



**BLACK TRUMPET**  
*Bistro*

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

**APPETIZERS**

<b>CHILI LIME PRAWNS</b>	<b>17</b>
<i>Three large prawns grilled with chili lime seasoning and served with a refreshing cilantro lime raita</i>	
<b>MEATBALLS</b>	<b>13</b>
<i>Three house made beef and Italian sausage meatballs, braised in our marinara sauce then topped with shaved parmesan cheese and basil</i>	
<b>STEAMED CLAMS</b>	<b>17</b>
<i>Fresh clams steamed with white wine, garlic, fresh oregano and crushed red pepper</i>	
<b>PORK BELLY</b>	<b>19</b>
<i>Four thick slices of crispy pork belly served over polenta and topped with a tangy red pepper relish</i>	
<b>BAKED BRIE</b>	<b>17</b>
<i>Creamy oven baked brie topped with roasted grapes and served with grilled crostini</i>	
<b>STUFFED MUSHROOMS</b>	<b>15</b>
<i>Roasted cremini mushrooms stuffed with artichoke hearts, sundried tomatoes, kalamata olives and a blend of cheeses</i>	
<b>WHIPPED RICOTTA CROSTINI</b>	<b>13</b>
<i>Whipped house made ricotta on toasted crostini, topped with a trio of fresh, roasted and sun-dried tomato, 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 baby greens, goat cheese and candied walnuts. Tossed with our house made creamy balsamic dressing</i>	
<b>WARM SPINACH</b>	<b>16</b>
<i>Tender baby spinach, warm bacon vinaigrette, dried cranberries, toasted sunflower seeds, crispy bacon and hard boiled egg crumbles</i>	
<b>STEAK AND BLUE</b>	<b>21</b>
<i>Tender steak medallions, red onion, grape tomatoes, gorgonzola cheese tossed with baby greens and house made gorgonzola dressing</i>	
<b>CAESAR</b>	<b>12</b>
<i>Romaine lettuce, house made caesar dressing, croutons and shredded parmesan</i>	
<b>OREGON HARVEST SALAD</b>	<b>12</b>
<i>Candied hazelnuts, mixed greens, dried cranberries, gorgonzola crumble, 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 medallions of Steak 17, 8oz Salmon\* 13

<b>BEEF STROGANOFF</b>	<b>29</b>
<i>Tender strips of beef, goat cheese and mushrooms tossed with pappardelle noodles</i>	
<b>FETTUCCHINE ALFREDO</b>	<b>17</b>
<i>Fettuccine tossed with house made alfredo sauce</i>	
<b>SPAGHETTI &amp; MEATBALLS</b>	<b>23</b>
<i>Spaghetti noodles tossed in our house-made marinara sauce topped with three meatballs, sprinkled with parmesan cheese and fresh basil</i>	
<b>LASAGNA INTORNO</b>	<b>23</b>
<i>Layers of lasagna noodles with Italian herbed ground beef, sausage, house-made ricotta cheese, mozzarella cheese and our very own marinara sauce</i>	
<b>RAVIOLI SPECIAL OF THE DAY</b>	<b>27</b>
<i>Ask your server for today's offerings</i>	

ENTREES

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

<b>CHICKEN MARSALA</b>	<b>28</b>
<i>Tender chicken breast sauteed with shallots, garlic, mushrooms, marsala wine, and butter. Served over pasta and with grilled vegetables</i>	
<b>MARE E MONTI</b>	<b>42</b>
<i>Tender beef medallions and chili lime prawns served with roasted garlic mashed potatoes and grilled vegetables</i>	
<b>FISH PICCATA*</b>	<b>32</b>
<i>Fish of the day served over spaghetti pasta and with grilled vegetables</i>	
<b>CIOPPINO</b>	<b>38</b>
<i>Prawns, clams, fish, and scallops gently braised in a rich, tangy fennel tomato broth</i>	
<b>LOBSTER DINNER</b>	<b>54 / 84</b>
<i>One or Two 8 oz lobster tails served over champagne risotto and grilled vegetables</i>	
<b>SCALLOP SPECIAL</b>	<b>38</b>
<i>Ask your server for today's offerings</i>	
<b>STEAK DINNER</b>	
<i>Your choice of steak, served with gorgonzola cream sauce, roasted garlic mashed potatoes and grilled vegetables</i>	
14 oz. Ribeye	46      7 oz. Filet Mignon 51
<b>STEAK AND LOBSTER</b>	
<i>Your choice of steak, served with an 8oz lobster tail, champagne risotto and grilled vegetables</i>	
14 oz. Ribeye	86      7 oz. Filet Mignon 92

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\*