

PLATEAU

FINE DINING

starters

grilled bacon & blue oysters <small>GF</small> smokey blue cheese, lardon	17 / 31	shrimp cocktail <small>GF</small> chipotle cocktail, grilled and chilled shrimp, roasted pineapple salsa	20
mac 'n cheese smokey blue cheese, lardon, herb crust, caramelized onion	14	blue whisky steak tips smokey blue cheese, Pendleton® Whisky demi-glaze, heirloom tomatoes, polenta	19
jumbo crab cake red pepper coulis, lemon crème fraîche	20	calamari fra-diablo, lemon aioli, lemon juice, fresh herbs, parmesan	18
pepper crusted pork belly root beer whiskey BBQ sauce, citrus arugula salad, orange round, black sea salt	18	spinach & artichoke dip grilled naan bread, Parmesan cheese	14

soups + salads bread available upon request

Alaskan king crab & corn chowder crab, bacon, corn hushpuppy	14	baby spinach <small>GF</small> citrus vinaigrette, citrus segments, beets, spiced candied nuts, chèvre	12
French onion sherry, gruyère cheese, croutons	12	garden <small>GF</small> mixed greens, tomato, cucumber, red onion, radish, croutons	10
Plateau chopped salad <small>GF</small> romaine, baby spinach, radicchio, bacon, red onion, artichoke hearts, heirloom cherry tomatoes, hearts of palm, blue cheese crumbles, gorgonzola vinaigrette	14	grilled bison skirt steak	19
		Caesar romaine, Parmesan, croutons, Caesar dressing, seared airline chicken breast	11 22

pasta & vegetarian

shrimp scampi angel hair pasta, garlic butter sauce, red chili flake garlic crostini, Parmesan	34	pomodoro pasta tomato cream sauce, asparagus, fennel pollen, mushrooms, garlic crostini	25
cauliflower steak <small>GF V</small> roasted cherry tomatoes, sautéed spinach, carrots, charred portobello, chimichurri sauce, quinoa	25	seared airline chicken breast	35

chef inspirations substitute loaded baked potato 5

lamb shank red wine sauce, tomato ragu, cheddar polenta, gremolata	46	porterhouse pork chop apple bourbon sauce, parsnip purée, honey glazed carrots	39
grilled halibut sautéed spinach, orange, artichoke and tomato couscous salad, beurre blanc, grilled lemon market price		stuffed chicken breast mushroom couscous, sautéed spinach, pepperoncini, sun dried tomatoes and goat cheese stuffing, chicken jus	31
blackened salmon <small>GF</small> rosemary and carrot purée, jasmine white rice, roasted cauliflower	35	bison skirt steak honey mustard demi-glaze, rosemary, Brussels sprouts, baked potato	39

GF - Gluten Free V-Vegan

Parties of six or more are presented with one check including 20% gratuity.
Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. 06720.CM.01.25



meat

cowboy ribeye for two

32oz bone-in ribeye, onion jam,
Pendleton® Whisky demi-glace 122

Double R Ranch® ribeye GF

boneless, roasted garlic 50

Pendleton® Whisky steak

pepper-crusted New York strip,
Pendleton® Whisky demi-glace, shallot aioli 54

New York striploin GF

16oz, boneless striploin, roasted garlic 47

filet mignon

6oz or 8oz, roasted garlic, red wine glaze 39 / 50

Plateau burger

8oz Kobe beef, slab bacon, lettuce, tomato,
fried onion, house-made ketchup, truffle aioli,
Tillamook® white cheddar 25

rare: very red, cool center **medium rare:** red, warm center **medium:** pink center **medium well:** slightly pink **well:** broiled throughout, no pink

enhancements

Alaskan king crab legs

half-pound, beurre blanc market price

scallops

parsnip purée, shallot beurre blanc, caviar 18

grilled prawns

beurre blanc 19

king crab oscar

béarnaise, asparagus 16

Tillamook® cheddar mac 'n cheese

white cheddar cheese sauce 8

sautéed mushrooms

garlic, shallot, white wine, butter 8

sautéed onions

red wine, butter, fresh thyme 5

blackened cajun spice 4

peppered black pepper 4

Rogue smokey blue cheese 5

sauces 4

truffle aioli GF

horseradish or creamed GF

Pendleton® Whisky demi-glace

beurre blanc GF

béarnaise

au poivre green peppercorn sauce

chimichurri GF

entrée complements choice of two complements with entrée

honey rosemary glazed carrots GF

sautéed mushrooms

garlic, shallot, white wine, butter

asparagus

béarnaise

spinach GF

creamed or sautéed

crispy brussels sprouts

Dancing Bee honey

Yukon mashed potatoes GF

loaded mashed potatoes 3
sour cream, butter, chives, bacon, shredded cheese

garlic herb fries

truffle aioli

baked potato GF

choice of sour cream, butter, chives, bacon,
shredded cheese or loaded

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