

APPETIZERS

Jumbo Shrimp Cocktail

served chilled, zesty cocktail sauce 12

Southwest Chicken Lollipops

ancho barbeque butter, citrus jicama slaw 10

Shrimp Scampi

traditional style; garlic, lemon,
white wine and parsley 14

Jumbo Lump Crab Cakes

lemon aioli, salad of field greens 15

Chef's Selection Wild Mushroom Ravioli

toasted pine nuts, shaved granna padano,
brown butter sauce 12

Grilled Oysters on the Half Shell

roasted garlic butter and parmesan cheese 12

Asian Barbequed Pork Ribs

curry rice timbale 10

SOUPS & SALADS

Plateau Salad

mesclun greens, tomato, choice of dressing 7

Plateau Wedge Salad

baby iceberg, tomatoes, applewood smoked bacon, Maytag
blue cheese crumbles, red wine-blue cheese vinaigrette 9

Classic Caesar Salad

prepared tableside; romaine, croutons, caesar dressing 9
(per person, minimum order of two)

French Onion Soup

toasted crouton, melted gruyère cheese 7

Lobster Bisque

finished with sherry and cream 9

FROM THE BROILER

served with your choice of one accompaniment

10-oz Grilled Sirloin 22

13-oz New York Strip 32

16-oz Boneless Rib Eye 34

Filet Mignon

7-oz 37 **9-oz** 42

Double Cut Duroc Pork Chop

crispy apple beignet, whiskey maple butter 25

Double-Cut Grilled Colorado Lamb Chops 40

10-oz Grilled Wagyu Beef Burger

applewood smoked bacon, baby portobello mushrooms
and smoked provolone on a brioche bun 22

choose a sauce for your steak or chops

béarnaise
sauce colbert
port-balsamic
crumbled Maytag blue cheese

SPECIALTIES

served with your choice of one accompaniment

Potato Crusted Salmon

piccalilli corn relish, roasted tomato oil 26

Seared Sea Scallop & Candy Striped Beet Risotto

dry aged idaho ham 22

Chateaubriand For Two

roast center-cut tenderloin of beef, carved
tableside, chateau potatoes, sauce colbert 73

Seafood Fettuccine

seared lobster, white tiger shrimp, blue crab, sun-dried
tomatoes, alfredo butter, parmesan cheese 25

Atlantic Cold Water Lobster Tail

8 - oz broiled lobster, drawn butter 38

Valley Free Range Chicken

Draper Farms half chicken, garlic, olive oil,
oven-cured roma tomatoes 25

Daily Seafood Offering

choose one of the following preparations: 32
pan-seared with lemon, capers, butter and croutons
baked florentine style with spinach and sauce mornay
grilled basque style with braised tomatoes, peppers and bayonne ham

COMPLEMENT YOUR ENTREE

Oscar-Style

crab, asparagus, hollandaise 10

8 - oz Cold Water Lobster Tail

broiled or tempura 18

Grilled Tiger Shrimp

roasted garlic butter 10

ACCOMPANIMENTS

6

Asparagus In Season

steamed with hollandaise or
grilled with parmesan cheese

Spinach

with shallots and olive oil or
cream, parmesan and cheddar cheese

Broccoli Crown

steamed with hollandaise

Baby Portobello Mushrooms

with garlic and olive oil or
soy, ginger and scallions or
grilled onions

Roasted Garlic Whipped Potatoes

Maple and Garlic Roasted Sweet Potato

Baked Burbank Idaho Potato

Tillamook White Cheddar Scalloped Potatoes

Thin-Cut French Fries

DESSERTS

your server will present our pastry chef's signature dessert offerings

this is a smoke free restaurant. we use only the highest quality ingredients;
however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness