

RESTAURANT & BAR

To order simply press the button on your in-room phone. 20% gratuity will be added to your order. To encourage dining at your leisure, there are no additional fees for delivery.

CHRISTMAS SPECIALS

available from 1:00 - 9:00 pm on Christmas Eve and Christmas Day

Herb Crusted Slow Smoked Prime Rib jus, horseradish crème fraiche, brown butter whipped potato, sweet cream glazed baby carrots, winter squash 54

Rosemary and Sage Braised Boneless Turkey white and dark meat, pan gravy, cranberry orange compote, brown butter whipped potato, sweet cream glazed baby carrots, winter squash 36

SMALL PLATES

Manilla Clams and Mussels shallot, garlic, chorizo, white wine, Dijon 28

Chopped Romaine Heart Salad 谢

balsamic roasted grapes, Biquinho sweet peppers, boquerones, shaved pecorino, fresh herb buttermilk dressing 24 *may be prepared without boquerones 19

MAIN DISHES

Pork Loin Chop (*) horseradish cardamom apple butter 40

Steelhead potato pancake, sweet and piquant pear preserves 44

Balsamic Grilled Portabella 🎾 👔 quinoa, delicata, rainbow chard, apple, spiced pepitas, tarragon vinaigrette 29

DESSERTS

Winter Spice Pot De Crème shortbread cookie 14

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 •

Vegan Segetarian Dairy-free Bluten-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.