

# CRAVINGS

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## **Housemade Corn Dog**

Zenner's double smoked bacon cheddar sausages, housemade batter & spicy green onion ketchup 7

## **Nachos**

Tri-color chips, three cheese blend, black beans, jalapenos, sour cream, salsa, guacamole & marinated chicken 10

## **Buffalo Wings**

With bleu cheese dressing 9

## **Greek Veggie Platter**

Hummus, baba ganoush, flatbread, grilled vegetables, mixed Greek olives, feta, cucumbers, tomatoes & shaved onions 12

## **Calamari**

Honey-jalapeno sauce 9

## **Prawn & Avocado Martini**

Diced with tomato & onions, served chilled and up 8

# CHEESY CHEF'S BOARD

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**Five assorted artisanal cheeses with traditional accompaniments.  
Please see your table menu for today's selection.**

# STARTERS

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## **Soup of the Day**

Housemade daily 4/6

## **Clam Chowder**

New England style 4/6

## **Butter Lettuce Salad**

Creamy garlic dressing, bacon, grape tomatoes, cornbread croutons & shaved smoked gouda 6

## **Poached Pear Salad**

Cabernet poached pear, sweet walnuts, goat cheese, creamy champagne vinaigrette 6

## **Caesar Salad**

Crisp romaine, croutons, creamy Caesar dressing 6

## **House Salad**

Tomato, cucumber, red onion, feta cheese, croutons, choice of dressing 5

 **Item can be prepared Gluten-free upon request.**

# ENTRÉE SALADS

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## 🔥 **Raw Crunchy Beet Salad**

With pears, feta, lemon-mint vinaigrette on a bed of arugula 10

## 🔥 **Dungeness Crab Louie**

Dungeness crab meat, mixed greens, asparagus, egg, tomato, cucumbers, green onion & Louie dressing 16

## **Butter Lettuce**

Creamy garlic dressing, bacon, grape tomatoes, cornbread croutons & shaved smoked gouda 11

## 🔥 **Poached Pear**

Cabernet poached pear, sweet walnuts, goat cheese, creamy champagne vinaigrette 11

## 🔥 **Wild Salmon Caesar**

Broiled or blackened fillet, tossed crisp romaine, croutons, creamy dressing 14

## 🔥 **Mojo Cobb**

Marinated chicken, avocado, jack & cheddar cheeses, tomato, black beans, egg & tomato ranch dressing in a fried tortilla bowl 13

# ENTRÉES

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## 🔥 **Grilled Flat Iron**

9oz Flat Iron steak with Rogue Creamery Smokey Blue butter, demi glace, creamy Yukon mashed potatoes & seasonal vegetables 24

## 🔥 **Pan Roasted Rainbow Trout**

Whole trout with orange tomato butter, French green beans & butter braised rosemary potatoes 17

## **Wild Mushroom Risotto Cakes**

With charred tomatoes, spinach & asparagus cream 14

## **Beef & Mushroom Stew**

Braised with red wine, carrots, celery, onions & mushrooms served with creamy mashed potatoes 18

## 🔥 **Stuffed Wild Salmon**

With sweet red crab stuffing, sun-dried tomato creamy polenta, wilted spinach & basil cream 18

## **Lobster Mac & Cheese**

Fontina, mascarpone, white cheddar & brandy with crispy parmesan crust 18

# HOUSE FAVORITES

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## 🔥 **Mongolian Beef**

Stir fry with assorted vegetables, hoisin sauce 13

## 🔥 **Schnitzel**

Breaded & pan-fried chicken breast with capers, tomatoes, white wine & lemon-butter sauce 15

## **Étouffée**

Traditional Cajun specialty with prawns & chicken 15

## **Dad's Spicy Meatloaf**

Housemade, Guinness gravy, beer-battered onion rings 14

## **Halibut Fish & Chips**

Alaskan halibut beer-battered by hand, French fries, tartar sauce & creamy coleslaw 17

🔥 **Item can be prepared Gluten-free upon request.**

# NIGHTLY DINNER SPECIALS

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**MONDAY.....Burger & a Pint\* - 13**

**TUESDAY.....Prix Fixe Dinner - 25**

**WEDNESDAY.....1/2 Price Bottled Wines**

**THURSDAY.....?**

**FRIDAY & SATURDAY.....Chef's Specials**

**COUNTRY  
DINNER  
SPECIALS  
5pm nightly!**

## BURGERS & SANDWICHES

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**We proudly serve Oregon's own Painted Hills natural beef (Vegetarian Fed, Antibiotic & Hormone Free) 1/2 lb burgers on Asiago-onion buns with mayo, lettuce, tomato & onion.**

### Burger of the Week

Chef is putting together some creative combinations so ask your server about this week's masterpiece!

#### **M.P.H. Classic**

1/2 lb broiled beef patty & cheddar 10

#### **Mushroom Swiss**

Swiss & sautéed mushrooms 10.5

#### **California Burger**

Avocado, bacon, pepper jack cheese 11

#### **BBQ**

Bacon, cheddar, BBQ sauce, beer-battered onion rings 11

#### **Black & Bleu**

Black-peppered bacon, bleu cheese 11

#### **Turkey**

Homemade turkey burger; grilled red onions, slow roasted tomatoes, goat cheese, butter lettuce, cranberry aioli on toasted Kaiser roll 10

#### **Salmon**

Housemade patty with dill-lemon aioli, shredded iceberg, tomato, shaved onion; Kaiser roll 11

#### **Kobe**

100% pure Akaushi beef burger, white cheddar cheese, tarragon aioli; served medium unless otherwise requested 12

#### **Monteaux Cristo**

Cinnamon egg crusted Bianco bread with smoked turkey, Black Forest ham & Swiss; strawberry sauce 10

#### **Portobello Mushroom**

With roasted poblanos, grilled red onions, arugula, smoked mozzarella, basil aioli on toasted Kaiser roll 11

#### **Portlandia Chicken**

Prepared just like the California burger but we put a bird on it instead 10

All served with choice of French fries, potato chips, fruit or side House salad.

Other substitutions available:

Waffle Fries 1.5

Cup of Soup 2

Cup of Chowder 2

Daily Vegetable 2