



MERIDIAN

RESTAURANT & BAR

Eric Hill, Executive Chef

SMALL PLATES

Poached Pear Salad 🌿🌾 sweet potato, radicchio, frisee, Rogue Creamery Smokey Blue cheese, toasted pepitas, honey dijon vinaigrette 19
as entree 34 / add salmon 20

Salmon Belly Poke Tacos* 🌿🌾🥚 crispy wonton, pear, fresno chili, avocado, cucumber, wasabi aioli, citrus miso, truffle soy glaze 32

Dungeness Crab Cakes 🌿🥚 lemon caper remoulade, micro greens 38

Coconut Curry Manila Clams 🌿🌾🥚 house-smoked pork belly, fennel, ginger, cilantro, togarashi crusted foccacia 29

Meridian Clam Chowder
house-smoked bacon, citrus infused olive oil, grilled foccacia 19

Char-Grilled Octopus* 🌿🌾🥚
house nuoc cham and harissa 31

NW Cured Meat and Cheese Plate
country-style olives, accoutrements 32

Oysters on the Half Shell* 🌿🌾🥚
local petite oysters, house mignonette 29

MAIN DISHES

Pan Seared Halibut* 🌿🌾🥚 garlic soy butter, braised fennel and mushroom, cilantro-lime kale slaw 55

Land and Sea* Painted Hills beef tenderloin, pan-seared scallop, wild mushroom demi-glace, crispy potato, micro greens 68

Kaizen Donburi* 🌿🥚 Scattered local sashimi grade fish over fragrant rice, house-made citrus soy, seasonal garnishes Market Price

Vegan Polenta 🌿🌾🥚 house-made cashew cream, heirloom tomato and vegetable medley, wilted greens 36

Salmon* 🌿🌾🥚 pan seared, torn herbs, beurre blanc sauce, quinoa vegetable salad, trout roe 49

Smoked Pork Chop* 🌿🥚 seared corn bread and poached pear with miniature greens 47

Elk Chops* 🌿🥚 gochujang BBQ, za'atar, seasonal roasted vegetables 58

Clams and Pasta vermouth, citrus, dijon, shallot, garlic 34

NORTHWEST FOUR-COURSE DINNER

Chef's selection 125 | 150 with wine pairings

FARMS & PURVEYORS

We are proud to partner with the following PNW producers, growers, and artisans who allow us to celebrate our region's bounty with you.

Nestucca Bay Creamery Cloverdale, OR • Tillamook Creamery Tillamook, OR • Peas2U Hebo, OR • Nevør Shellfish Farm Netarts Bay, OR •

Childers Meat Eugene, OR • Anderson Ranches Brownsville, OR • West Fish Company Pacific City, OR • Ocean Beauty Seafoods Astoria, OR •

King Fisher Farms Nehalem, OR • Corvus Landing Farm Neskowin, OR • Jacobsen Salt Co./Bee Local Honey Netarts/Portland, OR • Carlton Farms Carlton, OR •

Rogue Creamery Central Point, OR • Stimulus Coffee + Bakery Pacific City, OR

🌿 Vegan 🌿 Vegetarian 🥚 Dairy-free 🌾 Gluten-free

Please inform your server of any dietary restrictions as dishes can be modified.

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