

Specials

Appetizer Specials

Roasted Vegetable Summer Salad \$16

*Roasted carrots, beets and green beans on Guillen Farm leaf lettuce, with creamy feta sauce,
Topped with herbs and edible flowers*

Crispy Artichoke with lemon aioli \$12

Totally delicious

Entrees

The Surf Meets The Turf

*Filet Mignon with Bordelais sauce, a large U10 scallop and a skewer of prawns,
served with mashed potatoes and vegetables. \$45*

Halibut Cheeks Piccata

Wine, butter and caper sauce, served with Yukon Gold mashed potatoes and vegetables \$35

Carlton Farms Pork Chop with Spiced Apricot Sauce

Yukon Gold Mashed Potatoes and vegetables \$31 (GF)

Tropical Summer Fresh Columbia River Salmon

*Mango salsa and sweet soy sauce,
Served with Jasmine rice and vegetables \$36 (GF)*

Shanghai Shrimp

*Jumbo Sea of Cortez wild caught prawns, snap peas, asparagus,
red bell pepper, spicy shanghai sauce, & candied walnuts
served over jasmine rice \$34*

Chicken Shawarma

*Mediterranean seasoned chicken thighs served on a bed of Saffron rice
With Tzatziki Sauce \$27 (GF)*

Now open at Noon on Sunday

Join us for Wine Down Wednesday

\$2 off 6oz. \$3 off 9oz. 8 off bottles

Parties of 7 or more will have 18% gratuity added

Rendezvous Grill Desserts

Coconut Cream Pie

toasted coconut shortbread, chocolate ganache, coconut pastry cream piled high with fresh cream
\$12

Tiramisu Trifle

vanilla sponge soaked in espresso & marsala, mascarpone cream & cacao
\$12 | gluten free

Boysenberry Apricot Crisp

featuring Hood Hills Farm boysenberries served warm with Tillamook vanilla bean ice cream
\$10

Chocolate Raspberry Pudding Cake

rich chocolate cake with a gooey center served warm with dark chocolate ganache raspberry coulis, fresh raspberries
\$12 | vegan & gluten free

Blackberry Shortcake

olive oil pound cake soaked in basil syrup blackberry compote, local blackberries served with fresh cream
\$12 | gluten free

Blueberry Lavender Crème Brûlée

vanilla & lavender scented custard baked over blueberry compote lavender sugar brûlée
\$10 | gluten free

Apricot & Almond Semifreddo

light & airy Italian style ice cream with rosemary poached apricots almond praline, fresh cream
\$10 | gluten free

Pastry Chef

Cassie Kanable
