

## **Hors d'oeuvre**

### **Morel & Chanterelle Pate 18**

gherkins, apple, pickled seasonal veggie, dijon mustard, buttered radish, micro herbs, grilled artisan bread

### **Scallop Le Pont 16**

lemon juice, sea salt, arugula, brown butter sauce, lardon, fresh lemon

### **Northwest Seafood Boil 17**

clams, prawns, steelhead, potatoes, chorizo, roasted fennel, shellfish broth, grilled ciabatta bread

### **Truffle Fries 9**

kobe beef fat fried, black truffle salt, garlic aioli, smokey ketchup

### **Steamer Clams 15**

white wine, lemon, red chili, garlic, grilled ciabatta bread

### **Charcuterie 20**

house-made meats, cheese, pickled strawberry & blueberry salad, honeycomb, seasonal veggie terrain, pâté, cherry stone ground mustard, strawberry preserves, artisan crackers

### **Pepper Calamari 12**

garlic aioli, chardonnay cocktail sauce, serrano peppers

## **Soupe Et Salades**

Soup du jour Cup **5** Bowl **7**

French onion soup Cup **8**

Salad Additions  
grilled chicken...**6**

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

An automatic gratuity of 20% will be added to every table of 8 or more

prawns, or scallops...**8**  
steak...**10**

Caesar half **7** whole **14**  
Past Thyme Farms romaine, parmesan cheese,  
toasted bread crumbs, marinated anchovies

Chateau Salad half **6** whole **9**  
local apples, shaved vegetables, brown sugar vinaigrette  
*(Gluten Free/Vegetarian/Vegan)*

Heirloom Caprese Salad **15**  
tomato jam burrata, Next Mission tomato's, raspberry balsamic reduction,  
aged balsamic reduction , fresh basil  
*(Vegetarian)*

Fried Goat Cheese Salad **14**  
candied pecans, dried cherries, creamy basil dressing,  
balsamic reduction  
*(Vegetarian)*

Double R Ranch Tenderloin Salad **17**  
garlic vinaigrette, blue cheese, bacon,  
toasted garlic bread crumbs, red wine sauce

## **Plat Principal**

*(add Surf & Turf option to any steak \$8)*

Grilled Stuffed Squash **21**  
tomato ricotta, fresh mozzarella, corn maque choux, caramelized fennel  
*(Vegetarian)*

Chef's Seasonal Fresh Catch  
ask your server for today's selection

Debe's Wild Prawn Aglio E Olio **24**  
shaved garlic, red pepper, olive oil, parmesan cheese, over pasta

Cedar Plank Columbia River Steelhead **27**  
tarragon beurre blanc, grilled lemon, wild mushrooms

Saffron Seafood Risotto Á Lois **28**  
prawns, scallops, steelhead, clams, tomato shellfish sauce

Pan Jambalaya **28**  
smoked mushroom, chorizo, prawns & scallops, lemon zest,

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wild rice, grilled bread

**Rolled Chicken Washington 29**

cured ham, reserved sharp white cheddar, Washington apples,  
morel cheddar béchamel, parmesan fingerling's

**Double R Ranch Beef Tenderloin 35**

roasted fingerling potatoes, smoked wild mushrooms,  
blue cheese butter, red wine jus

**Sous Vide Kobe Hanger 38**

red chimichurri, chorizo hash, asparagus,  
ancho cherry merlot reduction

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