

savory starters

CALM COVE OYSTERS ON THE 1/2 SHELL*
With a Frozen Mignonette
\$1.85

FLASH FRIED BEECHER'S CHEESE CURDS
With Tangy Mustard & Tartar Sauce
\$9.95

HOUSE CURED BEEF BRESAOLA*
With Fuyu Persimmons, Pecorino Pepato & Tuscan Olive Oil
\$12.95

CRISPY PORK SHANK CARNITAS
With Aji Amarillo, Chili Beans & Warm Corn Tortillas
\$9.95

TOTTEN INLET MANILA CLAMS IN PURGATORY
With Andouille Sausage, Toasted Garlic, Crispy Basil, Serrano Chili & Orange Zest
\$14.95

FRIED CHICKEN SPRING ROLLS
With Green Papaya Salad & Whirred Ginger Vinaigrette
\$8.95

JUMBO LUMP DUNGENESS CRAB CAKE
With Crispy Parsley & Sauce Louis
\$15.95

A SLICE OF CAVIAR PIE*
With Traditional Garniture
\$14.95

soups & salads

CHICKEN & ANDOUILLE SAUSAGE GUMBO
With Hempler's Smoked Andouille Sausage
\$9.95/\$7.95 Cup

ALASKAN RAZOR CLAM CHOWDER
With Apple Smoked Bacon & Truffle Oil Drizzle
\$9.95/\$7.95 Cup

ALEX'S VEGETABLE CHILI
With Pico De Gallo, Melted Pepper Jack & Cilantro Sour Cream
\$8.95/\$6.95 Cup

STEELHEAD DINER HOUSE SALAD
Iceberg Head Lettuce with Crispy Bacon, Avocado,
Red Onion, Boiled Egg, Crumbled Bleu Cheese & Lorenzo Dressing
\$10.95

HEIRLOOM BEET TARTARE
With Rogue Creamery Oregonzola & Crispy Yucca Chips
\$9.95

BRUTUS SALAD
Hearts of Romaine Lettuce with Whole Citrus Vinaigrette
& Roasted Pine Nut Gremolata
\$7.95

ORGANIC SPRING MIX SALAD
With Port Soaked Cherries, Roasted Walnuts, Goat Cheese & White Balsamic Vinaigrette
\$8.95

sandwiches

RICH-BOY SANDWICH WITH ULI'S HOT SAUSAGE
N.O.L.A. Style Sandwich Served Dressed
\$11.95

AMERICAN WAGYU BEEF BURGER*
With Sautéed Onions, Mushrooms & Melted Cheddar Cheese
\$12.95

BARBEQUE STYLE PULLED PORK SANDWICH
With Pepper Jack Cheese & Tony's Barbeque Sauce
\$10.95

BUTTERMILK FRIED CHICKEN SANDWICH
With Tangy Cole Slaw Dressing
\$11.95

GRILLED MARINATED SKIRT STEAK SANDWICH*
With Crumbled Oregonzola, Pickled Onions & Three Peppercorn Aioli
\$14.95

FLASH FRIED PACIFIC OYSTER LOAF
N.O.L.A. Style Sandwich Served Dressed
\$14.95

Note: Sandwiches Served N.O.L.A. Style Means "Dressed" with
Homemade Mayonnaise, Pickles, Lettuce & Tomatoes

sunday brunch

SEQUIMBLED EGGS
Poached Eggs with Jumbo Lump Dungeness Crab & Sauce Hollandaise
\$17.95

EGGS JEREMY
Julia's Omelet with Local Chanterelle Mushroom, Crispy Bacon
& Mt. Townsend Trailhead Cheese
\$14.95

EGGS ELLENSBURG
Chicken Fried Steak with Eggs Over Easy & Sausage Gravy
\$14.95

EGGS OVER EASY
With Uli's Breakfast Sausage & Bob's Red Mill Stone Ground Grits
\$9.95

