

# PLATEAU

## FINE DINING

### starters

|  |         |   |    |
|--|---------|---|----|
| <b>grilled bacon &amp; blue oysters</b> <sup>GF</sup><br>smokey blue cheese, lardon                                    | 17 / 31 | <b>shrimp cocktail</b> <sup>GF</sup><br>chipotle cocktail, grilled and chilled shrimp,<br>roasted pineapple salsa | 20 |
| <b>mac 'n cheese</b><br>smokey blue cheese, lardon, herb crust,<br>caramelized onion                                   | 12      | <b>blue whisky steak tips</b><br>smokey blue cheese, Pendleton® Whisky<br>demi-glaze, heirloom tomatoes, polenta  | 16 |
| <b>jumbo crab cake</b><br>red pepper coulis, lemon crème fraîche   | 19      | <b>calamari</b><br>fra-diablo, lemon aioli, lemon juice,<br>fresh herbs, parmesan                                 | 17 |
| <b>pepper crusted pork belly</b><br>root beer whiskey BBQ sauce, citrus arugula salad,<br>orange round, black sea salt | 18      | <b>spinach &amp; artichoke dip</b><br>grilled naan bread, Parmesan cheese   | 14 |

### soups + salads bread available upon request

|   |    |   |         |
|---|----|---|---------|
| <b>Alaskan king crab &amp; corn chowder</b><br>crab, bacon, corn hushpuppy  | 12 | <b>baby spinach</b> <sup>GF</sup><br>citrus vinaigrette, citrus segments, beets,<br>spiced candied nuts, chèvre | 10      |
| <b>French onion</b><br>sherry, gruyère cheese, croutons   | 10 | <b>garden</b> <sup>GF</sup><br>mixed greens, tomato, cucumber, red onion,<br>radish, croutons                   | 8       |
| <b>Plateau chopped salad</b> <sup>GF</sup><br>romaine, baby spinach, radicchio, bacon, red onion,<br>artichoke hearts, heirloom cherry tomatoes,<br>hearts of palm, blue cheese crumbles,<br>gorgonzola vinaigrette | 12 | grilled bison skirt steak   | 19      |
|   |    | <b>Caesar</b><br>romaine, Parmesan, croutons, Caesar dressing,<br>seared airline chicken breast                 | 9<br>22 |

### pasta & vegetarian

|   |    |  |    |
|---|----|--|----|
| <b>shrimp scampi</b><br>angel hair pasta, garlic butter sauce, red chili flake<br>garlic crostini, Parmesan                                     | 34 | <b>pomodoro pasta</b><br>tomato cream sauce, asparagus, fennel pollen,<br>mushrooms, garlic crostini | 22 |
| <b>cauliflower steak</b> <sup>GF V</sup><br>roasted cherry tomatoes, sautéed spinach, carrots,<br>charred portobello, chimichurri sauce, quinoa | 25 | seared airline chicken breast  | 35 |

### chef inspirations substitute loaded baked potato 5

|  |              |   |    |
|--|--------------|---|----|
| <b>pistachio encrusted lamb</b><br>mint demi, mustard glaze, honey carrots,<br>mashed potato                           | 51           | <b>porterhouse pork chop</b><br>apple bourbon sauce, parsnip purée,<br>honey glazed carrots   | 37 |
| <b>grilled halibut</b><br>sautéed spinach, orange, artichoke and tomato<br>couscous salad, beurre blanc, grilled lemon | market price | <b>stuffed chicken breast</b><br>mushroom couscous, sautéed spinach,<br>pepperoncini, sun dried tomatoes and goat cheese<br>stuffing, chicken jus | 31 |
| <b>blackened salmon</b> <sup>GF</sup><br>rosemary and carrot purée, jasmine white rice,<br>roasted cauliflower         | 35           | <b>bison skirt steak</b><br>honey mustard demi-glaze, rosemary,<br>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. 06452.CM.10.24



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## FINE DINING

### meat

#### cowboy ribeye for two

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

#### Double R Ranch® ribeye GF

boneless, roasted garlic 49

#### Pendleton® Whisky steak

pepper-crusted New York strip,  
Pendleton® Whisky demi-glace, shallot aioli 50

#### New York striploin GF

16oz, boneless striploin, roasted garlic 45

#### Double R Ranch® filet mignon

6oz or 8oz, roasted garlic, red wine glaze 38 / 49

#### Plateau burger

8oz Kobe beef, slab bacon, lettuce, tomato,  
fried onion, house-made ketchup, truffle aioli,  
Tillamook® white cheddar 22

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

### saucés 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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