

# DINNER MENU

## SMALL PLATES

### BRUSCHETTA 6

Tomato, garlic, Parmesan, basil, garlic toast

### FRIED CALAMARI 8

Citrus dill aioli, lemon

### BEEF TIPS\* 8

Cabernet demi glaze, blue cheese, tomato, garlic toast

### WILD MUSHROOM STRUDEL 9

Sweet pepper bacon, blue cheese, raspberry coulis

### CRAB CAKES 11

Sweet coleslaw, citrus dill aioli

### MARGHERITA FLATBREAD 8

Fresh mozzarella, Roma tomato, basil, garlic oil

### PARMA & PEAR FLATBREAD 9

Prosciutto, manchego, tamaya pear, honey mustard, balsamic glaze

### BBQ CHICKEN FLATBREAD 9

Chicken, bacon, red onion, house bbq sauce

## SOUPS & SALADS

### FRENCH ONION SOUP 7

Garlic crouton, Gruyère, Parmesan, fresh herbs

### TOMATO BISQUE 7

Fresh basil, herbed puff pastry

### KALE & QUINOA SALAD 8

Fried prosciutto, feta, green onion, tomato, smoked honey mustard dressing

### CHOP CHOP SALAD 8

Romaine, tomato, green onion, bacon, salami, Parmesan, red vine vinaigrette

### HOUSE SALAD 4

Spring mix, tamaya pear, candied pecans, tomato, cider blue cheese vinaigrette

### CAESAR SALAD 4

Crisp romaine, garlic croutons, Parmesan, Caesar dressing

## LARGE PLATES *All large plates include choice of soup or house salad*

### CHICKEN SCALOPPINI 23

Wild morel cream sauce, winter squash risotto, sautéed vegetables

### SUNDRIED TOMATO LINGUINI 18

Bell peppers, spinach, sundried tomato cream sauce, garlic toast  
*Add chicken: \$4 | Add prawns: \$8*

### PACIFIC SALMON\* 26

Blistered grape tomatoes, balsamic glaze, roasted garlic quinoa, sautéed vegetables

### ALASKAN HALIBUT\* 28

Tarragon hazelnut brown butter, winter squash risotto, sautéed vegetable

### DIVER SCALLOPS\* 26

Shiitake cream sauce, fried prosciutto, roasted garlic quinoa, sautéed vegetables

### BISTRO TENDER STEAK\* 24

Wild morel demi glaze, roasted new potatoes, sautéed vegetables

### BUFFALO SHORT RIBS 30

Rosemary demi glaze, Gorgonzola polenta, sautéed vegetables

### KOBE TOP SIRLOIN\* 7OZ 24 / 9OZ 28

Blue cheese, fried onions, roasted new potatoes, sautéed vegetables

### LAMB LOIN\* 28

Cherry demi glaze, roasted garlic quinoa, sautéed vegetables

### FILET MIGNON\* 6OZ 28 / 8OZ 34

Cabernet demi glaze, Gorgonzola polenta, sautéed vegetables

## KOBE BEEF BURGERS

*All burgers are house-ground and cooked to medium  
Served with choice of fresh cut fries, house salad, or soup*

### TILLAMOOK SHARP CHEDDAR\* 14

Leaf lettuce, tomato, red onion, garlic aioli

### BISTRO BURGER\* 15

WSU Viking jack cheese, arugula, tomato, sautéed mushrooms, fried onions, roasted garlic truffle aioli

### CAMBOZOLA BACON\* 16

Cambozola cheese, thick cut bacon, sautéed onions, arugula, tomato, roasted garlic truffle aioli

## DESSERTS

### VANILLA BEAN CRÈME BRULEE 7

Vanilla infused sugar, whipped cream

### LOADED BROWNIE 6

Caramel sauce, chocolate sauce, candied pecans, whipped cream  
*Add ice cream: \$2*

### CARAMEL APPLE TART 7

Shortbread crust, caramel, Dutch topping, whipped cream

### TRAVIS'S SEASONAL DESSERT 7

Ask your server what Chef Travis has created this season