



MERIDIAN

RESTAURANT & BAR

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.

Nevør Shellfish Farm Netarts Bay,
OR • Even Pull Farm McMinnville,
OR • DeNoble Farms Tillamook, OR •
Childers Meat Eugene, OR • Anderson
Ranches Brownsville, OR • Ocean Beauty
Seafoods Astoria, OR • Oregon Coast
Wasabi Tillamook, OR • Misty Mountain
Mushrooms Yamhill, OR • Nestucca
Bay Creamery Cloverdale, OR • Corvus
Landing Farm Neskowin, OR • Briar Rose
Creamery Dundee, OR • Jacobsen Salt
Co./Bee Local Honey Netarts/Portland,
OR • Oregon Olive Mill at Red Ridge
Dayton, OR • Carlton Farms Carlton, OR
• Shun/Kai USA Tualatin, OR • Community
Supported Fishery Garibaldi, OR • Bennett
Family Farm, Tillamook, 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. or eggs may increase your risk of foodborne illness.

NEW YEARS EVE SPECIALS

SMALL PLATES

Whole Prawn Cocktail classic cocktail dressing, caraway cracker 28

Caviar Torte for Two chopped egg, red onion, chive, whipped Quark cheese, topped with domestic caviar, caraway cracker 52

Elk Loin Tartare olive oil, Dijon, shallot, sea salt, Ayam Cemani egg, crostini 36

MAIN DISHES

Whole Crab Dinner toasted garlic baguette, heart of romaine with house-made Louie dressing, hard boiled egg, bacon crumbles, cucumber, heirloom tomato, lemon, drawn butter 59

Rack of Lamb baby carrot, brussel sprouts, parsnip potato Anna, hazelnuts half rack 30, full rack 54

Herb Crusted Slow Smoked Beef Rib Roast jus, creamed horseradish, baby carrot, brussel sprouts, parsnip potato Anna, hazelnuts 49

CLASSIC OFFERINGS

SMALL PLATES

Beet Salad honey horseradish Meda cheese, local grown micro greens 16

Manila Steamed Clams lardon, fennel, garlic, shallot, vermouth 20

Grilled Delicata Squash wild mushroom salad, pecorino, crisp brussel petals 17

Char-Grilled Octopus* red wine braised, basil watercress salsa verdé 18

Crab Cakes* two house-made dungeness crab cakes, charred tomato horseradish aioli 21

Petite Oysters* fresh selection of the day, six on the half shell with classic mignonette 20

MAIN DISHES

Petrale Sole* citrus beurre blanc, pacific pink shrimp, caper, herbed fingerling potato 33

Clam Linguine* sautéed manila clams, garlic, shallot, vermouth, lemon, Dijon, fresh linguine 28

Wild Steelhead* pan-seared Steelhead, watercress vinaigrette, grilled baby carrot, marinated cucumber 39

Wild Mushroom Risotto rich mushroom broth, locally foraged mushrooms 23

DESSERT

Ice Cream Sandwich rolled oat cookies, alder smoked honey, cacao nibs, Nestucca Bay Vanilla Ice Cream 12

Cast Iron S'mores house-made marshmallows, whipped manjari chocolate, cinnamon honey shortbread 12

Butterscotch Pot de Crème rum syrup, Chantilly cream, shortbread cookies 12