EGGS CORDOVA
Poached Eggs with Smoked Salmon Hash, Apple Smoked Bacon & Grain Mustard Nage
\$14.95

field & stream

PIKE PLACE KILT LIFTER FISH & CHIPS
Scotch Ale Battered Alaskan Yellow Eye Rockfish with Lemon & Tartar Sauce
\$17.95

SOUTHERN FRIED DRAPER VALLEY FARMS HALF CHICKEN
With Buttermilk Gravy & Wilted Spinach
\$18.95

COFFEE CRUSTED BLACK ANGUS FLATIRON*
With Smoked Black Pepper Mashed Potatoes & Cranberry Grand Veneur
\$24.95 8oz

KASU MARINATED CANADIAN BLACK COD
With Baby Bok Choy, Chanterelle Mushrooms & Carrot~Ginger Salad
\$28.95/\$21.95 8oz/5oz

GRILLED EASTERN WASHINGTON LAMB TOP SIRLOIN*
With a Local Chanterelle Mushroom Sauce a'la Forestiere & Brabant Potatoes
\$26.95/\$19.95 8oz/5oz

PRESERVED LEMON CRUSTED NEAH BAY COHO SALMON*
With Wilted Escarole, Crispy Pancetta & Cannellini Bean Pan Stew

vegetables & legumes

BAKED MACCARONI
\$6.95

POTATO LATKES
With Chive Sour Cream & Housemade Apple Sauce
\$6.95

RED BEANS & RICE
With Hempler's Andouille Sausage
\$6.95

GARLIC WILTED MUSTARD GREENS
With Pancetta & Sherry Vinegar
\$6.95

COLE SLAW
\$4.95

POUTINE
French Fries, Gravy & Melted Beecher's Cheese Curds
\$7.95

PAN ROASTED BRUSSEL SPROUTS
With Warm Bacon Vinaigrette
\$6.95

CRISPY OLSEN FARMS HEIRLOOM POTATOES
With Garlic Butter & Parsley
\$9.95

sweet nothings

CRÈME BRÛLÉE
With a Snickerdoodle Cookie
\$6.95

THEO'S CHOCOLATE PECAN PIE
With Cocoa Nibs & Bourbon Chantilly Crème
\$7.95

DOUBLE CHOCOLATE SUNDAE
With Fudge Brownie & Olympic Mountain Chocolate Ice Cream
\$9.95

BLACK VELVET
Quadruple Layer Chocolate Cake with Coconut, Almonds
& Olympic Mountain Coconut Ice Cream
\$10.95

LIGURIAN LEMON CAKE
With Lemon Curd & Mascarpone
\$8.95

OLYMPIC MOUNTAIN PEAR CIDER SORBET
\$6.95

APPLE PIE A'LA MODE
With Olympic Mountain Vanilla Ice Cream & Apple Sauce
\$9.95

SPICED STOUT POUND CAKE
With Poached Pears, Vanilla Pastry Cream & Snoqualmie Farms Fireweed Honey
\$8.95

