

BAR SNACKS

Sweet Italian Sausage and Roasted Pepper Flatbread, Applewood grilled flatbread, whole milk mozzarella cheese, fresh lemon ricotta, crushed red chilies, Parmigiano Reggiano, basil.....	16
* Seared Sea Scallops, creamed leeks, pickled golden chanterelle mushrooms, crispy copa, chives	26
* Seven Flavor Prime Tenderloin Bites, lemongrass, ginger, garlic, 5 spice, sesame, orange. Thai basil, scallions, bean sprouts, lime	17
Beer Battered Artichoke Hearts, herb aioli	14
Roasted Bone Marrow, radish salad, porcini mushroom jam, shallot and red wine bordelaise, mesquite grilled baguette.....	22
Pepperoni, Roasted Mushroom and Olive Flatbread, fresh mozzarella, house made pepperoni, calamata olives, crispy pepperoni crumbles	16
Chicken Liver Mousse, shallots, cream, Cognac, pinot noir grape aspic, pickled shallots, Saskatoon berry reduction, golden raisin jam	12
Spicy Habanero Butter Shrimp, sweet baby shrimp, garlic, butter, white wine, habanero sauce, sliced ciabatta bread	18
Tempura Fried Kurobuta Bacon, maple sambal dipping sauce	16
Wagyu Beef Fat Truffle Fries, Parmigiano Reggiano, black truffle aioli	15
Deviled Eggs, truffled bacon.....	12
Country Style Pork Pâté, Kurobuta pork, bacon, chicken liver, black truffles, cornichons, pickled shallots, Guinness stone ground mustard	12
* Steak Frites, red wine marinated American Wagyu hanger steak, crispy beef fat fries, roasted garlic aioli.....	25
* Ahi Poke Bowl, sashimi grade Ahi, pickled cucumber, sweet onion, sesame soy vinaigrette, avocado, seaweed salad, sushi rice, toasted sesame seeds, togarashi	17
Charcuterie Plate, daily selection of house cured meats, cornichons, huckleberry reduction, pickled shallots, Guinness mustard, mesquite grilled crostini.....	28
* Peppercorn Crusted Blue Cheese Burger, 10oz. wt. prime short rib & chuck burger, Rogue River blue cheese, tempura onion rings, beefsteak tomato and shredded lettuce on a toasted house sweet roll ...	18
* USDA Prime Beef Bacon Cheeseburger, 10oz. ground prime chuck & short rib burger, Beecher's cheddar, Kurobuta bacon, house baked bun, drive-in sauce, lettuce, tomato, pickle and sliced red onion.....	18

There is a \$2 charge to split the burgers, we can only split the burger one time.

The full dining room menu is available upon request
during regular dining room hours.

Kitchen concludes service 30 minutes before closing.

A 20% Service Charge will be added for parties of 6 or more

* Some menu items are served raw or undercooked to preserve flavor and moisture. Raw or undercooked seafood's and meats, having never been frozen, may be hazardous to your health.