

Filet Mignon

Center cut aged tenderloin with demi-glace sauce. Served with buttermilk mashed potatoes. - \$36.99

Chicken Marsala

Chicken breast sauteed with local Yamhill mushrooms in our marsala wine sauce.

Served with buttermilk mashed potatoes and hardwood grilled asparagus. - \$19.99

Oregon Wild King Salmon

Oregon wild king salmon filet grilled over mesquite and apple wood. Served with wild rice pilaf and hardwood grilled asparagus. - \$25.99

Fried Chicken Dinner

Crispy fried buttermilk battered chicken. Served with buttermilk mashed potatoes, scratch made gravy and house-made coleslaw. – \$18.99

Grilled Salmon Power Bowl

Roasted sweet potatoes, fresh avocado, candied walnuts,

blueberries, mango, peach quinoa and kale with our lemon vinaigrette. - \$16.99

Impossible Burger

Plant based protein burger served with our house made mustard and garlic aioli, Monterey jack, avocado, lettuce, tomato and onion. - \$15.99