

Congratulations OSU Graduates!

Special Starters

House Smoked Trout Caesar Salad with Yukon Gold Potatoes, Assiago and Croutons 12.75

Spring's First Salad Rogue Creamery Bleu Cheese, Asparagus Spears and Bacon Dressing over Denison Farms Dandelion Greens 10.75

Tonight's Entrées

Carlton Farm Baby Back Ribs Natural Pork Ribs Slow Roasted with Chef's Special BBQ Sauce, Garlic Mashed Potatoes and Local Seasonal Vegetables 20.75
Chef's suggested wine - 2005 Pinot Gris (Territorial)

Wood Fired Wild Chinook Salmon Ginger Infused and Grilled to Perfection, served with Molé and Cilantro Chimichurri, Spicy Jambalaya Rice and Local Seasonal Vegetables 24.75
Chef's suggested wine - 2004 Pinot Noir (Chateau Lorane)

Wood Fired Knee Deep Farm Ribeye with Shiitake Mushrooms & Caramelized Onions Grass Fed Ribeye, served with Fire Grilled Potato Cake and Local Seasonal Vegetables 26.75
Chef's suggested wine - 2005 Cabernet Sauvignon (Hawk Crest)

Wood Fired Louisiana Coast Creole Prawns Wild Gulf Coast Prawns served with Fresh Creole Sauce, Spicy Jambalaya Rice and Local Seasonal Vegetables 21.75
Chef's suggested wine - 2005 Pinot Gris (Territorial)

Wood Fired Draper Valley Chicken Roulade stuffed with Pesto, Maple Ham, Local Spinach and Gruyere Cheese, served with Carrot Cous Cous and Local Seasonal Vegetables 23.75
Chef's suggested wine - 2006 Chardonnay (Chateau Lorane)

Wood Fired Cascade Natural Pepper Crusted Top Sirloin served with Bleu Cheese Sauce, Fire Grilled Potato Cake and Local Seasonal Vegetables 20.75
Chef's suggested wine - 2005 Cabernet Sauvignon (Hawk Crest)

Handmade Molé Tamales Traditional Corn Masa stuffed with Cheddar Cheese, Pinto Beans & Sweet Potatoes, served with Guacamole, Fresh Salsa & Local Seasonal Vegetables 16.75
Chef's suggested wine - 2005 Pinot Gris (Territorial)

Wood Fired Cattail Creek Lamb Burger served in a Fresh Baked Pita with Feta Cheese, Tomato, Onions & Kalamata Olives, with Sweet Potato Fries and Cabbage Slaw 15.75
Chef's suggested wine - 2005 Cabernet Sauvignon (Hawk Crest)

Thai Coconut Curry Fresh Vegetables and Surata Tofu in a Savory Green Curry served with Rice, Kiwi Salsa, Yogurt, Cilantro Mint Chutney and Garlic Naan Flatbread 15.75
Chef's suggested wine - 2005 Riesling (Territorial)

Special Wood Fired Pizza

The Mardi Gras Creole Shrimp Pizza Fire Grilled Wild Gulf Coast Prawns, Applegate Farms Ham, Denison Spinach, Fresh Peppers, Fontina Cheese and Fresh Creole Sauce 15.75
Chef's suggested wine - 2006 Chardonnay (Chateau Lorane)

Entrée prices ala carte, add an optional Side Salad or Cup of Soup for \$4.

*One ticket per party, please. Split entrées add \$4.
20% Gratuity applied for parties of 5 or more.*