

## Starts.....

**Oregano Fry Bread – 8** served with *basil crème fraiche* & *tomato puree*

**Roasted Red Pepper Tomato Bisque – 5/8** served with *grand central bread*

**Soup of the Day – 5/8** ask your server for today's selection, served with *grand central bread*

**Oysters on the Half Shell\* – 16 per half dozen • 32 per dozen**  
*habanero-cilantro mignonette* & *blood orange champagne granita* (not available until 4 o'clock)

**Chicken Paté – 12** *prosciutto wrapped chicken liver mousse with apple onion jam, pear mustard, bread & crackers*

**Mussels Diabla - 18** *spicy white wine, garlic & tomato broth* (....also available in a *ginger sake broth*)

**Cheese Platter – 20** *rogue blue cheese, face rock cheddar, brie, portland creamery goat, roasted garlic, seasonal fruit, red wine caramel* & *grand central baguette* • add *bacon skewer – 3*

**Cured-Meat Plate – 20** *soppressata, copa, finocchiona, castelvetro olives, roasted red pepper, marinated red onions, cornishone, pepperoncini, red pepper aioli, apple onion jam, bread & crackers* • add *bacon skewer – 3*  
• add *blue cheese, cheddar, brie, OR goat cheese – 4*

**Mediterranean Platter – 15** *pita, house made hummus, olive oil, paprika, local hazelnuts, mixed olives, roasted red pepper, marinated red onions, cucumber, tomato, pepperoncini & harissa*

**Sesame-Sweet Chili Glazed Chicken Wings – 10** *spicy mustard, green onion & peanuts served over slaw*

**Basil and Garlic Prawn Skewers – 14**  
*basil, chili and garlic prawns, napa cabbage-bell pepper slaw & coconut cashew sauce*

**Citrus Chili Shrimp Ceviche – 12**  
*orange, grapefruit, radish, avocado, lime, cilantro, green onion, bell pepper & tomato served with fresh tortilla chips*  
• *additional bread - .50 slice*

## Starter Salads.....

**Field Greens – 7/9**  
*fried shallots & cherry tomatoes in house sherry vinaigrette*

**Caesar Salad – 7/9**  
*whole leaf romaine, house caesar dressing, red bell pepper & fried wontons*

**Black Kale Salad – 9/11** *purple cabbage, shaved carrots, dried cranberries & sunflower seeds in a honey-lemon vinaigrette topped with parmesan cheese*

• add *pulled chicken, crispy chicken or prawn skewer – 6* • add *salmon – 12*

## Entrée Salads.....

**Apple and Beet Salad – 13**  
*rogue blue cheese, roasted beets, washington apples, walnuts over field greens & sherry vinaigrette*

**Chicken Salad with Crispy Bacon – 15** *chopped green leaf lettuce, pulled chicken, shaved radish, roasted corn, crispy bacon, snap peas, cherry tomatoes & garlic croutons tossed with blue cheese or ranch dressing*

**Sesame Chili Chicken Salad – 15** *crispy rice noodles, napa cabbage, bell pepper, green leaf lettuce, fresh citrus, onions, cilantro & sesame seeds in a creamy sweet chili dressing*

**Smoked Trout Salad – 16** *house smoked trout, peppery greens, green beans, egg, potatoes, olives, fennel & bell pepper in a creamy kalamata olive dressing*

## Lunch

**Lamb Burger\* – 16** reister farms grass fed lamb, portland creamery goat cheese, roasted red peppers, pickled onions served with red pepper aioli & fries • add bacon – 2

**Quinoa-Mushroom Veggie Burger – 13**  
served with lemon aioli & fries, vegan upon request • add cheese – 1

**Burger Burger\* – 14**  
6oz. braveheart black angus beef served with lemon aioli & fries • add cheese – 1 • add bacon – 2

**Chipotle Elk Burger\* – 16**  
6oz. durham ranch elk patty, crispy onions, pepper jack cheese served with chipotle mayo & fries • add bacon – 2

**Chicken Curry Salad Wrap – 14**  
chicken curry salad with cashews, apples, raisins & green leaf lettuce in a flour tortilla with fries

**Buffalo Chicken Caesar Wrap – 14** warm pulled chicken tossed in buffalo sauce, topped with caesar dressing, romaine lettuce, onion, tomato & bleu cheese crumbles in a flour tortilla with fries

**Panko Crusted Fish and Chips – 16**  
remoulade, cocktail sauce, napa cabbage-bell pepper slaw with fries

**Andouille Mac N' Cheese – 16** creamy tillamook cheddar & provolone sauce, broccoli & andouille sausage with garlic-panko parmesan crust

