



THE BORDEAUX

STARTER

PRIME CHOPPED SALAD

Mixed field greens tossed with tomato, cucumber, red onion, pickled fennel, pumpkin seeds, roasted garbanzo beans, Granny Smith apple, radish, Tillamook cheddar with champagne raspberry vinaigrette

ENTRÉE CHOICES

SLOW-ROASTED AGED PRIME RIB OF BEEF

Served with au jus, horseradish & whipped potatoes

MESQUITE-ROASTED CHICKEN CHOP

Boursin-stuffed, fire-roasted chicken chop served with mirapoix, housemade Maderia cream sauce, fresh herb and whipped potatoes

PACIFIC NORTHWEST WILD SALMON FILET

Served with romesco sauce, parsnip puree and fingerling potatoes

CHEF'S CHOICE DESSERT

BEVERAGES

Fresh brewed iced tea, soft drinks and Kobos French Roast Coffee

Vegetarian and vegan options are available upon special request

Executive Chef Greg Samples

\$29.00 PER PERSON