

## Small Plates/ Salads & Appetizers

Chef Tim's Soup du Jour 5

Caesar Salad 7

*House made caesar dressing, warm Parmesan toast.*

Field Greens 6

*Organic greens tossed with a tangy champagne-pear vinaigrette dressing and garnished with bleu cheese crumbles, hazelnuts, and dried cranberries.*

House-Made Tarte with Salad 10

*Featuring seasonal ingredients such as cave-aged blue cheese, bacon, leeks, caramelized onion or capers sharing the plate with vinaigrette dressed salad. Check with your server for tonight's offering.*

Jumbo Prawns with Sage Creamed Corn 13

*Five grilled "jumbo" prawns, sage creamed corn and a white wine herb sauce.*

Dungeness Crab Stuffed Mushroom Caps 12

*An award winning recipe.*

## Mains

Filet Mignon 33

*Pan seared eight-ounce filet of premium Angus beef. Served with a classic brandy & green peppercorn sauce and mashed potatoes.*

Medallions of Pork Tenderloin 25

*Braised with apple cider, balsamic vinegar, sun-dried cherries, and fresh chilies. Served with potato puree.*

Grilled Fresh Fish of the Day A.Q.

*Every week, our broker in Portland has a variety of seafood available. We are in this market looking for what is preferably very fresh, sustainable and interesting. Check with your server for tonight's offering.*

Anderson Ranches Oregon Free-Range Rack of Lamb 38

*"All-natural" and certified humanely treated lamb from Brownsville (just south of Salem) in the Willamette Valley served with red wine jus, fresh vegetables and roasted new baby potatoes.*

German-Style Foster Farms "Natural" Chicken Breast 20

*Bavarian Cambozola cheese is a marriage of Italian Gorgonzola and a French triple cream cheese. We stuff the chicken breast with a generous slice of Cambozola and serve it atop roasted baby potatoes. Finished with whole-grain German-style mustard aioli*

Seafood Pasta 25

*Fresh clams, prawns and sea scallops with penne pasta in a tomato, white wine, and fresh basil sauce.*

Jaeger Schnitzel 23

*Jaeger Schnitzel is German comfort food. We accompany our "Chairman's Reserve" pork loin schnitzel with traditional braised red cabbage, potato pancake, and a rich mushroom gravy.*

Desserts *A variety made daily* 7

*Split Plate Charge \$6.00*

*San Pellegrino Sparkling Mineral Water 750 ml. \$6.00, Coffee, Tea, Pop, and Milk \$2.50*

*Corkage Fees: 375 ml. \$6.00, 750 ml. \$12.00, 1500 ml. \$24.00*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

*We accept Visa, MasterCard and American Express. For parties of six or more, an 18% gratuity may be added. Please, no separate checks.*