

Open Thursday – Sunday 3:00PM – 10:00PM



Limited Menu and Hours of Operation

Starters and Salads

Burrata Salad

Burrata cheese, strawberry, cucumber, oranges served with a mint chili vinaigrette – 15

Coconut Shrimp

Butterflied prawns, breaded and fried in house, served with a sweet chili sauce – 14

Boursin Mushrooms

Battered in house, stuffed with boursin cheese – 15

Cajun Prawns

Sauteed with an herb pesto – 14

Polenta Salad

Fire roasted corn, sautéed vegetables, mixed greens, burnt honey drizzle – 14

*From the Grill

Served A la Carte'

(Certified Angus Beef)

Filet Mignon 10oz 46

New York 14oz 48

Ribeye 16oz 52

Grill68 Ribeye 22oz 72

Served with an herb garlic compound butter

Entrée's

(Choice of Mash Potatoes or Vegetable Medley)

Wild Salmon

Sockeye salmon, champagne tomato dill vinaigrette, finished with Oregon bleu – 28

Pork Chop

Charred orange mustard brine, savory fig reduction, served with a pineapple relish – 24

Sides

Mashed Potatoes – Small – 5 Sharable – 8

Vegetable Medley – 8

Dessert

Classic Cheesecake

Served with house made NW berry compote – 8

Bourbon Flourless Chocolate Cake

Served with a white chocolate ganache, and fresh raspberries – 8

*Ask about Daily Specials

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