



# MERIDIAN

RESTAURANT & BAR

## SMALL PLATES

**Crosscut Beef Short Ribs\***   
black garlic, blistered shishito peppers 23

**Char-Grilled Octopus\***   
preserved lemon harissa 29

**Summer Salad** hearts of romaine,  
stone fruit, summer vegetables,  
citrus vinaigrette 14

**Dungeness Crab Cakes** sweet corn  
relish, aji amarillo aioli 36

**Manila Clams** house-smoked pork belly,  
fennel, wilted greens, grilled focaccia 27

**NW Cured Meat and Cheese Plate**  
country-style olives, accoutrements 26

**Oyster Half Shell\*** local petite  
oyster, accoutrements 28

## MAIN DISHES

**Hanger Steak\*** sweet corn, heirloom  
tomato, cotija, cilantro crema 45

**Summer Polenta** house-made cashew  
cream, wilted greens, summer vegetables 31

**Salmon\*** pan seared, torn herbs,  
shaved fennel, cucumber salad, trout roe 42

**Smoked Pork Chop\*** stone fruit  
panzanella, saba 39

**Pappardelle** roasted heirloom tomato,  
summer vegetables, hazelnut gremolata 32

**Lamb Chop\*** grilled polenta,  
roasted heirloom tomato, summer  
vegetables, salsa verde 49

## NORTHWEST FOUR-COURSE DINNER

Chefs selection 100 | 130 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 •

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.