THEO'S BITTERSWEET CHOCOLATE MOUSSE
\$8.95

white wines

WINDFALL ASIAN PEAR, n/v	30
WHIDBEY ISLAND MADELINE ANGEVINE, Puget Sound, 2005	25
SAN JUAN VINEYARDS SIEGEREBBE, Puget Sound, 2007	42
DAEDALUS CELLARS GRÜNER VELTLINER, Willamette, 2006	48
HENRY ESTATE MÜLLER THURGAU, Umpqua, 2007	27
SHOOTING STAR ALIGOTÈ Washington, 2006	30
DEPONTE MELON, Dundee Hills, Willamette, 2007	54
ABACELA ALBARIÑO, Umpqua, 2007	52
PONZI ARNEIS, Willamette, 2006	39
WILLAMETTE VALLEY VINEYARD PINOT GRIS, Willamette, 2007	27
CRISTOM PINOT GRIS, Eola-Amity Hills, Willamette, 2006	34
RANSOM PINOT GRIS, Willamette, 2007	36
KING ESTATE “ORGANIC” PINOT GRIS, Oregon, 2006	52
BOEDECKER “PAPPAS WINE CO.” PINOT BLANC, Willamette, 2007	32
AMITY VINEYARDS PINOT BLANC, Willamette, 2006	33
DI STEFANO SAUVIGNON BLANC, Columbia, 2007	32
PATRICIA GREEN SAUVIGNON BLANC, Oregon, 2007	39
GUARDIAN ANGEL SAUVIGNON BLANC, Columbia, 2007	42
WOODWARD CANYON SAUVIGNON BLANC, Walla Walla, 2007	63
McKINLEY SPRINGS CHENIN BLANC, Horse Heaven Hills, 2006	27
COVINGTON CELLARS SEMILLON, Columbia, 2006	42
TRUST CELLARS RIESLING, Columbia, 2006	37
VIN DU LAC “LEHM” RIESLING, Columbia, 2006	39
LONG SHADOWS “POET’S LEAP” RIESLING, Columbia, 2006	42
SLEIGHT OF HAND “THE MAGICIAN”, Columbia, 2007	32
BRANDBORG GEWÜRZTRAMINER, Umpqua, 2007	33
FIDELITAS m100, Columbia, 2006	31
COUGAR CREST “VIVACE”, Walla Walla, 2006	32
COR CELLARS “ALBA”, Celilo Vineyard, Columbia Gorge, 2007	33
BERGEVIN LANE CALICO WHITE, Columbia, 2007	34
SOKOL BLOSSER “EVOLUTION”, Oregon, n/v	36
DOMAINE PIERRE VIN BLANC, Columbia, 2007	37
SYNCLINE “SUBDUCTION” WHITE, Columbia, 2007	38
CADARETTA “SBS”, Columbia, 2007	42
ISENHOWER “SNAPDRAGON”, Columbia, 2007	42
BRIAN CARTER “ORIANA”, Yakima, 2006	56
BUTY SEMILLON/SAUVIGNON BLANC/MUSCADELLE, Columbia, 2007	58
DELILLE “DOYENNE” METIER BLANC, Yakima, 2006	67
DELILLE CHALEUR ESTATE BLANC, Columbia, 2006	69
ANDREW RICH ROUSSANNE, Columbia, 2006	45
GAMACHE “VELIDA” VIOGNIER, Columbia, 2006	39
DUSTED VALLEY VIOGNIER, Yakima, 2006	42
K VINTNERS VIOGNIER, Columbia, 2007	51
PENNER ASH VIOGNIER, Oregon, 2007	72
SINEANN CHARDONNAY, Oregon, 2006	39
WESTREY RESERVE CHARDONNAY, Willamette, 2006	52
OLSEN ESTATES CHARDONNAY, Columbia, 2006	57
JANUIK CHARDONNAY, Cold Creek Vineyard, Columbia, 2006	63
DOMAINE DROUHIN “ARTHUR”CHARDONNAY, Willamette, 2006	60
ABEJA CHARDONNAY, Washington, 2006	71
BUTY CHARDONNAY, Conner Lee Vineyard, Columbia, 2007	74
CÔTE BONNEVILLE CHARDONNAY, Du Brul Vineyard, Yakima, 2006	100
WATERS ROSÈ, Walla Walla, 2007	39
J.K. CARRIERE “GLASS” WHITE PINOT NOIR ROSÈ, Willamette, 2007	45
SOTER ROSÈ, Willamette, 2007	48

