

UPSTAIRS AT THE PINE MARTEN LODGE

STARTERS



HOUSEMADE SOUP DU JOUR

5

STEAMED MANILLA CLAMS

Prepared with garlic, coconut, lemongrass, red curry and cilantro

11

OREGON CHEVRE

Baked Oregon goat cheese with caramelized onions and mission figs

10

GULF SHRIMP

Bbq spiced peel and eat shrimp with blood orange beurre blanc

11

CRAB RANGOON DIP

Made with Pacific Blue Crab, 3 cheeses, soy, garlic, spring onions, and served hot with wonton chips

11

CAESAR SALAD

Croutons, parmesan and anchovies

7.50

HOUSE SALAD

With choice of dressing

6

ENTREES



GRILLED NEW ZEALAND LAMB

Marinated in garlic, juniper and rosemary, with smoked paprika and caramelized onion white beans

24

PAN SEARED IDAHO TROUT

With lemons, capers and sautéed haricot verts

18

SEAFOOD ORECCHIETTE

Mussels, gulf prawns, seas scallops and orecchiette pasta in a spicy tomato broth

19

PAINTED HILLS PRIME RIB

Slow roasted Oregon beef with jus, horseradish, Yukon gold potatoes and vegetables

25

GNOCCHI

Potato dumplings with hazelnut pesto and wild mushroom ragout

17

MUSCOVY DUCK

Pan fried duck confit leg, roasted garlic Yukon gold potatoes with Petrich Farms Oregon blueberry pinot noir reduction

19

EXECUTIVE CHEF - ADAM STEVENS | RESTAURANT MANAGER - MARK NEWSOME
OPEN FRIDAYS & SATURDAYS 5PM-CLOSE | FOR RESERVATIONS CALL 541-382-2442 | BANQUET ROOMS AVAILABLE

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE

www.mtbachelor.com