

# 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

**Chanterelle & Truffled Pecorino Ravioli**, fresh made ravioli, arugula cream sauce, crimini & oyster mushrooms, oven roasted roma tomatoes, 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