

PLATEAU

FINE DINING

starters

grilled bacon & blue oysters ^{GF} smokey blue cheese, lardon	17 / 31	shrimp cocktail ^{GF} chipotle cocktail, grilled and chilled shrimp, roasted pineapple salsa	20
mac 'n cheese smokey blue cheese, lardon, herb crust, caramelized onion	12	blue whisky steak tips smokey blue cheese, Pendleton® Whisky demi-glaze, heirloom tomatoes, polenta	16
jumbo crab cake red pepper coulis, lemon crème fraîche	19	calamari fra-diablo, lemon aioli, lemon juice, fresh herbs, parmesan	17
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	12	baby spinach ^{GF} citrus vinaigrette, citrus segments, beets, spiced candied nuts, chèvre	10
French onion sherry, gruyère cheese, croutons	10	garden ^{GF} mixed greens, tomato, cucumber, red onion, radish, croutons	8
Plateau chopped salad ^{GF} romaine, baby spinach, radicchio, bacon, red onion, artichoke hearts, heirloom cherry tomatoes, hearts of palm, blue cheese crumbles, gorgonzola vinaigrette	12	grilled bison skirt steak	19
		Caesar romaine, Parmesan, croutons, Caesar dressing, seared airline chicken breast	9 22

pasta & vegetarian

shrimp scampi angel hair pasta, garlic butter sauce, garlic crostini, Parmesan	34	pomodoro pasta tomato cream sauce, asparagus, fennel pollen, mushrooms, garlic crostini	22
cauliflower steak ^{GF V} roasted cherry tomatoes, sautéed spinach, carrots, charred portobello, chimichurri sauce, quinoa	25	seared airline chicken breast	35

chef inspirations substitute loaded baked potato 5

pistachio encrusted lamb mint demi, mustard glaze, honey carrots, mashed potato	51	porterhouse pork chop apple bourbon sauce, parsnip purée, honey glazed carrots	37
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 ^{GF} 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. 06452.CM10.24

PLATEAU

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

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}

Yukon mashed potatoes ^{GF}

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

sautéed mushrooms

garlic, shallot, white wine, butter

garlic herb fries

truffle aioli

asparagus

béarnaise

baked potato ^{GF}

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

spinach ^{GF}

creamed or sautéed

crispy brussels sprouts

Dancing Bee honey

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