

## DINNER

### APPETIZERS

#### **BLEU CHEESECAKE 9**

Roasted pears, fresh chopped herbs, toasted focaccia

#### **ROASTED RED PEPPER HUMMUS 10**

Kalamata olives, pepperoncini, cucumbers, warm pita bread

#### **SPICY PRAWNS 12**

Fresh grilled focaccia, orange slices

### SOUP & SALAD

#### **CHEF'S SOUP OF THE DAY, Cup 7 Bowl 10**

#### **WINTER GREEN SALAD (V) SMALL 7 LARGE 10**

Our house greens, pickled red onion, roasted pears, bleu cheese crumbles

Choice of vinaigrettes/dressings: orange vinaigrette, balsamic, Greek, ranch, bleu cheese

#### **YELLOW CHURCH CAESAR SALAD SMALL 7 LARGE 10**

Romaine hearts, house croutons, Caesar dressing, parmesan cheese, lemon wedge

**Add blackened steelhead for 9**

#### **GREEK SALAD ENTREE (V) 14**

Chopped romaine, feta cheese, tomatoes, cucumbers, pepperoncini, red onion, kalamata olives, red pepper hummus, pita bread

#### **\*SEARED RARE TUNA SALAD 17**

House greens, roasted fingerling potatoes, hard-boiled egg, pickled red onion, tomatoes, kalamata olives, cucumbers, caper vinaigrette

### SANDWICHES

ALL SANDWICHES ON THE MENU INCLUDE ONE SIDE OF POTATO SALAD OR SOUP OF THE DAY. YOU MAY SUBSTITUTE FOR SIDE CAESAR SALAD, OR SIDE GREEN SALAD WITH YOUR CHOICE OF DRESSING \$2 TO SPLIT ONE LUNCH ENTREE WILL BE ADDITIONAL \$3

#### **THE HOLY MOLY CHICKEN SANDWICH 14**

Our apple barbeque sauce, Tillamook white cheddar, garlic aioli, lettuce, tomato, red onion, pickle spear, bacon on heavenly loaf

#### **1/2 POUND STEAK BEEF BURGER 14 (Ask for Vegan Options)**

Our house crafted bun, Tillamook white cheddar, roasted garlic aioli, lettuce, tomato, onion, pickle spear

#### **1/2 POUND BISON BURGER 16**

House baked burger bun, aged white cheddar, caramelized onions  
roasted jalapeño aioli, lettuce, tomato, pickle spear

**PASTA**

**SUN DRIED TOMATO LINGUINI (V) 13**

Sautéed onions, garlic, white wine lemon EVOO sauce, feta cheese, fresh basil  
Add chicken 5 Shrimp 6

**SKILLET BAKED MAC-N-CHEESE (V) 14**

Rich white cream sauce with a blend of four cheeses  
Add bacon 3.5 Shrimp 6

**BUTTERNUT SQUASH LINGUINI 14**

Brown butter sauce, fresh herbs, kale, chèvre cheese, toasted pumpkin seeds

**GLONDO'S SPICY ITALIAN SAUSAGE PASTA SKILLET 15**

Tomato sauce, parmesan cheese, fresh basil

**CHICKEN MARSALA 17**

Chicken cutlets, sautéed mushrooms, marsala cream sauce, fine herbs

**MAIN ENTREES**

**ADD SMALL SALAD TO YOUR MAIN ENTRÉE OR SMALL CUP OF SOUP FOR \$2**

**THAI GREEN CURRY SHRIMP or CHICKEN 18**

*\*GLUTEN FREE PASTA OPTION\**

Rice noodles, sliced mushrooms, peppers, baby bok choy, zucchini, fresh basil, fresh mint, green coconut curry sauce

**SEARED RARE ASIAN TUNA 19**

Ginger soy reduction, wasabi sauce, sautéed onion, mushrooms, baby bok choy

**PRAWN RISOTTO 20**

Preserved lemons, root vegetables, fresh herbs, mushrooms, parmesan cheese

**16oz BONE IN SNAKE RIVER FARMS (SRF) PORK SHANK 20**

Slow braised pork shank, mashed potatoes, sautéed chef's seasonal vegetables

**8oz AGED COULOTTE SIRLOIN STEAK 21**

Mashed potatoes, sautéed chef's seasonal vegetables, grilled peperonata

**7oz CEDAR PLANK STEELHEAD 21**

Steamed jasmine rice, artichoke-caper brown butter sauce, sautéed baby bok choy

**8oz GARAM MASALA CRUSTED RACK OF LAMB 24**

Roasted fingerling potatoes, artichoke hearts, sun dried tomatoes, sautéed chef's vegetables

**14 oz DOUBLE RR RANCH SIGNATURE NEW YORK STEAK 27**

Mashed potatoes, sautéed chef's seasonal vegetables, sautéed mushrooms, marsala cream

"The consumption of raw or undercooked eggs/meat may increase the risk of food borne illness"