



APPETIZERS

JUMBO LUMP CRAB CAKES

PAN SEARED TWIN CAKES, SERVED WITH LOBSTER AIOLI
16

SEARED AHI TUNA

DUO SESAME COATED AHI TUNA, DRIZZLED WITH SAKE GINGER MIRIN
GLACÉ AND SEAWEED SALAD
14

BACON AND BLEU

THICK SLAB BACON WITH ROGUE SMOKEY BLEU CHEESE DRESSING
16

SEARED SEA SCALLOPS

WITH CAULIFLOWER PURÉE
17

OYSTERS ON THE HALF SHELL

SERVED WITH MIGNONETTE, COCKTAIL AND LEMON
HALF DOZEN 15 DOZEN 29



SOUPS

LOBSTER BISQUE

SUMPTUOUS LOBSTER MEAT BLENDED WITH BRANDY AND CRÉME FRAÎCHE
9

FRENCH ONION AU GRATIN

SAVORY BEEF AND ONION STOCK, SHERRY AND BURGUNDY WINE,
FINISHED WITH GRUYERE
7



SALADS

GRILLED ROMAINE

GRILLED ROMAINE LETTUCE, PARMESAN REGGIANO, CROUTONS AND CREAMY CAESAR
8

PLATEAU BABY SPINACH

BABY SPINACH, RED ONION, STRAWBERRIES, DRIZZLED WITH HOT BACON VINAIGRETTE
7

ORIGINAL CAPRESE

ALIGNMENT OF HEIRLOOM TOMATO, FRESH MOZZARELLA CHEESE,
ITALIAN BASIL AND AGED BALSAMIC REDUCTION
7

COBB

FRESH GREENS, AVOCADO, EGG, BACON, TOMATO, ROGUE SMOKEY BLEU CHEESE
AND YOUR CHOICE OF DRESSING
9



SPECIALTIES

PLATEAU BURGER

8OZ KOBE BEEF CHARBROILED WITH A SLAB OF BACON,
LETTUCE, TOMATO, ONION, CHEDDAR CHEESE AND FRIED ONIONS,
SERVED WITH SMOKED GARLIC FRIES
20

AIRLINE CHICKEN ÉPINARD

SEARED AIRLINE CHICKEN BREAST WITH GARLIC, ONION, BACON,
AND SIMMERED IN A CREAMY ÉPINARD SAUCE
26

BISON RIBEYE

12OZ LEAN BONELESS
47



SEAFOOD

KING CRAB LEGS

A FULL POUND OF KING CRAB LEGS SPLIT WITH DRAWN BUTTER AND CITRON
60

SALMON PROVENÇAL

8OZ SEARED TRIBAL CAUGHT COLUMBIA RIVER SALMON,
TOPPED WITH PROVENÇAL SLAW, TOMATO JUS
26

GRILLED HALIBUT

LEMON DILL BEURRE BLANC
30



PASTA

SHRIMP SCAMPI

SAUTÉED SHRIMP WITH HEIRLOOM TOMATOES, MINCED GARLIC, ONION, WHITE WINE,
IN A FLAVORFUL SHRIMP BROTH, SERVED OVER PASTA AL DENTE,
GARLIC CHEESE BREAD WITH FRIED BASIL AND YOUR CHOICE OF VEGETABLE
34

BOLOGNESE

SLOW SIMMERED TOMATO MEAT SAUCE OVER BUCATINI, PARMESAN
AND YOUR CHOICE OF VEGETABLE
27



STEAK & CHOPS

TOMAHAWK FOR TWO

36OZ BONE-IN RIBEYE, WELL MARBLED
110

PENDLETON WHISKY STEAK

14OZ PEPPER-CRUSTED NEW YORK STRIP, PENDLETON WHISKY DEMI-GLACÉ
AND SHALLOT AIOLI
44

SURF AND TURF

6OZ FILET MIGNON AND A HALF POUND OF KING CRAB LEGS
SPLIT WITH BUTTER AND CITRON
54

BLACK ANGUS FILET MIGNON

8OZ OF OUR MOST TENDER CUT OF LEAN BEEF
46

LAMB GREMOLATA

GRILLED HALF RACK OF LAMB, SERVED WITH MINT GREMOLATA INFUSE
33

KUROBUTO PORK CHOPS

BONE-IN SNAKE RIVER FARMS HERLOOM BERKSHIRE TWIN CHOP,
CRANBERRY APPLE GASTRIQUE
45

RARE: VERY RED, COOL CENTER MEDIUM RARE: RED WARM CENTER MEDIUM: PINK CENTER
MEDIUM WELL: SLIGHTLY PINK WELL: BROILED THROUGHOUT, NO PINK



ENTRÉE COMPLEMENTS

SAUTÉED CRIMINI MUSHROOM AND GARLIC	SAUTÉED SPINACH AND PANCHETTA
ASPARAGUS HOLLANDAISE	SMOKED GARLIC FRIES
TRUFFLE MAC AND CHEESE	LEMON RICE PILAF
MASHED POTATOES	FRESH BABY CARROTS
BUTTERED BROCCOLINI	BAKED POTATO

PARTIES OF SIX OR MORE ARE PRESENTED WITH ONE CHECK INCLUDING 18% GRATUITY.

