



THE PLATEAU CLUB

RED ALDER GRILL

Peter Hannah - Executive Chef

Zucchini Breaded 14
Crispy Zucchini | Marinara Sauce | Ranch Dressing

Marinated Olives & Feta 12
Red Pepper Flakes | Red Wine Vinegar | Olive Oil | Garlic Confit | Potato Baguette

Cajun Chicken Quesadilla 14
Spiced Grilled Chicken | Green Onion | Monterey/Cheddar | Salsa | Sour Cream

AMUSE PLATES

Polpette with Focaccia Crostini 14
Homemade Meatballs | Three Hours Red Sauce | Shredded Parmesan

Calamari Rings 16
Chili Aioli | Lemon | Breaded Calamari Rings

Cheeseburger Sliders 14
Mini Brioche | American Cheese | Spicy Aioli | Sweet Relish

Buffalo Chicken Sliders 15
Mini Brioche | Swiss Cheese | Aioli | Frank Hot Sauce

1lb. Jumbo Wings 20
Choose Buffalo or BBQ w/ Ranch Dressing

SIGNATURE GREENS

Mediterranean Salad GF 26
Blackened Seared Salmon | Romaine | Feta | Olives | Red Onion | Tomato | Cucumber | Lemon Vinaigrette

Strawberry Arugula Salad GF 24
Grilled Chicken Breast | Candied Pecan | Flagship Beecher | Cucumber | Champagne Vinaigrette

Chicken Caesar Salad 21
Hearts of Romaine | Rustic Croutons | Parmesan | Lemon | Caesar Dressing

Blackberry Steak Salad GF 26
Marinated Grilled Hanger Steak | Spring Mix | Pickle Peppers | Cucumber | Olives | Goat Cheese | Tarragon Honey Vinaigrette

SOUP & SIDE SALADS

Beef Noodle Soup Cup | Bowl 6 | 9
Chef's Soup 6 | 9

Classic Caesar V 7 | 14
Mixed Green Salad V GF 7 | 14
Tomato | Carrots | Cucumber | Ranch Dressing

Add Protein: Chicken +8 | Salmon +10 | Steak +12 GF

BURGERS & SANDWICHES

Served On Macrina Bakery Bread w/ Fries | Substitute House Salad +2, Cup of Soup +2, Fruit Cup +2
Gluten Free Bread Available +2

Wagyu Pub Burger 20
8 oz. Wagyu | Beecher's Flagship Cheese | Peppered Bacon | Sriracha Mayo | Lettuce | Tomato

Gyro Beef Wrap 19
Lettuce | Tomato | Red Onion | Cucumber Sauce

Vegetable Burger V 20
Pepper Jack Cheese | Lettuce | Tomato | Brioche Bun | Spicy Aioli

Prime Rib Dip 24
Prime Rib | Swiss | Caramelized Onion | Horseradish Aioli | Rustic Bread | Au Jus

Plateau Turkey Club 18
Fresh Sliced Turkey | Aioli | Swiss | Peppered Bacon | Lettuce | Tomato

Buffalo Chicken Wrap 20
Spicy Grilled Chicken | Blue Cheese Dressing | Red Leaf | Slaw | Frank Hot Sauce

Salmon BLT 22
Blackened Spice | Lettuce | Tomato | Peppered Bacon | Remoulade | Ciabatta

Tavern Burger 20
Lettuce | Tomato | Pickle Chip | Bacon | American Cheese | Remoulade | Fries

Carne Asada GF 22
Marinated Sirloin Steak | Pico de Gallo | Jalapeno | Onion | Cilantro | Corn Tortilla

FEATURED SELECTIONS

Cajun Penne Pasta 25
Grilled Chicken | Prawns | Tomato | Onion | Spinach | Parmesan | Cajun Cream Sauce

Honey Peppered Sockeye GF 36
Wild Alaska Sockeye Salmon | Fried Rice | Lima Bean | Peas | Corn

Cavatappi Hot Link Casserole 25
Beecher Cheese Sauce | Calabrian Pepper | Cauliflower | Garlic | Parmesan Panko Crumbs

Tri-Color Tortellini V 25
Basil Pesto | Tomato | Broccoli | Onion | Arugula | Parmesan Cheese

Tempura Fish & Chips 25
Beer-Battered Rock Fish | Cabbage Slaw | Tartar Sauce | Lemon

Fajitas Beef GF 32
Marinated Beef Strips | Salsa | Bell Peppers | Guac | Sour Cream | Warm Corn Tortilla

Herb Marinated Steak GF 38
Grilled Hanger Steak | Smashed Fingerling Potato | Parmesan Cream Spinach | Red Wine Demi

Chili Rubbed Chicken Skillet GF 28
Marinated Chicken Strips | Garlic | Onion | Bell Peppers | Warm Corn Tortilla

Mongolian Beef 29
Crispy Noodles | Green Onion | Garlic | Walla Walla Onion | Soy Glaze

WEDNESDAY

Half off bottles of ALL wine.
(Dine in only)
Wine & Wagyu- \$30

DINING NIGHTS AT THE CLUB

FRIDAY
10 oz Prime Rib | Yukon Mashed Potato & Broccoli GF
\$45

SATURDAY

Jumbo Shrimp Surf n' 6 oz. Beef Tenderloin Turf GF
\$45

THURSDAY-BURGER NIGHT

Classic 6oz Cheeseburger \$14
Upgrade to Wagyu +3

SUNDAY

Free kid's meal with the purchase of an accompanying adult entree!

THE SWEET SPOT

Churros Bites 10
Chocolate Sauce | Dulce de Leche | Cinnamon Sugar

Strawberry Shortcake Jelly Roll 10
Strawberry Compote | Powder Sugar | Whipped Cream

Warm Chocolate Brookie 10
Ghirardelli Chocolate | Vanilla Ice Cream | Chocolate Drizzle

Snoqualmie Ice Cream 9
Choice of: Vanilla | Cookies & Cream | Chocolate Brownie Ice Cream

WHAT'S ON DRAFT?

Rotating Handle 7

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Modelo Especial 7

Manny's Pale Ale 7

Voodoo Ranger IPA 7

GF= Gluten Free V= Vegetarian

Consuming raw or undercooked meat, seafood, shellfish, or eggs may increase risk of foodborne illness.

Please inform your server of any allergy or dietary restrictions.