

Starters

SHRIMP COCKTAIL \$18

Citrus-poached shrimp, cocktail sauce, lemon

BOURBON BRUSSELS SPROUTS \$10

Bourbon BBQ glaze, crumbled goat cheese,
toasted pine nuts

BRAISED MEATBALLS \$12

Dry aged beef, tomato sauce, focaccia, pecorino

FRENCH SMOKED WINGS \$15

Creamy gorgonzola dip, celery, carrot,
choice of sauce

CRAB CAKE \$20

Duo of crab cakes, spiced tomato jam, micro green
salad, myer lemon beurre blanc

↪ GLAZED SCALLOPS \$21

Squash puree, crispy potato, seasonal cous cous,
vanilla bourbon sauce

Soups & Salads

SOUP OF THE DAY \$9

FRENCH ONION SOUP \$9

Beef broth, braised onions, gruyere, croute

WEDGE SALAD \$9

Iceberg, ranch, blue cheese crumbles, tomato, bacon

CAESAR SALAD \$9

Romaine, herbed croutons, parmesan crisp

↪ SMOKED CHICKEN COBB \$16

Avocado, cherry tomato, bacon, blue cheese,
hardboiled egg, red onion, southwest ranch

Sandwiches

*CIN CITY BURGER \$20

8 oz prime beef patty, tillamook cheddar,
nueske's bacon, signature chipotle burger sauce,
lettuce, tomato, onion, fries

FRENCH DIP \$20

smoked prime rib, gruyere, toasted hoagie roll, au jus

MARGHERITA CHICKEN \$17

grilled chicken breast, heirloom tomato,
fresh mozzarella, pesto aioli

↪ – Seasonal Additions

*These items can be served raw or undercooked. Consuming raw or
partially cooked food increases the potential for food borne illness.

From the Land

steaks are served with baked potato, onion straw garnish, signature seasoning

*8OZ. BEEF TENDERLOIN FILET MIGNON \$MKT

*14OZ. PRIME NY STRIP \$MKT

*18OZ. BONE-IN PRIME RIBEYE \$MKT

SMOKED BONE-IN PORK CHOP\$38

Maple-bourbon glaze, purple sweet potato

*PRIME RIB

10OZ. \$36 | 16OZ. \$46

slow-roasted prime rib, baked potato, grilled asparagus, au jus, creamy horseradish

WHILE SUPPLIES LAST

✓ CARBONARA PASTA \$25

Bucatini pasta, pancetta, egg sauce, parmesan

ADD CHICKEN \$5 ADD SHRIMP \$8

From the Sea

SHRIMP & ANGEL HAIR PASTA \$29

Garlic butter, grape tomato, fresh herbs, asparagus,
seafood broth

CEDAR PLANK SALMON \$33

Bourbon BBQ glaze, heirloom carrot

✓ MOREL CRUSTED SCALLOPS \$35

Wild mushroom & pea risotto, truffle cream,
pea shoots

FISH & CHIPS \$20

Hand battered fish, seasoned fries, preserved
lemon tartar sauce, coleslaw, malt-vinegar fries

Sides & Toppings

COLE SLAW \$3

HEIRLOOM CARROTS \$5

BAKED POTATO \$6

PURPLE SWEET POTATO \$6

GRILLED ASPARAGUS \$6

MINI CRAB CAKE \$9

STEAMED BROCCOLI \$6

WILD MUSHROOMS \$6
& PEA RISOTTO

GRATED WINTER \$18
TRUFFLE

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White Wine

BY THE GLASS

			6oz	9oz	Bottle
Ca' Furlan	Prosecco	Italy	11	16	38
Enotria	Moscato	California	11	16	38
Frisk	Riesling	Australia	10	14	32
Tommasi	Pinot Grigio	Italy	11	16	38
Seifried	Sauvignon Blanc	New Zealand	14	20	48
Enfant Terrible	Rose	France	10	14	32
North Coast	Chardonnay	California	12	17	40
Prescription	Chardonnay	California	15	21	55

Red Wine

BY THE GLASS

			6oz	9oz	Bottle
Pike Road	Pinot Noir	Oregon	16	23	58
E. Guigal	Red Blend	France	16	23	58
Revelry	Merlot	Washington	12	17	40
Bodini	Malbec	Argentina	10	14	32
Gayson Cellars	Cabernet Sauvignon	California	10	14	32
Dancing Crow	Cabernet Sauvignon	California	17	24	62
Lava Cap	Cabernet Sauvignon	California	18	26	65

Bottles Only

..... WHITE

Eyrie	Sparkling Rose	Oregon	88
Allan Scott	Sauvignon Blanc	New Zealand	60
Mount Eden	Chardonnay	California	80

..... RED

Bethel Heights	Pinot Noir	Oregon	100
Goosecross	Red Blend	California	110
Hedges	Cabernet Sauvignon	Washington	125
Forman	Cabernet Sauvignon	California	130