

The Rendezvous Grill

Dinner Menu 5:00-9:00



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

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

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

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

Salads

Sautéed Wild Salmon Salad, mixed greens, orange-balsamic vinaigrette, toasted pumpkin seeds, sun dried cranberries, remoulade sauce 22.00

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

Large Plates

Apricot and Soy Glazed Duck Breast, crispy skinned Maple Leaf Farms duck, apricot Javanese glaze, kimchi fried rice, julienned sugar snap peas, cilantro 22.00

New York Steak with Gorgonzola Butter, hand cut Cascade natural beef, Yukon gold mashed potatoes, winter vegetables 29.00

Rigatoni and Alder Smoked Chicken, toasted hazelnuts, cranberries, fresh spinach, Champagne sauce, shaved parmesan 20.00

Fried Willapa Bay Oysters, braised collard greens, jasmine rice, remoulade sauce 21.00

Wild Coho Salmon Fish and Chips, remoulade sauce 18.00

Pumpkin Asiago Ravioli, fresh made ravioli, locally foraged chanterelle mushroom cream sauce, Lacinato kale, delicata squash, shaved parmesan 20.00
add grilled chicken 6.00

Pork Scallopini, crispy fried Carlton pork loin, creamy Fregola Sarda (pasta), Pomodoraccio tomatoes, dry cured olives, spinach, shaved parmesan 22.00

Sandwiches

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

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

Local Grass Fed 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

Roasted Carlton Farms Pork Loin Sandwich white Grafton cheddar cheese, mayonnaise, tomato chutney, toasted Tollgate Bakery ciabatta roll 13.00