red wines

H HAMACHER PINOT NOIR, Willamette, 2006	48
WESTREY PINOT NOIR, Oracle Vineyard, Willamette, 2006	57
ALLORO PINOT NOIR, Willamette, 2006	60
BELLE PENTE PINOT NOIR, Murto Vineyard, Willamette, 2006	82
SINEANN PINOT NOIR, Resonance Vineyard, Willamette, 2007	90
SOTER PINOT NOIR, Beacon Hill, Willamette, 2005	111
BERGSTRÖM PINOT NOIR, Shea Vineyard, Willamette, 2006	129
DUSKY GOOSE PINOT NOIR, Dundee Hills, Willamette, 2006	140
BEAUX FRERES PINOT NOIR, The Vineyard, Ribbon Ridge, 2006	155
DOMAINE SERENE “MONOGRAM” PINOT NOIR, Willamette, 2003	395
WILLAKENZIE PINOT MEUNIER, Willamette, 2006	62
D.B.L.F. BLAUFRANKISCH, Columbia, 2006	32
GRAMERCY CELLARS TEMPRANILLO, Walla Walla, 2006	93
STOMANI CELLARS SANGIOVESE, Columbia, 2006	54
LEONETTI SANGIOVESE, Walla Walla, 2005	138
YELLOW HAWK BARBERA, Columbia, 2005	39
STAG HOLLOW DOLCETTO, Yamhill-Carlton, Willamette, 2006	45
CAVATAPPI “MADDALENA” NEBBIOLO, Yakima, 2002	54
WILRIDGE NEBBIOLO, Klipsun Vineyard, Red Mountain, 2006	63
CHATTER CREEK GRENACHE, Columbia, 2007	33
McCREA COUNOISE, Ciel Du Cheval, Red Mountain, 2006	59
:NOTA BENE SYRAH, Washington, 2005	48
WATERS SYRAH, Columbia, 2006	60
WALTER DACON “C’EST BELLE” SYRAH, Columbia, 2006	62
McCREA BOUSHEY GRANDE CÔTE SYRAH, Yakima, 2004	90
MARK RYAN “WILD EYED” SYRAH, Red Mountain, 2006	94
BETZ “LA SERENNE” SYRAH, Columbia, 2005	95
DELILLE “DOYENNE” SYRAH, Columbia, 2005	103
McCREA MOURVEDRE, Ciel Du Cheval, Red Mountain, 2006	59
MANNINA MERLOT, Pepper Bridge Vineyard, Walla Walla, 2005	39
HIGHTOWER MERLOT, Columbia, 2005	60
SPRING VALLEY “MULESKINNER” MERLOT, Walla Walla, 2005	74
BOUDREAUX MERLOT, Washington, 2005	80
LONG SHADOWS “PEDESTAL” MERLOT, Columbia, 2005	115
SHERIDAN VINEYARDS CABERNET FRANC, Yakima, 2005	75
OWEN ROE “ROSA MYSTICA” CABERNET FRANC, Yakima, 2006	90
THURSTON “HOWLING” WOLFE ZINFANDEL, Columbia, 2006	37
AIRLIE MARECHAL FOCH, Willamette, 2005	36
GIRADET BACO NOIR, Umpqua, 2007	39
CAMARADERIE CELLARS MALBEC, Yakima, 2006	39
ÁMAURICE MALBEC, Columbia, 2005	60
ANIMALE PETITE SIRAH, Yakima, 2006	48
O-S PETIT VERDOT, Meek Vineyard, Columbia, 2005	85
SYNCLINE “SUBDUCTION” RED, Columbia, 2007	36
WHITMAN “NARCISSA”, Columbia, 2004	45
VA PIANO “BRUNO’S BLEND IV”, Columbia, mv	48
OWEN ROE “SINISTER HAND”, Columbia, 2007	52
HEDGES “THREE VINEYARDS” BLEND, Red Mountain, 2005	53
COVINGTON CELLARS TUSCAN RED, Columbia, 2005	59
ROSS ANDREW RED TABLE WINE, Columbia, 2005	60
FALL LINE “ARTZ VINEYARD” BLEND, Red Mountain, 2005	63
OLSEN ESTATES ROUGE DES COTEAUX, Columbia, 2006	68
POMUM CELLARS “SHYA RED”, Columbia, 2005	75
BETZ “CLOS DE BETZ” Columbia, 2005	80
COL SOLARE, Columbia, 2000	85
BETZ “BESOLEI” RHÔNE BLEND, Columbia, 2005	93
LONG SHADOWS “CHESTER KIDDER”, Columbia, 2005	105
WOODHOUSE FAMILY CELLARS “DARIGHE”, Columbia, 2001	108
LONG SHADOWS “PIROUETTE”, Columbia, 2005	114
K VINTNERS “THE CREATOR”, Walla Walla, 2006	115
AMAVI CABERNET SAUVIGNON, Walla Walla, 2006	60
NATALIE’S ESTATE CABERNET SAUVIGNON, Yakima, 2005	66
BETZ PERE DE FAMILLE CABERNET SAUVIGNON, Columbia, 2005	100
PEPPER BRIDGE CABERNET SAUVIGNON, Walla Walla, 2005	102
LEONETTI CABERNET SAUVIGNON, Walla Walla, 2005	204

