



Food & Drink

## DINNER MENU

### SHAREABLES

#### ARTISANAL CHEESE AND CHARCUTERIE BOARD

A selection of local cheeses, cured meats, house-made pickles and seasonal fruit | 25 small | 45 large

#### BUTTERNUT SQUASH SOUP

Spiced pepitas, sage oil, crème fraîche | 9 (gf, veg)

#### SMOKED SALMON RILLETTES

Cream cheese, house-pickled red onions, capers, fresh herbs, toasted baguette | 14

#### STUFFED BLUE CHEESE BALL

Cascade Creamery Glacier blue cheese, grape compote, toasted walnuts, rosemary crackers | 9 (veg)

#### MUSHROOM TARTLETT

Columbia Basin Shroomery mushrooms, leek fondue, spinach, grilled bread | 11 (veg)

#### ROASTED PARSNIP HUMMUS

Seasonal vegetables, harissa, pine nuts, Ethos flour flatbread | 11 (v)

#### BEEF CHEEK POLENTA FRIES

Beef cheek ragout, pickled peppers, chimichurri | 17

#### CAST IRON CORNBREAD PUDDING

Sweet corn custard, house made cornbread, Calabrian chili-honey butter | 13 (veg)

### SALADS

add chicken 9 or prawns 11 to any salad

#### CAESAR\*

Grilled romaine hearts, shaved Parmigiano-Reggiano, croutons, grated lemon zest | 7 small | 12 large

#### APPLE AND ENDIVE

Baby lettuce, new crop apples, dried cherries, goat cheese, toasted pistachios, Red Mountain vinaigrette (veg) | 8 small | 14 large

#### WARM HARVEST

Wilted baby kale, butternut squash, shaved Brussels sprouts, spiced pepitas, poached cranberries, apple cider vinaigrette (gf, v) | 7 small | 12 large

### ENTRÉES

#### BUTTERNUT SQUASH RIGATONI

Leek, brown butter, roasted butternut squash, walnuts sage crumble, Parmigiano-Reggiano | 24 (veg)  
add chicken 9 or prawns 11

#### BRAISED BEEF SHORT RIBS

Creamy mashed potatoes, roasted root vegetables, red wine reduction, Brussels sprouts leaf salad | 38 (gf)

#### PISTACHIO CRUSTED HALIBUT

Pistachio crust, cauliflower, fingerling potatoes, charred lemon beurre blanc | 42

#### PAN-SEARED DUCK BREAST\*

Cherry gastrique, Palouse barley, wilted kale, hazelnut orange gremolata | 36

#### BUTCHER BLOCK STEAK\*

In-house cut Royal Ranch beef, Drumheller's steak butter, creamy mashed potatoes, broccolini | 52 (gf)

### HANDHELDS

Served with your choice of fries or salad

#### PRIME RIB SANDWICH

Herb-crust prime rib, provolone cheese, horseradish sauce, peppers and onions, beef drippings jus, grilled baguette | 21

#### GRILLED BRIE SANDWICH

Grape compote, fresh pear, Two Sisters Honey, sourdough bread | 19 (veg)

#### PORK SCHNITZEL SANDWICH

local pork cutlet, apple, quick kraut, stone ground mustard aioli, pretzel roll | 21

*Thank you to our valued suppliers*

*Bautista Farms - Mabton, WA*

*Schreiber Farms - Eltopia, WA*

*Columbia Basin Shroomery - Pasco, WA*

*Hermiston Melon Company - Hermiston, OR*

*K & C Farms - Mattawa, WA*

*Snake River Farms - Boise, ID*

*Royal Ranch - Royal City, WA*

*\* These items may be cooked to order.*

*Consuming raw or undercooked meats, poultry, seafood, shell fish, or eggs might increase your risk of foodborne illness.*

*(veg) - vegetarian | (v) - vegan | (gf) - gluten-free*

*Parties of eight or more are subject to a 20% large party service charge*

EXECUTIVE CHEF  
Kyle Meinecke

SOUS CHEF  
Kyle Shelton