

SMALL PLATES

Gem Lettuce 8 | 14

Caesar dressing | pickled white anchovies

Lan Roc Pork Short Ribs 14

Northwest slaw | barbeque rum sauce

Calamari 12

semolina crust | romesco sauce

Butter Lettuce 17

Oregon Bay shrimp | pancetta | citrus | gorgonzola dolce dressing

Field Green Salad 7 | 11

hazelnuts | champagne vinaigrette

Steamed Manila Clams 8

garlic | shallots | white wine

Shrimp Cocktail 19

U-8 shrimp | cocktail sauce | caper berries | micro greens

SIGNATURES

Mad Hatcher 32

Scalloped potato | pea vines | semi bone chicken | chicken veloute

King Salmon 33

foraged mushroom | lima beans | tomatillo sauce

Black Cod 28

pan seared black cod | bacon dashi | cauliflower | Tuscan kale | yamagobo

Seared Diver Scallop 32

celeriac parsnip puree | roasted brussel sprouts | cipollini onion | bacon lardons



- Consuming raw or under cooked items may increase your risk of food borne illness.
- For your convenience a service charge of 17% will be added to your total bill. Whilst we will do our very best to accommodate our guest with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.
- All prices do not include sales tax.

Menu items subject to change due to seasonality & availability.

Dinner Menu - rv 3.1 | August 29, 2016

GRILLS

Choice of Starch:

truffle fries | baked potato | truffle potato puree

“RR” Signature New York Steak 39

10 ounce | poivrade sauce

“RR” Signature Filet Mignon 55

10 ounce filet of beef | cabernet sauce

Kurobuta Long Bone Pork Chop 36

14 ounce | demi glace

“RR” Ranch Prime New York Strip Steak 60

14 ounce | balsamic onion jam

“RR” Chateaubriand (For 2) 90

18 ounce center cut beef tenderloin | porcini mushroom sauce

“SRF Kobe” Tomahawk 95

34 ounce long bone rib steak | piccalilli

STEAK TEMPERATURES

Black and Blue | 100°F

seared black on outside, ice cold raw center and will be slippery soft in texture

Very Rare | 105°F

hot on the outside, raw on the inside

Rare | 110°F

red cool center and will be soft and spongy

Medium Rare | 118°F

red warm center and will have a springy firmness

Medium | 125°F

hot pink center and will have a less springy firmness than medium rare

Medium Well | 140°F

slight color, cooked throughout and will feel firm

Well Done | 155°F

no color left and will feel very firm and unyielding

These are approximations. There can be as much as 5–10 degrees variance depending on the cut of meat.

SIDE DISHES

twice cooked fingerling potatoes	10	king oyster mushrooms	10
truffle potato puree	10	oscar style	30
roasted brussel sprouts	10	dungeness “Fancy Legs”	18
green and white asparagus	10	half Maine chick lobster	28
truffle potato fries	10	full Maine chick lobster	53
baked potato	10		



- Consuming raw or under cooked items may increase your risk of food borne illness.
- For your convenience a service charge of 17% will be added to your total bill. Whilst we will do our very best to accommodate our guest with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.
- All prices do not include sales tax.

Menu items subject to change due to seasonality & availability.

Dinner Menu - rv 3.1 | August 29, 2016

WINES BY THE GLASS

	6oz	9oz	Bottle
Domaine Ste. Michelle brut WA	8	—	30
Barnard Griffin rosé Columbia Valley WA	8	11	32
Ch. Ste. Michelle chardonnay mimi WA	10	14	40
Jackson Estate chardonnay Santa Maria Valley CA	13	18	50
Ranga Ranga sauvignon blanc Marlborough NZ	10	14	40
Benvolio pinot grigio Friuli-Venezia IT	9	12	34
The Jack riesling Columbia Valley WA	8	11	32
The Crusher cabernet sauvignon Clarksburg CA	9	12	34
The Huntsman cabernet sauvignon Columbia Valley WA	12	17	46
Ch. Ste. Michelle merlot Indian Wells WA	10	14	40
Saved red blend CA	15	18	58
Belle Glos pinot noir CA	16	23	64
Kings Ridge pinot noir Willamette Valley OR	14	19	54
Barnard Griffin syrah Columbia Valley WA	10	14	40
Terrazas malbec Mendoza AR	8	11	32

SEASONAL COCKTAILS

Blue Goose Martini \$12

Grey Goose Vodka | dry vermouth | blue cheese stuffed olives

Summer Mule \$10

Hendrick's Gin | St Germain | fresh lime juice | mint | cucumber | ginger beer

Fresh Fruit Mojito \$10

Flor de Cana Extra Seco rum | fresh fruit | mint | lime | simple syrup | soda water

Vista Manhattan \$12

Woodford Reserve bourbon | sweet vermouth | orange bitters | dash of cherry liqueur

Mashed Old Fashioned \$8

Woodford Reserve bourbon | angostura bitters | simple syrup | orange | cherry

Mt Si Car \$10

Hennessy VS cognac | fresh lemon | Luxardo maraschino | amaretto foam

Lolita \$11

Stolichnaya Vodka | Domain de Canton | fresh lemon juice | simple syrup | prosecco

Italian Cosmo \$11

Reyka Vodka | Solerno | fresh lime juice | cranberry juice

Anchorita \$11

Ancho Reyes | tequila | fresh lime juice | agave nectar



- Consuming raw or under cooked items may increase your risk of food borne illness.
- For your convenience a service charge of 17% will be added to your total bill. Whilst we will do our very best to accommodate our guest with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.
- All prices do not include sales tax.

Menu items subject to change due to seasonality & availability.

Dinner Menu - rv 3.1 | August 29, 2016

ENDINGS

Lemon Tart Tripped 11
lemon mousse | meringue drops | hazelnut shortbread
black currant

Cinnamon Roll Bread Pudding 11
dulce de leche | whiskey caramel creme anglaise

The “Finisher” Chocolate Cake 11
fresh berries | cardamom | chantilly cream

Ice Cream and Sorbets 11
house made | see your server for today’s offerings

DESSERT WINES

glass

Royal Oporto 8
10 year ruby

Taylor Fladgate 9
10 year tawny

Taylor Fladgate 14
20 year tawny

Taylor Fladgate 30
30 year tawny

Setubal 8
late harvest moscatel | Portugal

Ch. Ste Michelle 14
late harvest riesling | Ethos

AFTER DINNER DRINKS

Cafe Angelico 16
French press coffee | Hennessy | Godiva liquer
Cointreau
served tableside for 2

Chocolate Martini 10
vodka | Godiva chocolate liquer | Bailey’s Irish cream

BOTTLED BEERS

Budweiser 4.50
Miller Lite 4.50
Heineken 5.25
Corona 5.25
Blue Moon 5.25
Guinness 5.75
Stella Cidre 5.75

DRAFT BEERS

	12oz	20oz
Coors Light	3.75	6.50
Bud Light	3.75	6.50
Manny’s Pale Ale	4.75	7.25
Mac & Jack’s	4.50	7.25
Kona Brewing Big Wave Golden Ale	4.50	7.25
Snoqualmie Haystack Hefeweizen	4.50	7.25
Lucille IPA	5.00	7.75
Stella Artois	5.00	7.50



- Consuming raw or under cooked items may increase your risk of food borne illness.
- For your convenience a service charge of 17% will be added to your total bill. Whilst we will do our very best to accommodate our guest with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.
- All prices do not include sales tax.

Menu items subject to change due to seasonality & availability.

Dinner Menu - rv 3.1 | August 29, 2016