

## A P P E T I Z E R S

### **Black and Blue Beef Steak Tartar**

with a “Hot Spring Egg” and  
Pommes Gaufrette 16.00  
Adelsheim, Pinot Noir Rose, Willamette Valley  
10.00

### **Seared Scallops**

With Cannellini Bean Puree,  
Smoked bacon, Spring Garlic, and  
Chanterelle Mushrooms 14.00  
Sokol Blosser Evolution, Willamette Valley  
10.00

### **Steakhouse Caesar Salad**

Crisp Romaine, Aged  
Parmesan, and  
Pretzel Croutons 9.00  
Ephémère Unibroue 6.75

### **Artisan Spicy Chicken and Chipotle Sausage**

with Roasted Corn Polenta and  
Sweet Onion Jam 12.00  
Washington Hills Late Harvest Riesling, 9.00

### **Heirloom Tomato Salad**

Macerated Red Onions, Minus “8”  
Vinegar, and Smokey  
Blue Cheese 12.00  
Brassfield Estates, Pinot Noir, High Valley 11.00

### **Assortment of Artisanal Cheese**

accompanied with Chef’s Selection  
of Dried Fruits and Preserves 14.00  
Taylor Fladgate 1<sup>st</sup> Estate, Portugal 11.00

### **Grilled Jumbo Asparagus Gratinée**

with Sauce Hollandaise, Canadian  
Cheddar, and crunchy Bacon 11.00  
Mission Hill Chardonnay, Okanagan Valley  
13.00

### **Canadian Cheddar**

**Cheese Soup**  
made with Moosehead Beer  
and Bacon 9.00  
Moosehead Pale Ale 5.25

### **“Le Cellier” Lobster Chopped Salad**

Mixed Field Greens, Haricot Verts,  
Avocado, Tomatoes, and  
“Lake Meadows” Egg 16.00  
King Estate Pinot Gris, Oregon 10.00

## E N T R É E S

**WE PROUDLY SERVE CANADIAN RAISED BEEF**

### **“Le Cellier” Mushroom Filet Mignon**

8 oz. Canadian AAA Beef Tenderloin with Wild Mushroom Risotto, White Truffle-Butter Sauce,  
and Micro Chervil 41.00

*Sokol Blosser Dundee Hills, Pinot Noir, Willamette Valley 16.00*

### **Grilled Bone-In Rib-Eye**

16-oz Bone-In Rib-Eye with Herb-Parmesan Potato  
Wedges and Maple-Pink Peppercorn-Butter 42.00  
*Beaulieu Vineyard Tapestry, Napa Valley 14.00*

### **Canadian “Prime” New York Strip**

12-oz Strip Steak with Gruyère-Yukon Gold  
Potato Gratin, Wilted Spinach, and  
Vin Rouge Reduction 42.00  
*Cadaretta, Syrah, Columbia Valley 15.00*

### **Broiled Alaskan Halibut**

With Long Bean, Cipollini Onions,  
Asparagus Tips and Shellfish Butter Sauce 34.00  
*Cadaretta Sauvignon Blanc-Semillon, Columbia Valley 15.00*

### **Roasted Free-Range Chicken**

with Marble Potatoes, Morel Mushrooms, English  
Pea Nage, and Roasted Shallot Butter 30.00  
*Conundrum, California 13.00*

### **Medallions of Beef Tenderloin**

Caramelized Onions, Pommes Frites,  
and Au Poivre Sauce 36.00  
*The Terraces, Zinfandel, Napa Valley 14.00*

### **Pacific King Salmon**

with Corn, Fiddlehead Ferns,  
Confit Tomato, Lemon Butter and  
Spring Garlic Vinaigrette 34.00  
*Spann, Chardonnay-Viognier, North Coast 10.00*

### **Charred Pork Tenderloin**

with Maple Polenta, Sautéed Pea Tendrils, Corn, and  
Warm Bacon Vinaigrette 32.00  
*Van Duzer Estate, Pinot Noir, Willamette Valley 13.00*

### **Potato-Leek and Goat Cheese Quiche**

with Melted Leeks and Truffle-Butter Sauce 23.00  
*Helfrich, Pinot Gris, Alsace 9.00*

## S I D E I T E M S

### **“Poutine” Fries**

Canadian Cheddar, Truffle Salt, and  
Red Wine Reduction 8.00

### **Creamed Spinach**

with Parmesan 7.00

### **Truffle-crushed Potatoes**

Yukon Gold Potatoes, Truffle Oil,  
and European Butter 8.00

### **Baked Macaroni and Cheese**

with White Cheddar 7.00

### **Maple-glazed Rainbow Carrots**

in Maple Butter 7.00

### **Sautéed Mushrooms**

with Herb Butter 7.00