

WEDNESDAY-SATURDAY 5PM-8PM

SUMMER DINNER

HORS D'ŒUVRES

PAIN ET BUERRE 6

Warm baguette served with imported French butter

POMMES FRITÉS 7

House made shoestring fries, topped with, served with house made smoky fry sauce or catsup

MELON ET PROSCUITTO 12

Sliced cantaloupe and honeydew melon with thinly sliced prosciutto

TRUFFLE POMMES FRITÉS 9

House made shoestring fries, topped with truffle oil and shaved parmesan, served with house made smoky fry sauce

CHOUX DE BRUXELLES 14

Crispy Brussels sprouts tossed in mustard seed apple cider vinaigrette, topped with crispy bacon lardons, and shaved parmesan

RATATOUILLE SALADE 14

Zucchini, yellow squash, heirloom cherry tomatoes, red onion, served with parmesan crème fraiche and topped with crispy prosciutto

MEATBALLS & BAGUETTE 14

House made meatballs served with our house made pistou and warm baguette

ASSIETTE DE FROMAGE 12

'CHEESE PLATE' – assorted hard and soft cheeses with fruit and spicy chutney



OVATION BISTRO & BAR

2037 SE Jefferson St
Milwaukie, OR 97222
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Ovation-Bistro.com

PLATS PRINCIPAUX

STEAK AU VIN ROUGE 38

WINE PAIRING: SWEET CHEEKS PINOT NOIR

Grass Fed Angus New York Strip with a black pepper and red wine pan sauce, bistro potatoes, over a bed of carrot purée and leeks.

POITRINE DE PORC 34

WINE PAIRING: RAPTOR RIDGE PINOT GRIS

Pork Belly dry rubbed and sous vide for 24hr in a bourbon and maple reduction, served on mash potatoes with tarragon roasted carrots and sautéed chard.

ESPADON POÊLÉ 36

WINE PAIRING: SEVEN SPRINGS CHARDONNAY

Swordfish seared in butter, topped with shallot pan sauce, served with an heirloom cherry tomato salad, charred asparagus, and bistro couscous.

LASAGNE A LA FRANÇAISE 26

WINE PAIRING: PLUNGERHEAD CABERNET

'Lasagna in the French Manner' Eggplant, zucchini, tomatoes, with bechamel and homemade pasta (vegetarian)

POULET CORDON BLEU 28

WINE PAIRING: SEVEN SPRINGS CHARDONNAY

Chicken breast roulade stuffed with shaved ham and gruyère cheese, with rice pilaf and heirloom cherry tomato salad

LE BŒUF HACHÉ 26

WINE PAIRING: CANAS FEAST TWO RIVERS RED

Ground beef patty with red wine mushroom gravy on a bed of potato purée with pickled red onions

EN SANDWICH

SERVED WITH OUR HOUSE MADE FRIES, SALAD OR SOUPE

OVATION BURGER 18

Grass fed organic beef, thick slices of brie cheese, caramelized onions, Ovation's signature burger sauce.

'THE AMERICAN' BURGER 19

Painted Hills grass fed organic beef, extra thick center cut bacon, melted cheddar, heirloom tomato, Ovation burger sauce.

PORTOBELLO BURGER 18

Marinated portobello cap with provolone cheese, heirloom tomato, and our famous pesto spread. (vegetarian)

PETITE PAIN VÉGÉTARIEN 18

House made veggie patty with spinach, heirloom tomato, red onion, and whole grain mustard spread. (vegetarian)

SOUPES ET SALADES

SOUPE DE CRÉCY 10

Our modern version of a carrot soup from East of Paris. Cream and a hint of ginger make this a perfect summer soup that is served cold.

SALADE D'ÉTÉ 18

'Summer salad' – Strawberries, candied pecan and gorgonzola chutney, sliced red onion, local shitake mushrooms on spinach and arugula with house made croutons, micro greens and maple Dijon vinaigrette

SALADE MAISON 14

Artisan greens, garden seasonals, topped with shaved parmesan and toasted pepitas, dressed with our house red wine shallot vinaigrette