

solomon's



SMALL PLATES

Carpaccio*

2 Sisters Wagyu pepper-seared beef, pickled cabbage, shaved Parmesan, lemon zest, finished with black truffle and smoked sea salt from the Oregon coast. Served with Village Baker Striata crostini's 16

Foie Gras*

Balsamic-fig reduction, watercress, blackberry jam, crispy baguette 18

Mushroom Toast

Locally foraged wild mushrooms, roasted with cracked pepper-sherry cream. Served on Village Baker striata and garnished with micro greens 15 v

Roasted Quail

Roasted quail served over a bed of couscous, cherry tomatoes, goat cheese, red kale, hazelnuts and finished with a port wine sauce 18 gf

SALADS

Winter Greens

Mixed greens, fennel, radicchio, roasted beets topped with sliced almonds and finished with a honey dijon dressing 15 gf vegan

Caesar Salad

Baby romaine, smoked Caesar dressing, shaved Parmesan, and a baked Parmesan crisp 14

Spinach & Squash Salad

Baby spinach, winter squash, red onion, pomegranate, endive, and chèvre cheese. Served with a pomegranate vinaigrette 15 gf v

MAINS

Short Ribs*

Tourne potatoes, onion, asparagus, fresh herbs and micro greens. Served with an au jus reduction gf

Cedar River Farms 32

2 Sisters 100% Wagyu 39 Limited availability

Duck Confit

Warm beet salad, goat cheese, marble potatoes and sherry-finishing vinegar 32 gf

Pan Seared Salmon*

Wild Alaskan King salmon, vegetable nest, finished with a miso beurre blanc sauce 34 gf

Chef's Pasta

House-made chef's pasta prepared in house daily with fresh local ingredients 22

Add a pan-roasted chicken breast 8 gf option available

Sole Meunière*

Lightly breaded Petrale Sole filet draped over a bed of rice pilaf and broccolini, topped with fresh parley and a lemon-caper reduction 33

Venison

Filet of venison, braised yellow and red cabbage, roasted garlic parsnip purée. Topped with a blackberry gastrique 36

2 Sisters Wagyu Burger*

100% ground Wagyu specially prepared by the Chef daily. Served on a Big Ed's brioche roll. Ask your server for details 27 gf option available

Vegan Paella

Spanish saffron rice, sautéed onions, bell peppers, artichoke hearts, tomatoes, and green beans 26 gf vegan

CUTS

Cedar River Filet of Beef*	8oz	39
St. Helens Ribeye*	12oz	38
Wagyu Bavette*	8oz	42
Carlton Farms Bone-in Pork Chop*	12oz	29
Elk Chop	6oz	38
New York	12oz	36

SAUCES (select one)

- Brandy Peppercorn gf
- Fig Bordelaise gf
- Smoked Horseradish Crème gf v

SIDES (select two)

- Locally Foraged Mushrooms gf vegan
- Roasted Winter Veggies gf v
- Garlic-Chive Mashed Potatoes gf v
- Braised Cabbage gf vegan
- Chef's Risotto gf v

Bills can be split up to 4 ways. Split plate fee 3

*Consumer advisory: We would like to remind you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

gf- gluten-free v- vegetarian vegan- vegan