



PLATEAU

FINE DINING

THANKSGIVING FEAST

November 28 | 12-7pm

\$60 adults | \$55 seniors | \$25 children (10 & under)

starters

butternut squash bisque

crispy pancetta, heavy cream, pumpkin seeds

Isenhower Cellars, Viognier, Columbia Valley 2022 38 bottle | 11 glass

feast

herb roasted turkey

dark and white meat

Stoller, Pinot Noir, Dundee Hills, OR 2019 60 bottle | 16 glass

sides

Yukon mashed potatoes

turkey bit gravy

candied yams

broccolini

rosemary thyme carrots

orange stuffing

cranberry compote


dessert

pumpkin streusel bars

pumpkin cheese cake, graham cracker crust, streusel, apple icing

Sandeman, Tawny Port 10 Years Old 14 glass

Upon arrival please inform staff of any allergies. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Parties of six or more are presented with one check including 20% gratuity. 06513.TT.10.24



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starters

shrimp cocktail 20

grilled & chilled shrimp, chipotle cocktail sauce, roasted pineapple

steak tips 16

smokey blue cheese, Pendleton® Whisky demi-glace, polenta, cherry tomatoes

mac & cheese 12

Tillamook® white cheddar, pork belly, cream, herb crust

spinach & artichoke dip 14

grilled naan bread, parmesan cheese

soups + salads

bread available upon request

Alaskan king crab & corn chowder 12

crab, bacon, corn, hushpuppy

garden salad 8

Mesclun salad mix, tomato, shaved cucumber, shaved carrots, radish, red onion, croutons, choice of dressing

Caesar 9

romaine, parmesan, croutons, Caesar dressing
seared airline chicken breast 22

entrées

salmon 35

carrot purée, jasmine white rice, asparagus

shrimp scampi 34

angel hair pasta, garlic butter sauce, parmesan cheese

stuffed chicken breast 31

mushroom couscous, Brussels sprouts, pepperoncini, sun dried tomatoes and goat cheese stuffing, chicken jus

pomodoro pasta 22

tomato cream sauce, mushrooms, asparagus, parmesan cheese, fennel pollen, basil oil
seared airline chicken breast 35

Pendleton® Whisky steak 50

14oz pepper-crusting New York strip, Pendleton® Whisky demi-glace, shallot aioli, baked potato, Brussels sprouts

filet mignon 49

8oz, red wine demi-glace, roasted garlic, baked potato, sautéed mushrooms

ribeye 49

15oz, boneless, roasted garlic, mashed potato, asparagus

New York strip 45

16oz, boneless striploin, roasted garlic, mashed potato, asparagus

make any protein: blackened 4 | peppered 4 | Rogue blue cheese 5 | grilled shrimp 19 | scallops 18 | king crab 1/2 lb. market price

desserts

decadent cake 10

vanilla bean ice cream, chocolate drizzle

Blue Mountain cheese cake 10

chantilly cream

crème brûlée 10

ice cream or sorbet 10

ask about our seasonal flavors

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