



Welcome

Upscale on mountain dining at its best. Where Northwest cuisine and global flavors meet and are presented in an unpretentious manner by a friendly and knowledgeable staff, with food that will stimulate the mind, the body and the senses.

Soups/Salads

Soup of the day - Staff Creation 6

Creole Style Lobster Bisque - smoked bell pepper, savory cheese crostini, saffron crème fraiche 7

Noodle Bowl - aromatic broth, onion, fennel, rice noodle
Choice of roast chicken or thin sliced beef 8

Nicoise Salad - marinated ahi tuna, green beans, roast potato, roasted red peppers, avocado, olive tapenade, citrus balsamic vinaigrette 14

Spinach Salad - duck breast, red onion, apple slices, golden raisins, toasted almonds, warm plum vinaigrette 13

Beet Salad - roasted beets, shallot, maytag blue cheese, house-made crouton, champagne vinaigrette 8

Mixed Green - mixed greens, cherry tomato, carrot, house-made crostini 6


Small Plates

Fondue - euro blend of classic swiss fondue served with bread, apples, pears and grapes 10(1-2 ppl) 15(3-4 ppl)

Sautéed Shrimp - white wine, butter, garlic, mushrooms, cherry tomatoes, over a grilled polenta cake 10

Asian Braised Short Rib - ginger, soy, hoisin, peanut gremolata, pineapple slaw 12


 **WINE: Tsillan Riesling**

 **Portuguese Churico Bites** - pan-fried bread, parsley oil, balsamic reduction, with shaved parmesan 10


 **WINE: Latitude 46 Clifton Cuvee**

Butternut Squash Ravioli - sage cream sauce, pear slivers, walnut crunch 11

Steamed Manila Clams - carrot, roasted red pepper, celery, onion, garlic and bacon 11

 **Croque Monsieur** - open-faced ham and gruyere sandwich topped with bechamel sauce 12
add sunnyside up egg (croque madame) 2

 **WINE: Chandon Champagne**


 **Tekkadon Bowl** - seared rare #1 ahi tuna, seasoned white rice, wasabi/avocado puree, pickled cucumber and seaweed salad 12

Bigger Plates


Catch of the Day - rotating daily seafood special

All Natural 1/2 lb. Burger - foccacia roll, ODT aioli, lettuce, tomato, onion. Choice of cheddar, gruyere, blue, or goat cheese with parmesan truffle shoestring fries 14

Natural CAB Flat Iron Steak and French Fries - 7 oz. steak choice of blue cheese, chipotle, or steakhouse butter with garlic parmesan shoestring fries 17

 **WINE: Fall Line Red Mountain Blend**

1/4 Roasted Chicken - choice of leg/thigh or breast/wing, with whipped roasted garlic potatoes and charred lemon jus 14

 **Duck Confit** - smokey leg qtr confit, black bean and rice succotash, pomegranate molasses

 **WINE: Block 13 Pinot Noir**

 **Roasted Leg of Lamb Sandwich** - roasted red peppers, caper aioli, tapenade on open faced ciabatta, melted chevre with Mediterranean potato salad 13

Baked Ziti - choice of red or white sauce, tomato, garlic, zucchini, spinach, topped with bread crumbs, parmesan, mozzarella. Add roast chicken or shrimp 13

Veggie Strudel - eggplant, squash, zucchini, tomato wrapped in a filo dough shell, topped with smoked mushrooms, served with red pepper coulis and house infused lemon oil 14

Late Breakfast Item - ask server for details

Sides

"Loaded" Whipped Potatoes - add crème fraiche, bacon, cheese and chives 6

Parmesan and Truffle Shoestring Fries 6

Green Beans w/toasted almonds, garlic 6

Sautéed Zucchini and Smoked Mushroom Ragout 6

We strive to use All Natural, Sustainable, and local product whenever possible including: Carlton Farms, Painted Hills Beef, and Beth's Hamakua macadamia nuts.

We must inform our guests that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.