

RENDEZVOUS

GRILL & TAP ROOM

DINNER MENU

SERVED 3-8PM WED-THUR
SERVED 3-9PM FRI - SUN

STARTERS

Fried Calamari <i>fried jalapenos & lemons, lemon-ginger dipping sauce †</i>	16-	Crispy Fried Artichoke Hearts <i>fried artichoke hearts, house-made lemon aioli veg †</i>	15-
Seared New York Steak Bites <i>horseradish cream, collard green chiffonade gf, †</i>	18-	Fried Petite Willapa Bay Oysters <i>balsamic dressed greens, lemon wedge, remoulade sauce †</i>	16-
Sweet Potato Fries <i>crispy sweet potato fries topped with gruyere, baby arugula, bacon, maple reduction, maldon sea salt</i>	15-	Soup of the Day cup bowl	8- 10-

SALADS

add grilled chicken +6 | steak +10 | prawns +12 | salmon +12
first basket of bread is on us – additional baskets available for +4

Mixed Greens <i>local petite mixed greens, pumpkin seeds, dried cranberries, gorgonzola & orange-balsamic vinaigrette gf, veg</i>	sm. 8- lg. 14-	Classic Caesar <i>crisp romaine, house made garlic croutons & caesar vinaigrette, shaved parmesan †</i>	sm. 8- lg. 14-
Spinach Salad <i>grilled pears, gorgonzola, toasted hazelnuts, orange-balsamic vinaigrette gf, veg</i>	15-	Sautéed Salmon Salad <i>local mixed greens, orange-balsamic vinaigrette, toasted pumpkin seeds, dried cranberries, remoulade gf</i>	27-
Arugula & Artichoke Salad <i>arugula dressed with lemon ginger aioli topped with fried artichoke hearts & fried lemon slices, capers, parmesan cheese veg</i>	18-		

SANDWICHES

served with shoestring fries | substitute soup, salad or sweet potato fries +2 | gluten free bun available +2

Quinoa Burger <i>pan fried house made quinoa patty, sharp cheddar, sweet caraway slaw, remoulade, sriracha, grand central brioche bun</i>	20-	'Vous Wagyu Burger <i>tillamook sharp cheddar, smoked onion aioli, marinated red onion, lettuce, tomato, pickle, grand central brioche bun † add gorgonzola or peppered bacon +2</i>	22-
Wagyu Patty Melt <i>juicy wagyu patty with caramelized onions, sautéed spinach, mushrooms, & onions, house-made fry sauce & bacon jam, toasted grand central como bread</i>	22-		

MAINS

New York Steak with Gorgonzola Butter <i>hand cut cascade natural beef, yukon gold mashed potatoes, seasonal vegetables gf, †</i>	40-	Surf & Turf <i>filet mignon, bordelais sauce served with grilled seafood skewer, yukon gold mashed potatoes, seasonal vegetables †</i>	46-
Fried Willapa Bay Oyster Dinner <i>sautéed collard greens, jasmine rice, remoulade †</i>	27-	Salmon Fish & Chips <i>battered & fried norwegian salmon, shoestring french fries, remoulade</i>	27-
Alder Smoked Chicken Rigatoni <i>smoked chicken, toasted hazelnuts, dried cranberries & spinach in a champagne cream sauce, shaved parmesan</i>	30-	Sundried Tomato Burrata Ravioli <i>fresh made sundried tomato burrata ravioli in a white wine butter sauce veg add chicken 6-</i>	30-
Seafood Fettucini <i>U10 scallop, prawns, norwegian salmon and wild-caught black cod in a house- made alfredo sauce on fresh fettuccini topped with parmesan reggiano</i>	39-		

gf indicates gluten-free | veg indicates vegetarian
18% gratuity will be applied to parties of six or more

† Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs may increase your risk of foodborne illness

RENDEZVOUS

GRILL & TAP ROOM

SPECIALS MENU

SERVED 3-8PM WED-THUR

SERVED 3-9PM FRI - SUN

STARTERS

Sesame Seared Ahi

20-

yellowfin tuna crusted with black and white sesame seeds, seared rare, thinly sliced, served with tamari, wasabi, local wasabi sprouts & pickled ginger | gf, †

Prawn Cocktail

18-

six jumbo prawns served with house made spicy cocktail sauce & fresh lemon | gf

Korean Wings

15-

sweet and spicy fried chicken topped with sesame seeds and scallions

MAINS

Pork Rib Cap Steak

34-

marinated pork rib cap steak, slow cooked in a sous vide, served with gremolata, rice and seasonal vegetables | gf

Hot Honey Glazed Salmon

38-

Fresh king salmon, seared & served with a charred corn and peach salsa, jasmine rice and seasonal vegetables | gf

Halibut Cheeks Picatta

pan seared halibut cheeks served in a tangy lemon butter sauce, served with capers, yukon gold mashed potatoes, and seasonal vegetables

38-

Shrimp Étouffée

36-

a cajun classic served with tender prawns in a stew of tomatoes, mirepoix, over rice, served with seasonal vegetables

Lanroc Pork Chop

36-

seared and served with cherry agrodolce, yukon gold mashed potatoes, and seasonal vegetables | gf, †

WINE DOWN WEDNESDAY

*Wednesdays 3pm-8pm
\$2 off 6oz pour | \$3 off 9oz pour
\$8 off any bottle*

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