

Burgers

Served with our house made fries.

Bistro Burger Ground chuck steak with lettuce, tomato, pickles, relish & mayo. 11

Mushroom Cheese Burger

Served with grilled onions, grilled mushrooms, Swiss cheese, lettuce, tomato, and mayonnaise. 12

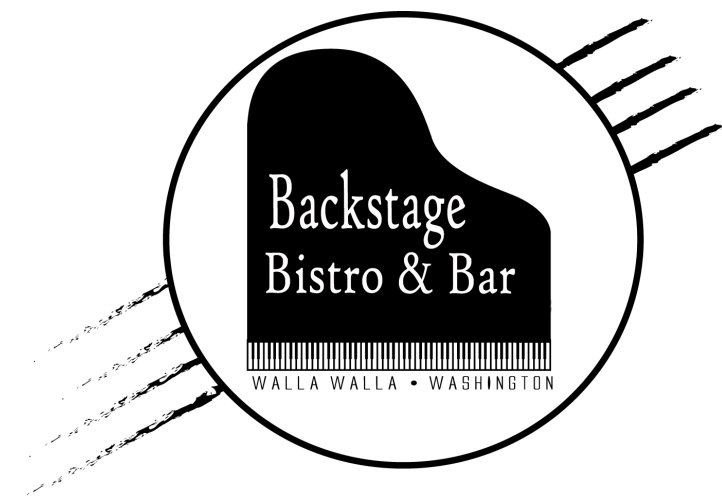
Blue Burger

Served with grilled onions, lettuce, tomato, mayonnaise, Oregon Blue Cheese. 12

Barbecue Burger

Served with grilled onions, lettuce, tomato, World Famous BBQ Sauce. 11

Add: double burger patty, 2.50, bacon 1.50, your choice of cheese 1.00, grilled onions 1.00, sautéed mushrooms 1.00



Winter 2011

230 East Main St.
Walla Walla, WA 99362
509-526-0690

STARTERS

Winter Caprese

Creamed feta cheese, extra virgin olive oil, reduced balsamic vinegar and roasted tomatoes. 8.95

Steamer Clams

tossed in butter & garlic with a splash of white wine. 10.95

Sautéed Prawns

With lemon garlic butter. 11.95

Dungeness Crab Cakes (2)

With cucumber tartar sauce. 15.95

STARTER SALADS

Classic Caesar, Fabriano, Spinach, Spicy Asian 3.95

ENTRÉE SALADS

Classic Caesar

Fresh Romaine lettuce, house made croutons. 13.95

Fabriano

Mixed greens, sweet & sour vinaigrette, fresh tomatoes and bleu cheese crumbles. 12.95

Baby Spinach

With Goat cheese, toasted walnuts, sundried cranberries and sherry vinaigrette. 12.95

Spicy Asian

Mixed greens, spicy sweet hot dressing. Topped with diced tomatoes and sesame seeds. 12.95

Add to any salad: Grilled Chicken Breast 4
Top Sirloin steak* 12 · 1/2 dozen Tiger Prawns 9

PASTA

Butternut Squash Ravioli

With lemon sage brown butter, mushrooms and Parmesan cheese. 15.95

Spaghetti Bolognese

Oregon Country beef, Isernio Italian sausage, pear tomatoes & goat cheese. 13.95

Chicken Fettuccine

With house made cream sauce, green onions & mushrooms. 15.95

Linguine with Clams

Extra virgin olive oil and roasted garlic. 15.95

We make every effort to purchase local and sustainable foods.

GRILL

Prime Top Sirloin*

Double "R" Ranch prime sirloin with fingerling potatoes and red wine blue cheese butter. 18.95

Chile Braised Boneless Short Ribs

With roasted garlic mashed potatoes. 18.95

Rib Eye Steak*

Generous marbling makes this steak sweet & deliciously juicy. Served with our roasted garlic mashed potatoes. Our chef's favorite.

12 oz 22.95

16 oz 28.95

Filet Mignon*

Melt in your mouth tenderness. Served with our house made fries drizzled with blue cheese cream and reduced balsamic vinegar. 6 oz 25.95

Baby Back Ribs

One full pound slow cooked over hickory & house fries. 15.95

Half Barbecue Chicken

Slow cooked over hickory and served with fingerling potatoes. 12.95

*RARE Very red, cool center MEDIUM RARE Red, warm center
MEDIUM Pink Center MEDIUM WELL* Slightly pink center
WELL DONE* No pink*

*Please allow extra time for steaks cooked above medium.

SEAFOOD

Grilled Ahi Tuna*

Lime/Ginger Teriyaki Sauce & Wasabi cream & garlic mashed potatoes. 23.95

Sea Scallops*

Forbidden Rice Risotto, red curry sauce. 21.95

Wild Alaskan Salmon*

Chile rubbed Sockeye salmon with roasted garlic mashed potatoes & lime poppy seed vinaigrette. 22.95

Crab Cakes (3)

Loads of Dungeness crab served with cucumber tartar sauce & house fries. 23.95

All entrees served with fresh baked bread, and seasonal vegetables

*We cook our steaks to order. Eating raw or uncooked meat may increase your risk of food born illness.

***We will not be responsible for steaks cooked above medium**