



# BLACK TRUMPET *Bistro*

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

## APPETIZERS

<b>CHILI LIME PRAWNS</b>	<b>17</b>
<i>Grilled jumbo prawns with chili-lime seasoning, cilantro-lime yogurt</i>	
<b>STEAMED CLAMS</b>	<b>17</b>
<i>Clams steamed in white wine with garlic, oregano, and crushed red pepper</i>	
<b>BEET CARPACCIO</b>	<b>14</b>
<i>Thinly sliced roasted beets with orange vinaigrette, toasted walnuts, burrata, and flaky salt</i>	
<b>STUFFED MUSHROOMS</b>	<b>15</b>
<i>Roasted cremini mushrooms stuffed with artichoke hearts, sun-dried tomatoes, Kalamata olives, and blended cheeses</i>	
<b>WHIPPED RICOTTA CROSTINI</b>	<b>13</b>
<i>Whipped ricotta on toasted crostini with fresh, roasted, and sun-dried tomatoes, basil, and balsamic glaze</i>	

## SALADS

Add Chicken Breast 7, Three Prawns 13, Three scallops 13,  
Three medallions of Steak 17, 8oz Grilled Salmon\* 13

<b>PICKLED BEET</b>	<b>16</b>
<i>House-pickled beets, mixed greens, goat cheese, and candied walnuts with creamy balsamic dressing</i>	
<b>WARM SPINACH</b>	<b>16</b>
<i>Baby spinach with warm bacon vinaigrette, dried cranberries, toasted sunflower seeds, crispy bacon, and egg crumble</i>	
<b>STEAK AND BLUE</b>	<b>23</b>
<i>Steak medallions, red onion, grape tomatoes, and Gorgonzola with baby greens and house-made Gorgonzola dressing</i>	
<b>CAESAR</b>	<b>12</b>
<i>Romaine, house-made Caesar dressing, croutons, and Parmesan</i>	
<b>OREGON HARVEST SALAD</b>	<b>12</b>
<i>Mixed greens with candied hazelnuts, dried cranberries, Gorgonzola, and cranberry vinaigrette</i>	

## PASTA

Add a small house salad or house made soup for 6, Chicken Breast 7, Three Prawns 13, Three scallops 13, Three steak medallions 17, 8oz Salmon\* 13

<b>BEEF STROGANOFF</b>	<b>29</b>
<i>Tender teres major beef, mushrooms, and goat cheese cream tossed with pappardelle</i>	
<b>FETTUCCHINE ALFREDO</b>	<b>17</b>
<i>Fettuccine in house-made Parmesan cream sauce</i>	
<b>PAPPARDELLE BOLOGNESE</b>	<b>21</b>
<i>Pappardelle with slow-simmered beef and pork ragù, basil, and Parmesan</i>	
<b>LASAGNA</b>	<b>23</b>
<i>Layers of lasagna noodles with house Bolognese, bechamel, ricotta and mozzarella cheese</i>	

## ENTREES

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

<b>CHICKEN MARSALA</b>	<b>28</b>
<i>Sautéed chicken breast with shallots, garlic, mushrooms, and Marsala wine reduction, served over pasta with grilled vegetables</i>	
<b>CHICKEN &amp; BLACK TRUMPET POT PIE</b>	<b>23</b>
<i>Poached chicken thighs with black trumpet and cremini mushrooms, artichokes, in a light cream sauce, topped with flaky puff pastry</i>	
<b>GRILLED SALMON</b>	<b>25</b>
<i>Grilled salmon over fennel-orange purée and black lentils with orange-fennel relish</i>	
<b>SEARED SCALLOPS</b>	<b>36</b>
<i>Scallops over spring green asparagus risotto with pancetta, topped with Calabrian chili breadcrumbs, lemon-dressed arugula.</i>	
<b>CIOPPINO</b>	<b>38</b>
<i>Prawns, clams, mussels, fish, and scallops in a fennel-tomato broth</i>	
<b>MARE E MONTI</b>	<b>42</b>
<i>Teres major medallions and jumbo shrimp with compound butter, roasted garlic mashed potatoes, and grilled vegetables</i>	
<b>STEAK DINNER</b>	<b>46</b>
<i>14 oz ribeye with Gorgonzola cream, roasted garlic mashed potatoes, and grilled vegetables</i>	