

🌀 Bistro Menu 🌀

Appetizers

**Tri-Colored Bell Pepper
Bruschetta**
toasted baguette, fresh mozzarella
cheese, arugula, red onions, capers,
balsamic vinaigrette 11.95

Braised Baby Back Ribs
Oregon marion berry barbeque
sauce, crispy sweet potato fries
9.95

Duck Carnitas Tostadas
crispy corn tortillas, black bean
puree, cabbage-radish slaw, cilantro
lime sour cream, salsa 14.95

Dungeness Crab Cakes
baby arugula, white corn, red onion
and grape tomato salad,
lemon-caper-paprika aioli
13.95

Soup & Salad

**Tomato Soup topped
with Puff Pastry**
baked in the oven to finish 7.95

Roasted Baby Beet Salad
arugula, frisee, spiced pecans,
mandarin orange vinaigrette,
crumbled goat cheese 9.95

Bistro Caesar Salad
house made dressing, reggiano-
parmesan, brioche croutons 7.95

Fuji Apple & Gorgonzola Salad
organic baby lettuces, chopped
romaine, candied walnuts, red onion,
champagne vinaigrette 8.95

Main Courses

Seafood Asian Bouillabaisse in Coconut Curry Broth
fresh halibut, wild king salmon, prawns & scallops, Yokisoba
noodles, scallions, chopped tomatoes & cilantro 27.95

Herb Crusted Halibut
basil potato puree, asparagus, sautéed shrimp, beurre rouge 25.95

Pan Seared Wild King Salmon
mediterranean ragout of artichoke hearts, capers & kalamata olives in pesto-
garlic-balsamic-tomato sauce with herbed fingerling potatoes 25.95

Pan Seared & Roasted Duck Breast
crimini mushroom & asparagus risotto with fontina cheese,
black cherry-red wine reduction sauce 26.95

Grilled Blue Mesa "Natural" 12 oz Ribeye Steak
gruyere cheese potato gratin, sautéed baby green beans 29.95

Oven Roasted Rack of Lamb
applewood smoked bacon & sweet potato puree, sautéed rainbow swiss chard,
huckleberry-red wine reduction sauce 28.95

Side Dishes

Very Adult Mac & Cheese
gruyere, fontina, tillamook sharp
cheddar, tillamook monterey jack &
reggiano-parmesan cheeses,
bacon gremolata 11.95

Herbed Shoestring Fries
with garlic aioli 4.95

Sauteed Baby Green Beans
with butter & shallots 3.95

All Desserts are House Made & Fabulous!!

Menu items are seasonal and subject to change due to availability

We proudly serve "Natural" farmed meat that is raised with no added hormones or antibiotics with the animals
fed a natural vegetarian diet, absolutely no meat bi-products

Please inform your server of any food allergies, we are happy to prepare menu items accordingly

Menu substitutions will be politely considered

20% gratuity added to all parties of 7 or more

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