



THE PLATEAU CLUB

SALADS

STRAIGHT COBB ^{GF}	13/15	SHRIMP LOUIS ^{GF}	16
MIXED GREENS, HARD COOKED EGG, BACON, TOMATO, AVOCADO, BLUE CHEESE, RANCH DRESSING		ROMAINE LETTUCE, HARD COOKED EGG, BAY SHRIMP, BLACK OLIVES, CUCUMBER, TOMATO, LOUIS DRESSING	
CLASSIC CAESAR ^V	11/14	SUMMER LOVE AFFAIR ^{GF/V}	15
HEART OF ROMAINE, GARLIC DRESSING, CROUTONS, SHREDDED PARMESAN		MIXED GREENS, HONEYCRISP APPLE, DRIED CRANBERRY, CARROT, PICKLED SHALLOT, CANDIED NUTS, BLUEBERRY-POMEGRANATE DRESSING	
GARDEN SALAD ^{GF/V}	11/14		
MIXED GREENS, TOMATO, CARROT, ONION, BALSAMIC DRESSING			
ADD GRILLED, SAUTÉED OR BLACKENED SALMON (15), PRAWNS (12), OR CHICKEN BREAST (11)			

SANDWICHES

PLATEAU CHEESEBURGER	18	FRIED SPICY CHICKEN SANDWICH	19
BACON-ONION JAM, LETTUCE, TOMATO, MAYONNAISE, CHEDDAR, BRIOCHE ROLL, FRIES		CAYENNE MARINADE, LETTUCE, TOMATO, CHIPOTLE MAYONNAISE, BRIOCHE ROLL, FRIES	
CLUBHOUSE	17	BLACKENED CHICKEN BREAST	16
TRIPLE DECKER SANDWICH; TOASTED WHITE BREAD, LETTUCE, TOMATO, BACON, HAM, TURKEY, CHEDDAR, MAYONNAISE, FRIES		PEPPERJACK CHEESE, LETTUCE, TOMATO, CHIPOTLE MAYONNAISE, BRIOCHE ROLL, FRIES	
B.L.T.	17	BREADED FRIED COD SANDWICH	18
PEPPERED BACON, LETTUCE, TOMATO, MAYONNAISE, ARTISAN WHITE BREAD, FRIES		SHREDDED LETTUCE, CHEDDAR CHEESE, TARTAR SAUCE, BRIOCHE ROLL, FRIES	
PRIME RIB FRENCH DIP	18	BLACK BEAN BURGER ^V	17
SWISS CHEESE, TOASTED HOAGIE ROLL, AU JUS, FRIES		LETTUCE, TOMATO, CHIPOTLE MAYONNAISE, BRIOCHE ROLL, FRIES	

GLUTEN FREE BREAD +3

ENTRÉES

GRILLED BISTRO TENDERLOIN ^{GF}	52	JALAPEÑO CHICKEN STIR FRY ^{GF}	28
14 OZ. TERES MAJOR, COFFEE-CHOCOLATE DEMI GLACE, SEASONAL VEGETABLE, MASHED POTATOES		WOK FLASH FRIED CHICKEN BITES, TERIYAKI, FRESH JALAPEÑO, STEAMED WHITE RICE, SESAME SEEDS	
<small>*DUE TO THE SIZE OF THE CUT, PLEASE ALLOW 20 MINUTES OF COOK TIME</small>			
DRY AGED 16 OZ NEW YORK STEAK ^{GF} 65		RIGATONI CACCIATORE	30
COMPOUND BUTTER, SEASONAL VEGETABLE, MASHED POTATOES		SPICY PORK SAUSAGE, SAUTÉED PEPPERS AND ONIONS, TUSCAN CHILI, TOMATO CREAM, GARLIC BREAD	
12 OZ BONE-IN PORK CHOP ^{GF}	45	EGGPLANT PARMESAN ^V	27
GRILLED MEDIUM; APPLE CIDER VINEGAR & HONEY GLAZE, SEASONAL VEGETABLE, MASHED POTATOES		RIGATONI PASTA, MARINARA, MOZZARELLA, GARLIC BREAD	
<small>*DUE TO THE SIZE OF THE CUT, PLEASE ALLOW 20 MINUTES OF COOK TIME</small>			
CHICKEN MARSALA	32	CEDAR PLANKED SALMON ^{GF}	36
SAUTÉED CHICKEN BREASTS, SWEET MARSALA WINE, CREMINI MUSHROOMS, SEASONAL VEGETABLE, MASHED POTATOES		NORTHWEST BERRY BEURRE BLANC, SEASONAL VEGETABLE, MASHED POTATOES	

GF = Gluten Free V = Vegetarian

consuming raw or undercooked meat, seafood, shellfish, or eggs may increase risk of foodborne illnesses