & EGGPLANT

Hummus and Eggplant Dip / Pita / Olives / Tomatoes

14

OLIVES , FETA & CROSTINI

9

FISHTACOS

Two Corn Tortillas / Oregon Rock Fish
Cabbage Slaw / Cilantro / Garlic-Lime Sauce

12

CREAMED SPINACH

8

PARMESAN FRIES OR ONION RINGS

8

SMASHED YUKON GOLD POTATOES

8

GREEN BEANS ALMONDINE

6

Valentino

DAILY 11:30—1:30 & 4:30—8:30

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

12

-add grilled chicken 9 and Smoked Salmon 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

NORTHWEST NICOISE SALAD

House Smoked Salmon / Green Beans / Eggs / Capers / Grape
Tomatoes / Red Potatoes / Kalamata Olives / Vinaigrette Dressing

18

BIG WIND PRIME RIB BURGER

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

-add bacon or caramelized onions and mushrooms 3

18

CHICKEN SANDWICH

Grilled Breast of chicken / Manchego Cheese / Serrano ham /
Poblano Coulis / Ciabatta Square

17

"VEGETARIAN" PULLED PORK SANDWICH

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

16

ROASTED RED PEPPER & AVOCADO SANDWICH

Cilantro / Olive Oil Drizzle / Toasted Sourdough

13

Add Bacon / Fried Egg 3 each

ENTREES

FISH & CHIPS

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

22

SHRIMP GUVENCH

Garlic / Tomatoes / Peppers / Anisette / Cheese

21

PAN SEARED SALMON

Wild Caught Salmon / Roasted Pepper Coulis / Rice Pilaf

31

PORK TENDERLOIN

Spinach—Mushroom—Stilton stuffing / Mulberry Molasses Demi Glaze
Mashed Yukon Gold Potatoes

26

SIRLOIN OF BEEF

Slow Roasted and Sliced Tri Tip / Shiraz—Mushroom reduction /
Whipped Yukon Gold Potatoes

33

ALL NATURAL BREAST OF CHICKEN

Mushrooms—Merlot Sauce / Pearl Onions / Pancetta Bits / Rice Pilaf

23

SHELLFISH PASTA

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

28

MUSHROOM RAVIOLI

Andouille Sausage / Sauce Arrabbiata / Shaved Parmesan

25

EGGPLANT COCONUT CURRY

Roasted Eggplant / Coconut Curry / Garbanzo Beans / Rice Noodles

23

SPAGHETTI & MEATBALLS

Homemade Beef and Lamb Meatballs & Sauce Napoletana /
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

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.

