



# PLATEAU

## FINE DINING

### starters

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#### mac 'n cheese

smokey blue cheese, lardon, herb crust 12

#### bacon & blue oysters

smokey blue cheese, lardons, baked 17 / 31

#### jumbo crab cake

lemon cream, charred green onion & tarragon vinaigrette, fennel apple slaw 16

#### sea scallops

lemon beurre blanc, fennel pollen, shaved fennel, celery, apple 19

#### blue whisky steak tips

smokey blue cheese, Pendleton® Whisky demi-glace, heirloom tomatoes, polenta 16

### soups + salads

bread available upon request

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#### Alaskan king crab & corn chowder

crab, corn hushpuppy 11

#### watermelon

Valbreso feta, hibiscus vinaigrette, watercress 9

#### prosciutto & melon

smokey blue cheese, spiced nuts, mixed greens, balsamic vinaigrette 10

#### wedge

iceberg, warm bacon lardon vinaigrette, smokey blue cheese crumbles, cherry tomatoes, egg 9

#### French onion

sherry, gruyère cheese, crouton 9

#### spinach

citrus vinaigrette, citrus segments, beets, spiced candied nuts, chèvre 9

#### garden

mixed greens, tomato, cucumber, red onion, radish, croutons 8  
grilled bison skirt steak 19

#### Caesar

romaine, parmesan, croutons, Caesar dressing, seared airline chicken breast 8  
18

### pasta

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#### pomodoro pasta

cream, asparagus, tomato, fennel, mushrooms 20

#### shrimp puttanesca pasta

shrimp, olives, capers, tomato, garlic, basil, parmigiano-reggiano 32

### fish

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#### Alaskan king crab

one pound of king crab legs, lemon beurre blanc 65

#### salmon

seared fresh salmon, cucumber yogurt sauce, basil oil 31

#### halibut

chèvre purée, beets, spiced nuts, basil oil 34

# PLATEAU

## FINE DINING

### meat

#### cowboy ribeye for two

32oz bone-in ribeye, roasted garlic 110

#### Double R Ranch® ribeye

14oz hand-cut, boneless, roasted garlic 48

#### Double R Ranch® filet mignon

6oz or 8oz, roasted garlic 37 / 48

#### Pendleton® Whisky steak

14oz pepper-crust New York strip,  
Pendleton® Whisky demi-glaze, shallot aioli 49

#### bison skirt steak

balsamic glaze 39

#### roasted chicken

free-range chicken breast, roasted garlic,  
chicken jus 27

#### Duroc pork chop

Pendleton® Whisky glaze, parsnip nest,  
Gala apple, tarragon 33

#### bbq lamb shank

bbq lamb shank, heirloom tomato ragú 33

#### Plateau burger

8oz Kobe beef, slab bacon, lettuce, tomato,  
fried onion, house-made ketchup,  
Tillamook® 2 year aged cheddar cheese sauce 20

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

### enhancements

#### sea scallops

fennel pollen beurre blanc 14

#### Alaskan king crab legs

half pound, beurre blanc 33

#### jumbo lump crab oscar

crab cake, bearnaisé, asparagus 8

#### pan seared prawns

garlic butter sauce 19

### sauces

truffle aioli 4

beurre blanc 4

forestier 4

bearnaisé 4

horseradish cream 4

Pendleton® Whisky demi-glaze 4

### entrée complements choice of two complements with entrée

Tillamook® cheddar mac-n-cheese

honey rosemary glazed carrots

creamed spinach

wild mushrooms

mashed potatoes

hand-cut smoked fries

truffle aioli

grilled asparagus

parmesan reggiano, balsamic reduction

crispy brussels sprouts

Dancing Bee Acres honey

baked potato

Consuming raw or uncooked meats, poultry, seafood or shellfish may increase the risk of foodborne illness.  
Parties of six or more are presented with one check including 18% gratuity. 03762.TT.08.21