

## Starters

<b>House Smoked Salmon Carpaccio (GF)</b> Beetroot, parmesan, arugula, walnut & dill pistou	14
<b>Artichoke &amp; Spinach Dip (Veg)</b> Served Warm with Petite Naan	9
<b>Crispy Fried Oysters</b> Hand Breaded in Seasoned Flour with garlic aioli	9
<b>Pesto Tomato Flatbread</b> Basil pesto, fresh mozzarella, cherry tomatoes & arugula <i>Gluten free flatbread available</i>	11
<b>Soup of the Day</b> Cup 5   Bowl 7 Made in house daily with seasonal ingredients	

## Salads

<b>Wedge of Iceberg (GF)</b> Rogue Creamery's blue cheese crumbles, applewood smoked bacon, tomato & house-made blue cheese dressing	9
<b>Classic Caesar (Veg)</b> Hearts of romaine, parmesan cheese, caper berries & garlic herb croutons	9
<b>Awbrey Glen (GF, Veg)</b> Organic baby greens, granny smith apples, candied walnuts, Rogue Creamery's blue cheese crumbles, dried cranberries & marionberry vinaigrette	10
<b>Raw Power Greens (GF, Veg)</b> Baby kale, organic baby spinach, organic baby greens, carrots, tomatoes, almonds, dried cranberries pumpkin seeds, sunflower seeds & marionberry vinaigrette	11
<b>Add to Any Salad</b> Grilled Chicken Breast   Three Jumbo Shrimp   3oz Top Sirloin Steak   3 oz Grilled Salmon   3oz Smoked Salmon	6
<b>Select from our House-made dressings:</b> Blue cheese   Ranch   Marionberry Vinaigrette   Thousand Island   Caesar	

GF| Gluten Free Veg|Vegetarian | Gluten Free Pasta, Bread & Buns Available Upon Request

While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our items are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

## Entrée Salads

- Grilled Salmon & Power Greens (GF)** 18  
Baby kale, organic baby spinach, organic baby greens, carrots, tomatoes, pumpkin seeds, almonds, dried cranberries, sunflower seeds & marionberry vinaigrette
- Classic Caesar & Grilled Chicken** 15  
Hearts of romaine, parmesan cheese, caper berries, garlic herb croutons & house-made Caesar dressing
- Cobb Salad (GF)** 16  
Grilled chicken breast, applewood smoked bacon, avocado, hard boiled eggs, diced tomatoes, scallions & blue cheese crumbles over romaine hearts with blue cheese dressing

## Entrées

Add soup or salad for \$3

- Braised Beef Short Rib** 25  
Potato gnocchi, brussels sprouts & rosemary jus  
*Recommended Pairing: Cline Zinfandel 8 | 28*
- Cedar Plank Salmon \* (GF)** 27  
Garlic herb quinoa, cauliflower, beets, steamed spinach & walnut dill pistou  
*Recommended Pairing: Smith & Perry Pinot Noir 8 | 28*
- Pan Seared Trout Almondine (GF)** 25  
Garlic herb quinoa, seasonal vegetables & brown butter sage sauce  
*Recommended Pairing: Capitello Pinot Gris 8 | 28*
- Potato Gnocchi (Veg)** 17  
Brown butter, sage, sweet potatoes, wild mushrooms & shaved parmesan cheese
- Pan Roasted Chicken Breast & Wild Mushroom Ravioli** 26  
All natural chicken, shaved parmesan cheese, wild mushrooms & brown butter sage sauce

## Steaks & Chops

Add soup or salad for \$3

Served with mashed potatoes & seasonal vegetable medley

- Kurobuta Pork Chop\* (GF)** 26  
Snake River Farms Bone-in Pork. Grilled to your liking, topped with bacon jam  
*Recommended Pairing: Merf Chardonnay 9 | 32*
- America-Style Kobe Top Sirloin 6oz\* (GF)** 28  
Snake River Farms Wagyu Beef. Grilled to your liking, finished with steak butter
- 10oz NY Strip\* (GF)** 34  
Pepper-rubbed & grilled, finished with steak butter  
*Recommended Pairing: Leviathan Red Blend 12 | 42*