



# BLACK TRUMPET *Bistro*

DINNER MENU | SERVED DAILY | 3:15PM-9PM

## APPETIZERS

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- GRILLED SHRIMP** **17**  
*Grilled shrimp, calabrian chili aioli, orange-fennel salad, charred lemon*  
•(GF)
- STEAMED CLAMS** **17**  
*Clams steamed in white wine with garlic, oregano, and crushed red*  
*pepper* • (GF)
- BEET CARPACCIO** **14**  
*Thinly sliced roasted beets with lemon vinaigrette, toasted walnuts,*  
*burrata, and flaky salt* • (GF,V)
- STUFFED MUSHROOMS** **15**  
*Roasted cremini mushrooms stuffed with artichoke hearts, sun-dried*  
*tomatoes, whipped ricotta and parmesan* • (V)
- WHIPPED RICOTTA CROSTINI** **13**  
*Whipped ricotta on toasted crostini with fresh, roasted, and sun-dried*  
*tomatoes, basil, and balsamic glaze* • (V)

## SALADS

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Add Chicken Breast **7**, Grilled Shrimp **13**, Teres Major Steak **17**,  
Grilled Salmon\* **13**

- PICKLED BEET** **16**  
*House-pickled beets, mixed greens, goat cheese, and candied walnuts*  
*with creamy balsamic dressing* • (V, GF)
- STEAK AND BLUE** **23**  
*Steak medallions, red onion, grape tomatoes, and Gorgonzola with baby*  
*greens and house-made Gorgonzola dressing* • (GF)
- CAESAR** **12**  
*Romaine, house-made Caesar dressing, croutons, and Parmesan* • (V)
- OREGON HARVEST SALAD** **12**  
*Mixed greens with candied hazelnuts, dried cranberries, Gorgonzola, and*  
*cranberry vinaigrette* •(V,GF)

## PASTA

Add a small house salad or house-made soup 6

### FETTUCCHINE ALFREDO 17

*Fettuccine in house-made Parmesan cream sauce • (V)*

Add Shrimp 13, Teres Major Steak 17, 8oz Salmon\* 13

### PAPPARDELLE BOLOGNESE 21

*Pappardelle with slow-simmered beef and pork ragù, basil, and Parmesan*

### LASAGNA 23

*Layers of lasagna noodles with house bolognese, béchamel, ricotta and mozzarella cheese*

### HAZELNUT PESTO PASTA 18

*Spaghetti pasta tossed with Oregon hazelnut pesto, balsamic cherry tomatoes, topped with burrata •(V)*

Add Shrimp 13, Teres Major Steak 17, 8oz Salmon\* 13

### BEEF STROGANOFF 29

*Tender teres major beef, roasted mushrooms, and goat cheese cream tossed with pappardelle*

## ENTREES

Add a small house salad or house-made soup for 6

### CHICKEN MARSALA 28

*Sautéed chicken breast with roasted mushrooms, and Marsala wine reduction, served over mashed potatoes with grilled vegetables*

### CHICKEN & BLACK TRUMPET POT PIE 23

*Ptender chicken thighs, black trumpet and cremini mushrooms, artichokes, and herbs in a light cream sauce topped with puff pastry*

### GRILLED SALMON 25

*Grilled salmon over fennel-carrot purée, black lentils and topped orange-fennel salad • (GF)*

### CIOPPINO 38

*Pacific halibut, shrimp and clams simmered in a fennel tomato broth, served with grilled bread • (GF)*

### STEAK DINNER

*Your choice of steak, served garlic mashed potatoes and roasted vegetables  
Choice of compound butter, peppercorn sauce or gorgonzola cream (GF),*

**8oz Teres Major 28    14 oz. Ribeye 46**

#### *Surf & Turf Upgrade*

Add Grilled Shrimp or Salmon\* 13