

## A P P E T I Z E R S

### Wagyu Beef Carpaccio

Beef Tenderloin, Capers, Radish, Frisée, Flagship Reserve Cheddar, and Lemon Oil 14.00  
Adelsheim Pinot Noir Rosé, Willamette Valley 10.00

### Cedar Creek Clams

with Blanche de Chambly, Chorizo, and Preserved Meyer Lemons 16.00  
La Croix du Pin, Muscat, Vin de Pays d'Oc, France 9.00

### Fall Fig Salad

Duck Prosciutto, Blue Cheese, Fig-Almond Cake, and Soft-boiled Egg 12.00  
Sokol Blosser Evolution, Willamette Valley 10.00

### Seared Scallops

with Butternut Squash, Red Pepper Jam, Pickled Mushrooms, and Rice Vinegar Gastrique 14.00  
14 Hands Chardonnay, Columbia Valley 8.00

### Heirloom Tomato Salad

Mozzarella, Watermelon, and Minus "8" Vinegar 12.00  
Brassfield Estates, Pinot Noir, High Valley 11.00

### "Le Cellier"

**Lobster Chopped Salad**  
Mixed Field Greens, Haricot Verts, Avocado, Tomatoes, and "Lake Meadow" Egg 16.00  
King Estate Pinot Gris, Oregon 10.00

### Steakhouse Caesar Salad

Baby Romaine, Brioche Croutons, Parmesan, and Boquerones 10.00  
Éphémère Unibroue 7.25

### Assortment of Artisanal Cheese

with Chef's Selection of Dried Fruits and Preserves 14.00  
Icewine Flight 17.00  
Neige Premium Apple, Inniskillin Vidal, Meeker FroZin

### Canadian Cheddar Cheese Soup

made with Moosehead Beer and "Nueske's" Smoked Bacon 9.00  
Moosehead Pale Ale 5.75

## E N T R É E S

WE PROUDLY SERVE CANADIAN-RAISED BEEF

### "Le Cellier" Mushroom Filet Mignon

8-oz AAA Canadian Beef Tenderloin with Wild Mushroom Risotto, White Truffle-Butter Sauce, and Micro Chervil 43.00  
Lasseter Chemin de Fer, Sonoma Valley 16.00

### Grilled Bone-In Rib-Eye

18 to 20-oz Bone-In Rib-Eye with Herb-Parmesan Potato Wedges and Roasted Garlic Butter 46.00  
Beaulieu Vineyard Tapestry, Napa Valley 14.00

### Grilled Wagyu Short Rib

with Stone-ground Grits, Charred Corn, Baby Fennel, Roasted Tomatoes, and "8 Brix" Chipotle Sauce 34.00  
Tamarack, Walla Walla Valley 14.00

### Canadian "Prime" New York Strip

12-oz Strip Steak with Potato Pavé, Wilted Spinach, and Vin Rouge Reduction 44.00  
Cadaretta, Syrah, Columbia Valley 15.00

### Yellowtail Snapper

with Roasted Eggplant, Royale Trumpets, Baby Spinach, Ponzu, and Lotus Root Chips 37.00  
Spann, Chardonnay-Viognier, North Coast 10.00

### Lamb Rack

with Roasted Eggplant, Pattypan Squash, Tomatoes, Romano Beans, and Lamb Red Wine Jus 42.00  
Cadaretta Sauvignon Blanc/Semillon, Columbia Valley 15.00

### Kurobuta Pork

with Baby Spinach, Wild Mushrooms, Fried Cheddar Cheese Pasta, and Smoked Tomato Reduction 38.00  
Mission Hill SLC Merlot, Okanagan Valley 14.00

### Roasted Free-Range Chicken

with Marble Potatoes, Spring Onion, spicy Chicken Sausage, and Roasted Shallot Butter 34.00  
Mission Hill SLC Chardonnay, Okanagan Valley 13.00

### Quinoa Potato Cake

with Potato, Royale Trumpet Mushrooms, Spring Onion, and Baby Squash 25.00  
Helfrich Pinot Gris, Alsace 9.00

## S I D E I T E M S

### "Poutine" Fries

Canadian Cheddar, Truffle Salt, and Red Wine Reduction 8.00

### Creamed Spinach

with Parmesan 7.00

### Roasted Marble Potatoes

Garlic, Thyme, and Rosemary 8.00

### Lobster Macaroni & Cheese

with Mascarpone 10.00

### Cauliflower Gratinée

with Parmesan and Herbs 8.00

### Sautéed Mushrooms

with Herb Butter 8.00