

RENDEZVOUS

GRILL & TAP ROOM

DINNER MENU

3-8PM WED-SUN

STARTERS

Fried Calamari	15-	Crispy Fried Artichoke Hearts	15-
<i>fried jalapenos & lemons, lemon-ginger dipping sauce †</i>		<i>fried artichoke hearts, house made lemon aioli veg †</i>	
Seared New York Steak Bites	17-	Fried Petite Willapa Bay Oysters	15-
<i>horseradish cream, collard green chiffonade gf, †</i>		<i>balsamic dressed greens, lemon wedge, remoulade sauce †</i>	
Sweet Potato Fries	15-	Soup of the Day	
<i>crispy sweet potato fries topped with gruyere, baby arugula, bacon, maple reduction, maldon sea salt</i>		<i>cup</i>	7-
		<i>bowl</i>	10

SALADS

add grilled chicken +6 | salmon +12

Mixed Greens	sm. 8- lg. 14-	Classic Caesar	sm. 8- lg. 14-
<i>petite mixed greens, pumpkin seeds, dried cranberries, gorgonzola & orange-balsamic vinaigrette gf, veg</i>		<i>crisp romaine, house made garlic croutons & caesar vinaigrette, shaved parmesan †</i>	
Spinach Salad	15-	Sautéed Salmon Salad	26-
<i>grilled pears, gorgonzola, toasted hazelnuts, orange-balsamic vinaigrette gf, veg</i>		<i>mixed greens, orange-balsamic vinaigrette, toasted pumpkin seeds, dried cranberries, remoulade gf</i>	

SANDWICHES

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

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

MAINS

New York Steak with Gorgonzola Butter	39-	Surf & Turf	45-
<i>hand cut cascade natural beef, yukon gold mashed potatoes, seasonal vegetables gf, †</i>		<i>filet mignon, bordelais sauce served with grilled seafood skewer, yukon gold mashed potatoes, seasonal vegetables †</i>	
Fried Willapa Bay Oyster Dinner	25-	Sockeye Salmon Fish & Chips	24-
<i>braised collard greens, jasmine rice, remoulade †</i>		<i>battered & fried sockeye salmon, shoestring french fries, remoulade</i>	
Alder Smoked Chicken Rigatoni	28-	Wild Mushroom Ravioli	28-
<i>smoked chicken, toasted hazelnuts, dried cranberries & spinach in a champagne cream sauce, shaved parmesan</i>		<i>fresh made wild mushroom ravioli with rich parmesan cream sauce veg add chicken 6-</i>	
Smoked Salmon Fettucini	29-		
<i>house smoked sockeye salmon, champagne cream sauce, parmesan</i>			

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

