

# CAFE MENU

## MENU SUMMER 2021

### NIBBLES

Mediterranean olives	6.50
Spiced walnuts	6.00

### SOUP & SALADS

Gazpacho ajo blanco	9.50
Salad of butter lettuce, green beans, bacon & croutons with creamy garlic dressing (add rogue creamery smoked blue for 3.00)	10.00
Avocado & bay shrimp salad with lime citronette	12.50
Salad of marinated watermelon, honeydew melon, onion & cucumber	9.00

### APPETIZERS

Facerock creamery cheddar gougeres	8.50
Crispy mushrooms with solera mayonnaise	9.00
Prosciutto pizza with fresh mozzarella topped with arugula salad	16.50
Spaghetti pomodoro	12.00 (entrée size 17.00)
Swiss chard, onion, pine nut, gruyere & sultana tart	13.00

### ENTREES

Sauteed petrale sole with beurre noisette, spinach & yukon gold potatoes	27.50
Chicken basquaise with serrano ham, peppers, onions, tomatoes & spanish paprika over saffron rice	23.50
Hook & line caught alaskan halibut over sauteed savoy cabbage with rice & horseradish sauce	36.00
Braised lamb shank on a bed of ratatouille	28.50
Pan seared tenderloin of beef with choron sauce, pommes frites & asparagus	43.50
Wild caught columbia river king salmon with sauteed potatoes & white corn	38.50
Grilled marinated double cut pork loin chop with mustard greens & white beans	32.00

Plus daily chalkboard specials.