

STARTERS

Mussels	12	Iceberg Wedge Salad	11
<i>Steamed mussels with bacon, garlic saffron broth, Brie cheese crustini, and tomato jam</i>		<i>Iceberg wedge drizzled with creamy Rogue River bleu cheese dressing, bacon lardons, dried cranberries, golden raisins, candied walnuts and bleu cheese crumbles</i>	
Four Cheese Fondue	14	Spinach Salad	12
<i>Smoked Gouda, Cheddar, Boursin, and Asiago Cheeses with crab and toasted rustic bread cubes</i>		<i>Spinach with white balsamic/blood orange vinaigrette, candied walnuts, roasted yellow peppers, bacon, marinated sweet onion, and herb crusted goat cheese</i>	
Clam Chowder	8	Caesar Salad	10
<i>Ocean clams, Yukon gold potatoes and vegetables simmered in cream</i>		<i>Romaine in a classic Caesar dressing with lemon, candied walnuts, craisins, Asiago cheese, garlic croutons, and fresh grated parmesan</i>	

SPECIALTIES

Crosswater Fish and Chips	21
<i>Beer battered Alaskan halibut, sesame ginger slaw, and tartar sauce. Served with fries</i>	
Kansas City Pulled Pork	13
<i>House smoked pork butt smothered with Smokin' Rich's famous sauce served on a Kaiser bun. Served with fries</i>	
Crab Macaroni and Cheese	16
<i>Coastal Dungeness crab, bacon, pasta shells, smoked Gouda cheese sauce topped with bread crumbs</i>	
Big Deschutes Burger	13
<i>Certified Angus Beef ©, grilled chicken breast, or Boca patty served with lettuce, tomato, and onion. Add any of the following for \$1.00 each: Cheese: pepper jack, cheddar, Swiss, provolone, bleu cheese. Toppings: bacon, sautéed mushrooms, caramelized onions, guacamole, fried egg, onion rings</i>	
Crispy Chicken Burger	13
<i>House breaded chicken breast, lettuce, tomato and choice of honey mustard or chipotle mayo. Served with fries</i>	

ENTRÉES

Kataifi Crusted Sea Scallops	34
<i>Kataifi crusted sea scallops with crab risotto, local mushrooms, pernod, and lemon oil</i>	
Duck Breast	29
<i>Seared duck breast with rice pilaf, sautéed local mushrooms, bacon, peas, fig/blood orange chutney</i>	
Northwest Trout	23
<i>Pumpkin seed crusted Idaho Red Trout with creamed spinach, roasted beets, lemon/garlic compound butter</i>	
Pork Tenderloin	18
<i>Apple cider marinated pork tenderloin wrapped in bacon, horseradish mashed potatoes, red cabbage, and fennel/onion slaw</i>	
Filet Mignon	39
<i>Eight ounce pink and black peppercorn crusted Certified Angus Beef © filet mignon, herbed fingerling potatoes, sautéed garlic and kale honey/citrus hollandaise</i>	
Flat Iron Steak	22
<i>Garlic and green peppercorn marinated grilled Certified Angus Beef © flat iron, topped with artichokes, Stilton cheese, roasted beets, homemade Worcestershire and fried onion rings, served over horseradish mashed potatoes</i>	
Lamb Stew	19
<i>Anderson Ranch Lamb stewed with fingerling potatoes, carrots, celery, and onions, served with soda bread</i>	
Chicken Marsala	19
<i>7 ounce marinated chicken breast with local mushrooms, Marsala, house rice pilaf, grilled asparagus</i>	
Stuffed Squash	15
<i>Roasted acorn squash stuffed with sweet onion, herbs, pine nuts, craisins, celery, golden raisins and Asiago cheese served with rice pilaf and sage butter</i>	