

C ST. Dinner

Tomato Soup 4- / 6-

Topped with lemon pepper sour cream and olive puree

Organic Greens Bistro Salad 4- / 6-

Tomato spears, seedless cucumbers, pickled red onions and honey/sherry vinaigrette

Caesar Salad 5- / 7-

Grilled or **Chopped** Romaine with classic dressing, roasted garlic croutons and parmesan

C ST. Salad 8-

Dried cranberries, almonds, orange royals, sliced red onions
and white balsamic peach vinaigrette

Wedge Salad 9-

Crisp Iceberg, dried tomatoes, smoked bacon, Rogue Blue dressing and shaved chicken egg

Bistro Burgers: 8 oz. Prime Top Sirloin (ground to order) on a brioche bun

Boucherie: caramelized onions, tomato, iceberg lettuce and house-made ketchup
12-

Two pigs and a cow: bacon jam, smoked bacon, pickled onions and iceberg lettuce
14-

Slap and tickle: caramelized onions, house cured pastrami and wholegrain mustard
16-

Forager: sautéed wild mushrooms, gruyere and Oregon truffle aioli **15-**

with Butter-Roasted Fingerling Potatoes with your choice of seasoning:

(Sea Salt & Sherry Vinegar, Garlic & Herb, or BBQ Pit Rub)

Add: Tillamook Cheddar, Provolone, Emmentaler, or Gruyere 1.5-

Rogue Blue Cheese, Thick Cut Bacon or Oregon Truffle aioli 2-

sAdd a starter to your entrée below:

Bistro Salad, Chopped Caesar or Soup 2- / 4-

Lobster Mac n' Cheese

Three cheese sauce with Cavatappi pasta, fine herbs and wild caught Langostino lobster tails

18-

Pit Smoked Pork

Braised mustard greens, caramelized onion grits and cider roasted apples

16-

Dad's Northern Italian Spaghetti with Meat Sauce

Served with garlic cheese bread

15-

Duck Cassoulet

Crispy duck confit leg on white bean and pork stew

20-

Angus Beef Medallions

Rogue blue potato cakes, sautéed vegetables and sauce Robert

19-

Honey and herb brined chicken breast

Roasted fingerling potatoes and sautéed vegetables

17-

Garden Quinoa Cakes

Roasted organic vegetable and exotic mushroom ragu

14-

Cheers!!! Chefs Paul Becking and Mike Hite