wines by the glass

CEDERGREEN SAUVIGNON BLANC, Columbia, 2006	8/32
ROSS ANDREW PINOT GRIS, Celilo Vineyard, Columbia Gorge, 2007	8.5/34
EFESTE “EVERGREEN” RIESLING, Columbia, 2007	7/28
McCREA SIROCCO BLANC, Boushey Vineyard, Yakima, 2007	13.5/54
SEVEN HILLS VIOGNIER, Columbia, 2007	9/36
SUBSTANCE CHARDONNAY, Columbia, 2007	8.5/34
SYNCLINE ROSÈ, Columbia, 2007	8/32
CHERRY HILL “PAPILLON” PINOT NOIR, Willamette, 2006	11/44
CAVATAPPI SANGIOVESE, Wahluke Slope, 2006	8/32
BOOMTOWN SYRAH, Columbia, 2006	7.5/30
THREE RIVERS MERLOT, Columbia, 2006	8.5/34
JONES OF WA CABERNET SAUVIGNON, Wahluke Slope, 2005	10.5/42
GIANT WINE CO. “SINNER’S PUNCH” RED, Columbia, 2006	8/32

sparkling wines

DOMAINE STE. MICHELLE CENTURY BRUT CUVEE, Columbia, n/v	7/28
BLUE MOUNTAIN HARD CIDER, Walla Walla, nv	7/28
FORIS MUSCAT FRISSANTE, Rogue Valley, 2007	30
DAVID HILL SPARKLING BRUT, Oregon, n/v	45
ARGYLE BRUT, Willamette, 2002	51
SOTER BRUT ROSÈ, Willamette, 2003	108

half bottles

MOUNTAIN DOME BRUT, Spokane, n/v	18
ADELSHEIM PINOT GRIS, Willamette, 2007	21
POET’S LEAP REISLING, Columbia, 2007	28
FORIS GEWÜRZTRAMINER, Umpqua, 2006	20
DOMAINE DROUHIN “ARTHUR” CHARDONNAY, Willamette, 2007	33
MARK RYAN VIOGNIER, Columbia, 2007	32
DOMAINE DROUHIN PINOT NOIR, Willamette, 2006	40
ELK COVE “LA BOHEME” PINOT NOIR, Willamette, 2006	42
McCREA GRENACHE, Red Mountain, 2007	30
L’ECOLE N° 41 SYRAH, Columbia, 2005	27
FIVE STAR CELLARS MERLOT Walla Walla, 2006	34
O-S CABERNET FRANC, Champoux Vineyard, Horse Heaven Hills, 2005	36
WOODWARD CANYON CABERNET SAUVIGNON, Walla Walla, 2005	42
SHERIDAN L’ORAGE, Yakima, 2005	45
McCREA VIN ROSÈ, Ciel Du Cheval, Red Mountain, 2007	22