



SMALL PLATES

Seared Ahi*

Black and white sesame seed encrusted ahi tuna on a bok choy leaf, drizzled with a soy-ginger sauce 16

Locally Foraged Mushrooms

Wild, pan seared mushrooms with fresh herbs and house seasoning. Topped with micro greens 15 *gf* *vegan*

Carpaccio*

2 Sisters Wagyu beef round, capers, caperberries, shallots, smoked olive oil, lemon zest, black truffle, Parmesan, and sea salt. Served with Village Baker Striata crostini's 16

Ceviche Verde*

Halibut, cilantro, avocado, Fresno chili pepper and jalapeño, finished with black sea salt and fresh squeezed lime. Served with house-made corn tortillas 18

SALADS

Summer Frisée Salad

Frisée, spinach, endive, red onion, feta, topped with local Oregon toasted hazelnuts and finished with a citrus vinaigrette drizzle 15 *gf* *vegan*

Caesar Salad

Lightly grilled baby romaine, with shaved Parmesan, brioche croutons and a baked Parmesan crisp 14

Burrata Caprese Salad

Creamy Burrata cheese, basil, pesto, avocado, and heirloom tomatoes. Served with a balsamic reduction and lemon oil 15 *v*

MAINS

Short Ribs*

Tourne potatoes, onion, asparagus, fresh herbs and micro greens. Served with an au jus reduction *gf*
Cedar River Farms 32
2 Sisters 100% Wagyu 39 Limited availability

Pan Seared Duck

Duck breast served with a watercress-chèvre salad tossed with a smoked lemon oil and garnished with roasted corn and pinenuts 32

Salmon Niçoise*

Wild Alaskan King salmon, served as a traditional niçoise salad, with a side of our house-made sundried-tomato vinaigrette 33 *gf*

Halibut*

Pan seared-almond crusted halibut, served with a watermelon heirloom tomato salad 34

Sole Meunière*

Lightly breaded Petrale Sole filet draped over a bed of rice pilaf and broccolini, topped with fresh parley and a lemon-caper reduction 33

Lamb Chops

Braised leeks, shaved Parmesan, fresh herbs and blueberry-mint gastrique. Served with an asparagus, radish-dill salad. Topped with local micro greens 36 *gf*

2 Sisters Wagyu Burger*

100% ground Wagyu specially prepared by the Chef daily. Served on a Big Ed's brioche roll. Ask your server for details 27 *gf* *option available*

Chef's Pasta

House-made chef's pasta prepared in house daily with fresh local ingredients 22 *gf* *option available*
Add a pan-roasted chicken breast 8

CUTS

Cedar River Filet of Beef*	8oz	39
St. Helens Ribeye*	12oz	38
2 Sisters Wagyu Bavette*	8oz	42
Carlton Farms Bone-in Pork Chop*	12oz	29

SAUCES *(select one)*

- Brandy Peppercorn *gf*
- Bordelaise *gf*
- Smoked Horseradish Crème *gf* *v*

SIDES *(select two)*

- Locally Foraged Mushrooms *gf* *v*
- Roasted Summer Veggies *gf*
- Garlic Dill Potatoes
- Wagyu Fried Potatoes
- Rice Pilaf *gf*

Bills can be split up to 4 ways. Split plate fee 3

*Consumer advisory: We would like to remind you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

gf- gluten-free *v*- vegetarian *vegan*- vegan