**Slaw Dog – 12** local zenner jalapeno cheddar frank on a hoagie topped with napa cabbage-bell pepper slaw, served with stone ground mustard & fries

**Pulled Pork Sandwich – 15** (choose bourbon bbq or four horsemen chili sauce)  
braised carlton farms pork topped & napa cabbage-bell pepper slaw on ciabatta with fries

**Brie Apple Prosciutto Sandwich – 14**  
cheddar, spicy greens, mama lil's & stone ground honey mustard on grand central como with fries

**Grilled Cheese – 10**  
tillamook cheddar cheese on grand central como with fries • add bacon – 2

**Reuben – 14**  
pastrami, swiss cheese, thousand island & sauerkraut on grand central rye with fries

**Peppered Bacon Turkey Club – 14**  
oven roasted turkey, peppered bacon, lettuce, tomato, swiss & mayo stacked high on toasted grand central como with fries

**Blackened Fish Tacos – 14**  
sauteed on local corn tortillas, topped with purple cabbage slaw & chipotle sauce with cajun fries

**BBQ Pork Tacos – 14**  
on local corn tortillas, topped with napa cabbage-bell pepper slaw with cajun fries

• substitutions: parmesan rosemary fries, sweet potato fries, field greens, soup – 2 • gluten-free bun – 1.50

## Sweet.....

**Warm Chocolate Brownie – 8**  
caramel sauce and vanilla ice cream (gluten free)

**Johnny's Carrot Cake – 9**  
cream cheese frosting, walnuts & cinnamon sugar

**Cinnamon - Sugar Bread pudding – 8**  
bourbon caramel sauce and vanilla ice cream

**Lavender Crème Brulée – 8**  
caramelized sugar (gluten free)

# .....Dinner.....

**Lamb Burger\* – 16** reister farms grass fed lamb, portland creamery goat cheese, roasted red peppers, pickled onions served with red pepper aioli & fries • add bacon - 2

**Quinoa-Mushroom Veggie Burger – 13**  
served with lemon aioli & fries, vegan upon request • add cheese – 1

**Burger Burger\* – 14**  
6oz. braveheart black angus beef served with lemon aioli & fries • add cheese – 1 • add bacon – 2

**Chipotle Elk Burger\* – 16**  
6oz. durham ranch elk patty, crispy onions, pepper jack cheese served with chipotle mayo & fries • add bacon – 2

**Panko Crusted Fish and Chips – 16**  
remoulade, cocktail sauce, napa cabbage-bell pepper slaw & fries

**Pulled Pork Sandwich – 15** (choose bourbon bbq or four horsemen chili sauce)  
braised carlton farms pork topped & napa cabbage-bell pepper slaw on ciabatta with fries

**Country Meatloaf – 18** hoisin-sriracha glaze, rainbow carrots, mashed potatoes & gravy

**Andouille Mac N' Cheese – 16** creamy tillamook cheddar & provolone sauce, broccoli & andouille sausage with garlic-panko parmesan crust

**Chicken Fried Chicken – 18**  
panko coated cascade natural thigh with asparagus, mashed potatoes & gravy

**8 oz. Coulotte Steak\* – 23**  
local painted hills beef, mushroom-onion cream sauce, broccolini & fingerling potatoes • add a prawn skewer – 6

**Creative King Salmon – 22** paprika dusted with potato pancakes, sautéed peppery greens & sorrel aioli

**Sage Cream Chicken Pesto Linguine – 18**  
cascade natural chicken, mushrooms, asparagus, zucchini, yellow squash, cherry tomato, parmesan & basil with grilled bread

**Coconut Snapper – 20** cilantro, lime, coconut milk & garlic marinade with coconut black beans, napa cabbage-bell pepper slaw & coconut rice

**Pan Fried Idaho Trout Piccata – 19**  
seasoned rice flour, white wine lemon caper sauce, broccolini & mushroom wild rice

• substitutions: parmesan rosemary fries, sweet potato fries, field greens, soup – 2 • gluten-free bun – 1.50

## Sweet.....

**Warm Chocolate Brownie – 8**  
caramel sauce and vanilla ice cream (gluten free)

**Johnny's Carrot Cake – 9**  
cream cheese frosting, walnuts & cinnamon sugar

**Cinnamon - Sugar Bread pudding – 8**  
bourbon caramel sauce and vanilla ice cream

**Lavender Crème Brulée – 8**  
caramelized sugar (gluten free)

\*consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
\*\* menu items may contain or come in contact with wheat/gluten, milk, eggs,peanuts, tree nuts, fish, shellfish, and soy \*\*