

RENDEZVOUS

GRILL & TAP ROOM

SPECIALS MENU

3-8PM WED-SUN

STARTERS

**Whiskey Braised
Bison Chili** *cup* 10-
 bowl 15-

*ancho chili, anaheim &
serrano peppers, braised
beans, fire-roasted tomatoes*

Pair with Ridgetop Red Ale

Prawn Cocktail 17-

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

Dungeness Crab Cakes 17-

*maryland style dungeness
crab cakes, collard green
chiffonade, lemon aioli †*

MAINS

Citrus Tequila Shrimp 32-

*jumbo shrimp sautéed in garlic
& cayenne finished with
orange, lime & flambeed
tequila, served with jasmine
rice & seasonal vegetables | gf*

Pair with Abacela Grenache Rosé, Umpqua Valley

Miso Glazed Black Cod 36-

*wild caught marinated black
cod, seared & served with
jasmine rice, sautéed baby bok
choy, miso sake reduction
black sesame, scallion | gf*

Pair with Stoller Pinot Noir Rosé Dundee Hills

Beef Cheek Cottage Pie

*french style slow braised beef cheek topped with buttery yukon gold
mashed potatoes & gruyere, baked to order and served in a piping hot
cast iron skillet with a side of sautéed garlic green beans*

Pair with G3 Syrah Goose Ridge, Columbia Valley

32-

Chicken Shawarma 27-

*mediterranean seasoned chicken
thighs served on a bed of saffron
rice with house made tzatziki
sauce | gf*

Pair with Kim Crawford Sauvignon Blanc, NZ

**Carlton Farms
Molasses Pork Chop** 32-

*seared & served with fennel-apple
chutney, yukon gold mashed
potatoes, seasonal vegetables | gf*

Pair with Dora Chardonnay, Monterey, CA

WINE DOWN WEDNESDAY

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

APRÉS SKI HAPPY HOUR

*Wednesday-Sunday 3pm-6pm
après-ski cocktails | small bites
beer & wine specials*

gf indicates gluten-free | veg indicates vegetarian

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

18% gratuity will be applied to parties of seven or more