

E Appetizers E

Braised Penn Cove Mussels with Fennel and Grilled Sourdough Toast 14.00

Chehalem Inox Chardonnay, Willamette '07 12.00

Smokey Portobello Soup with Roasted Shiitakes and Chive Oil 9.00

14 Hands Chardonnay, Washington '06 8.00

Spinach Salad with Crisp Bacon, Radishes, Hard-cooked Eggs,
Pickled Onions, and Mustard Vinaigrette 9.00

Belle Vallée Pinot Gris, Oregon '06 11.00

Venison Pot Stickers with Tamarind Ponzu 11.00

Columbia Gewürztraminer, Columbia '07 9.00

Mixed Greens Salad with Roasted Pear and Champagne Vinaigrette,
Black Diamond Cheddar, and Candied Hazelnuts 10.00

King Estate Pinot Gris, Oregon '07 9.00

A Selection of Artisanal Cheeses

Midnight Moon, Fiscalini Bandage-wrapped Cheddar, and Point Reyes Blue Cheese
with Seasonal Garnishes and Walnut Toast 14.00

Big Kiona Late Harvest Zinfandel, Red Mountain '03 (3-oz pour) 10.00

E Entrées E

Our Signature Plate

Cedar Plank-roasted King Salmon with Sourdough Bread Dumpling,
Broccolini, and Mulled Red Wine Brown Butter 34.00

King Estate Pinot Noir, Oregon '07 13.00

Grilled Beef Tenderloin with Roasted Fingerling Potatoes, Sautéed Baby Spinach,
Blue Cheese Fritter, and Port Wine Reduction 40.00

Dusted Valley Boomtown, Columbia '06 11.00

Grilled Buffalo Striploin with Goat Cheese Polenta, Ancho-Cherry Compote,
Baby Golden Beets, Asparagus, and Dark Chocolate Red Wine Reduction 45.00

Sokol Blosser Merditrina IV, Red Blend, Oregon NV 11.00

Butter-poached Wild Boar Tenderloin with Wild Mushroom Goat Cheese Bread Pudding,
Fava Beans, and Huckleberry Au Jus 35.00

Hogue Reserve Merlot, Columbia '05 14.00

Seared Day Boat Scallops with Olive Oil Crushed Potatoes, Baby Fennel,
Niçoise Olives, Grape Tomatoes, and Corn "Cappuccino" 34.00

Barnard Griffin Fumé Blanc, Columbia '07 10.00

Pan-seared Free Range Chicken Breast with Farro Wheat, Brussels Sprouts,
and Pedro Ximénez Reduction 26.00

Waterbrook Mélange Red Blend, Columbia Valley '06 9.00

Potato-Chive Pot Stickers with Edamame, Spinach, and Soy Vinaigrette 21.00

Rex Hill "Unwooded" Chardonnay, Willamette 11.00

Wine Feature Flight Three Courses 28.00

E Sides E

Sweet Potato Hazelnut Gratin 4.00

Truffle Fries 4.00

Chef's Seasonal Vegetable 4.00

Tillamook Cheddar Macaroni & Cheese with Maytag Crust 4.00

Wild Mushroom Risotto 5.00

*For our Guests with food allergies or other health-related dietary restrictions, we are
happy to discuss and attempt to accommodate your special dietary requests.*

An 18% service charge is added for parties of 6 or more.

**Where the Hospitality and Cuisine of the Pacific Northwest
Come Alive!**

The Art of Artist Point

Thomas Moran

The largest portrait is from Thomas Moran and towers above our main room. Thomas Moran accompanied the Hayden expedition of Yellowstone. With the help of photographs and his on-site sketches, Moran painted many images of extraordinary natural features. Hayden subsequently showed Moran's painting to the Congressman he lobbied to see a law passed in 1872 creating Yellowstone as the first national park. Moran was noted for his larger-than-life interpretations of the West during the late 1800's. The mural in the main room is from the Green River area of Wyoming.

Albert Bierstadt

The five 6' by 6' murals on the walls over the booth areas were inspired by Albert Bierstadt works. In 1859, his lifetime's opportunity came when he asked to join General Lander's expedition to survey a wagon route to the Pacific. This same route later became known as the Oregon Trail. Bierstadt spent the summer sketching in the Wind River Range and the Shoshone Indian country. In 1860, Bierstadt exhibited the first of his panoramic paintings from this Rocky Mountain sketches.