

Appetizers

Smokey Portobello Soup with Roasted Shiitakes and Chive Oil 10.00

- 14 Hands Chardonnay, Washington 8.00 🍷

Dungeness Crab Cake with Asian Slaw and Shaved Radish 15.00

- Rock Point Pinot Grigio, Oregon 9.00 🍷

Kettle-steamed Penn Cove Mussels with Sourdough Panzanella 14.00

- Chehalem INOX Chardonnay, Willamette 12.00 🍷

Mixed Field Greens Salad with Shaved Stone Fruit, Sunflower Seed Granola, Rogue Creamery Blue Cheese, and Icewine Vinaigrette 11.00

- King Estate Pinot Gris, Oregon 9.00 🍷

Salt-roasted Heirloom Beets with Truffled Chèvre, Cider-poached Pink Lady Apples, Spiced Walnuts, and Mulled Wine Vinaigrette 13.00

- Argyle Pinot Noir, Willamette 11.00 🍷

Artist Point “BLT” with Sweet Chili-lacquered Snake River Farms Pork Belly, Baby Heirloom Tomatoes, Vincotto, and Petit Greens 15.00

- Charles Smith “Kung Fu Girl” Riesling, Columbia Valley 11.00 🍷

A Selection of Artisanal Cheeses

Smokey Blue Cheese, Reypenaer VSOP, and “The Drunken Goat” with seasonal Garnishes and Walnut Toast 14.00

- Big Kiona Zinfandel, Red Mountain 15.00 🍷

Entrées

Cedar Plank-roasted Wild King Salmon with Confit Artichokes, Petit Zucchini, Baby Carrots, and Bacon-Egg Vinaigrette 39.00

- Soléna Grand Cuvée Pinot Noir, Willamette 14.00 🍷

Wild-Caught Jumbo Prawn and Crab “Hot Pot” with Mussels, crispy Pork, Jasmine Rice, and Spiced Thai Coconut Broth 34.00

- Junmai Ginjo Saké Silver, Momokawa Forest Grove, Oregon NV (3-oz pour) 9.00 🍷

Pan-seared All-Natural Airline Chicken with Pumpkin Fettuccine, Swiss Chard, Pumpkin Seed Pesto, Cranberry Jam, and Pan Juices 29.00

- Kestrel Viognier, Yakima Valley 12.00 🍷

Seared Diver Scallops with Blistered Heirloom Tomato Risotto and Herb Pistou 33.00

- Barnard Griffin, Fumé Blanc, Columbia Valley 10.00 🍷

Grilled Certified Hand-cut “Prime” Black Angus Beef Tenderloin with Marble Potatoes, Garden Beans, Pearl Onions, and Peppercorn Butter 43.00

- Kiona Reserve Cabernet Sauvignon, Red Mountain 15.00 🍷

Grilled Pacific Swordfish with Lobster Mushroom Hash, Salsify, and Meyer Lemon Emulsion 34.00

- Chateau Ste. Michelle Horse Heaven Sauvignon Blanc, Columbia 11.00 🍷

Char-grilled Buffalo Strip Loin Steak with Marble Potatoes, Garden Vegetables, and Shiraz Gastrique 43.00

- L'Ecole 41 Seven Hills Vineyard Syrah, Walla Walla 16.00 🍷

Roasted Pork Tenderloin with Sweet Corn Pudding, Caramelized Figs, Piquillo Pepper Relish, and Serrano Ham Crisp 29.00

- Mercer “McKinley Springs Vineyard” Syrah, Horse Heaven Walla 16.00 🍷

House-made Yukon Potato Gnocchi with Heirloom Carrots, Chanterelle Mushrooms, fresh Ricotta, English Peas, and Sweet Corn Nage 28.00

- Charles Smith “Eve” Chardonnay, Columbia Valley 11.00 🍷

An 18% service charge is added for parties of 6 or more.

The Art of Artist Point

Thomas Moran

The largest portrait is from Thomas Moran and towers above our main room. Thomas Moran accompanied the Hayden expedition of Yellowstone. With the help of photographs and his on-site sketches, Moran painted many images of extraordinary natural features. Hayden subsequently showed Moran's painting to the Congressman he lobbied to see a law passed in 1872 creating Yellowstone as the first national park. Moran was noted for his larger-than-life interpretations of the West during the late 1800s. The mural in the main room is from the Green River area of Wyoming.

Albert Bierstadt

The five 6' by 6' murals on the walls over the booth areas were inspired by Albert Bierstadt works. In 1859, his lifetime's opportunity came when he asked to join General Lander's expedition to survey a wagon route to the Pacific. This same route later became known as the Oregon Trail. Bierstadt spent the summer sketching in the Wind River Range and the Shoshone Indian country. In 1860, Bierstadt exhibited the first of his panoramic paintings from his Rocky Mountain sketches.