

The Rendezvous Grill



Starters

House Made soup of the Day, cup 4.00, bowl 6.50

Crispy Fried Petite Willapa Bay Oysters, balsamic dressed greens, lemon wedge, remoulade sauce 11.00

Seared New York Steak Pieces, succulent New York strip bites, horseradish cream dipping sauce, chiffonade collard greens 12.50

Crispy Fried Calamari, lemon-ginger dipping sauce, fried pickled jalapenos, fried lemons 11.00

Sweet Potato Fries, maple reduction, gruyere cheese, baby arugula, house cured bacon lardons Maldon sea salt 9.00

Salads

Sautéed Wild Salmon Salad, mixed green salad, orange balsamic vinaigrette, toasted pumpkin seeds, sun dried cranberries, remoulade 20.00

Apple Walnut Salad, baby spinach, fresh apple vinaigrette, Honey Crisp apples, house made bacon lardons, candied walnuts 9.00

Mixed Greens, pumpkin seeds, sun dried cranberries, Amish gorgonzola, orange-balsamic vinaigrette 7.50

Rendezvous Caesar (Wedge Style), petite romaine hearts, house baked croutons, Caesar vinaigrette, shaved parmesan, marinated red onions 9.00

Lunch Menu 11:30-5:00

Large Plates

Rigatoni and Alder Smoked Chicken, toasted hazelnuts, cranberries, fresh spinach, Champagne sauce, shaved parmesan 18.00

Wild Salmon Fish and Chips, Remoulade Sauce 16.00

Spring Ravioli, fresh made ravioli filled with fromage blanc & fresh herbs, asparagus, sugar snap peas, fresh herb butter sauce, shaved parmesan 19.00
add grilled chicken breast 6.00

Char Grilled New York Steak, Cascade Natural beef, gorgonzola butter, shoe string French fries 25.00

Burgers and Sandwiches

Served with salad or fries, upgrade to soup or sweet potato fries for 1.00

Roasted Carlton Farms Pork Loin Sandwich, Grafton white cheddar, mayonnaise and tomato chutney on Tollgate Bakery toasted ciabatta salad or fries 13.00

BLTA, peppered bacon, smoked onion aioli, lettuce, tomatoes, avocado, toasted Grand Central Como bread 12.00

Reuben Sandwich, corned beef, gruyere cheese, sauerkraut, Russian dressing, toasted Grand Central sour rye, salad or fries 13.00

House Made Quinoa Burger, pan fried quinoa patty, Grafton white cheddar, sweet caraway slaw, remoulade, sriracha, Grand Central brioche bun 12.00

Local Ranch Burger with Tillamook Cheddar, smoked onion aioli, marinated red onions, lettuce, tomato, pickle, toasted Grand Central brioche bun 13.00
add gorgonzola or bacon 1.00