

— O W Y H E E —
T A V E R N
— S T E A K & S E A —
EST•2016

THREE COURSE MENU

FIRST COURSE

CHOOSE ONE

CUP OF SOUP
CAESAR SALAD
HOUSE DINNER SALAD

SECOND COURSE

CHOOSE ONE

BRAISED SHORT RIBS | 35

Snake River Farms American Wagyu Short Ribs topped with an herb and Burgundy demiglace, served with garlic mashed potatoes

CHICKEN CHOP | 35

Deboned half chicken pan seared, flash fried and topped with grape tomatoes and button mushrooms in balsamic reduction with demiglace butter, served with garlic mashed potatoes

STEELHEAD | 35

Columbia River Steelhead seared and topped with garlic butter and peach salsa, served with choice of side

BONE-IN RIBEYE PORK CHOP | 45

Bone-In Italian Pork Chop (24 oz), seasoned and broiled and topped with a maple bacon apple sauce, served with garlic mashed potatoes

SURF-N-TURF | 50

Filet Mignon (8 oz), topped with three butterflied shrimp and citrus chimichurri, served with choice of side

THIRD COURSE

CHOOSE ONE

PEACH COBBLER

Fresh baked peaches topped with a German streusel topping and vanilla ice cream

PUMPKIN SPICED CHEESECAKE

New York style cheesecake, topped with pumpkin spiced caramel sauce