



## BLACK TRUMPET *Bistro*

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

### APPETIZERS

#### CHILI LIME PRAWNS

17

*Three large prawns grilled with chili lime seasoning and served with a refreshing cilantro lime raita*

#### MEATBALLS

13

*Three house made beef and Italian sausage meatballs, braised in our marinara sauce then topped with shaved parmesan cheese and basil*

#### STEAMED CLAMS

17

*Fresh clams steamed with white wine, garlic, fresh oregano and crushed red pepper*

#### PORK BELLY

19

*Four thick slices of crispy pork belly served over polenta and topped with a tangy red pepper relish*

#### BAKED BRIE

17

*Creamy oven baked brie topped with roasted grapes and served with grilled crostini*

#### STUFFED MUSHROOMS

15

*Roasted cremini mushrooms stuffed with artichoke hearts, sundried tomatoes, kalamata olives and a blend of cheeses*

#### WHIPPED RICOTTA CROSTINI

13

*Whipped house made ricotta on toasted crostini, topped with a trio of fresh, roasted and sun-dried tomato, basil and balsamic glaze.*

### SALADS

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

#### PICKLED BEET

16

*House pickled beets, mixed baby greens, goat cheese and candied walnuts. Tossed with our house made creamy balsamic dressing*

#### WARM SPINACH

16

*Tender baby spinach, warm bacon vinaigrette, dried cranberries, toasted sunflower seeds, crispy bacon and hard boiled egg crumbles*

#### STEAK AND BLUE

21

*Tender steak medallions, red onion, grape tomatoes, gorgonzola cheese tossed with baby greens and house made gorgonzola dressing*

#### CAESAR

12

*Romaine lettuce, house made caesar dressing, croutons and shredded parmesan*

#### OREGON HARVEST SALAD

12

*Candied hazelnuts, mixed greens, dried cranberries, gorgonzola crumble, cranberry vinaigrette*

## 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

### BEEF STROGANOFF

29

*Tender strips of beef, goat cheese and mushrooms tossed with pappardelle noodles*

### FETTUCCINE ALFREDO

17

*Fettuccine tossed with house made alfredo sauce*

### SPAGHETTI & MEATBALLS

23

*Spaghetti noodles tossed in our house-made marinara sauce topped with three meatballs, sprinkled with parmesan cheese and fresh basil*

### LASAGNA INTORNO

23

*Layers of lasagna noodles with Italian herbed ground beef, sausage, house-made ricotta cheese, mozzarella cheese and our very own marinara sauce*

### RAVIOLI SPECIAL OF THE DAY

27

*Ask your server for today's offerings*

## ENTREES

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

### CHICKEN MARSALA

28

*Tender chicken breast sauteed with shallots, garlic, mushrooms, marsala wine, and butter. Served over pasta and with grilled vegetables*

### MARE E MONTI

42

*Tender beef medallions and chili lime prawns served with roasted garlic mashed potatoes and grilled vegetables*

### FISH PICCATA\*

32

*Fish of the day served over spaghetti pasta and with grilled vegetables*

### CIOPPINO

38

*Prawns, clams, fish, and scallops gently braised in a rich, tangy fennel tomato broth*

### LOBSTER DINNER

54 / 84

*One or Two 8 oz lobster tails served over champagne risotto and grilled vegetables*

### SCALLOP SPECIAL

38

*Ask your server for today's offerings*

### STEAK DINNER

*Your choice of steak, served with gorgonzola cream sauce, roasted garlic mashed potatoes and grilled vegetables*

14 oz. Ribeye 46      7 oz. Filet Mignon 51

### STEAK AND LOBSTER

*Your choice of steak, served with an 8oz lobster tail, champagne risotto and grilled vegetables*

14 oz. Ribeye 86      7 oz. Filet Mignon 92