

APPETIZERS

BACON WRAPPED DATES (GF) | \$13

Four dates stuffed with goat cheese and wrapped in bacon. Served with a maple syrup and balsamic glaze & garnished with toasted Oregon hazelnuts.

Pair with Willamette Valley Vineyards Riesling

COCONUT PRAWNS | \$12

Six large prawns coated with panko and coconut shavings; fried and served on a bed of cabbage with sweet chili sauce.

Pair with Cava Emendis Brut

ROASTED RED PEPPER HUMMUS PLATTER | \$12

(GF and Vegan Available)

House-made roasted red pepper hummus topped with feta cheese. Served with cucumbers, carrots, peppers, olives, cherry tomatoes & grilled pita chips.

Pair with Silver Falls Vineyards Pinot Noir

SPINACH JALAPEÑO ARTICHOKE DIP | \$10

(GF Available)

House-made spinach jalapeño artichoke dip served with grilled pita chips & crostini.

Pair with Pudding River Wine Cellars Rosé

BEETS CARPACCIO (GF) | \$9

(Vegan Available)

Thinly-sliced beets served over arcadian greens and garnished with toasted Oregon hazelnuts, balsamic glaze, dill aioli, microgreens & boursin cheese.

Pair with Chateau Lorane Cuvee

STARTER SALADS

GARDEN SALAD | \$8

Mixed greens topped with carrot, cherry tomato, cucumber slices, parmesan cheese, croutons & your choice of dressing.

CAESAR SALAD | \$9

Hearts of romaine lettuce tossed with creamy Caesar dressing. Topped with parmesan cheese, roasted garlic cloves, sun-dried tomatoes & croutons.

BLOOD ORANGE WINTER SALAD | \$9

Spinach topped with dried cranberries, diced red onion, bacon, feta cheese & blood orange vinaigrette.

18% gratuity will be added for parties of 8 or more.

\$3 split plate fee

ENTRÉE SALADS

COULOTTE STEAK SALAD | \$18

(GF Available)

5oz Coulotte steak grilled to perfection. Served on a bed of mixed greens with fire roasted red peppers, goat cheese, onion straws & garlic balsamic dressing.

Pair with True Myth Cabernet

CHICKEN COBB SALAD (GF) | \$16

Served on hearts of romaine lettuce with tomato, blue cheese crumbles, bacon, avocado, egg & your choice of dressing.

Pair with Chateau Lorane Chardonnay

DINNER CAESAR SALAD | \$12

Hearts of romaine tossed with house-made creamy Caesar dressing. Topped with parmesan cheese, croutons & roasted garlic cloves.

Add 7oz ounce grilled or fried chicken | \$5 Add 5 large grilled shrimp | \$7

Add Salmon fillet | \$8

Pair with Season Cellars Sauvignon Blanc

PASTAS

GREEK STYLE PASTA | \$22

(GF and Vegan Available)

Kalamata olives, tomatoes, garlic, spinach, feta cheese & a pinch of red pepper flakes. Served with cavatappi pasta in house-made roasted tomato sauce.

Pair with Hanson Vineyards Rustic Red Blend

SEAFOOD PASTA | \$30

(GF Available)

Salmon, clams, shrimp & spinach. Served with cavatappi pasta in a roasted red pepper cream sauce.

Pair with Willamette Valley Vineyards Pinot Gris

NEW ORLEANS STYLE PASTA | \$24

(GF Available)

Chicken, andouille sausage, mushrooms & onions. Served with cavatappi pasta in Cajun alfredo sauce.

Pair with Beotiful Fox Grenache

MUSHROOM AND STEAK RAVIOLI | \$28

Mushroom ravioli served in a mushroom cream sauce. Topped with spinach, pine nuts and 5oz of grilled Coulotte steak.

Pair with Vitis Ridge Pinot Noir

18% gratuity will be added for parties of 8 or more.

\$3 split plate fee

ENTRÉES

Each entrée comes with your choice of rice pilaf, garlic mashed potatoes, baked potato or seasoned fries and seasonal vegetables.

Substitute sweet potato fries or onion rings | \$2

Add bacon, cheese & chives to your baked or mashed potatoes | \$2

GRILLED RIBEYE (GF) | \$38

10oz Cedar River ribeye grilled to perfection & topped with herb butter.

Mushrooms & Onions | \$3

Garlic & Rogue Blue Cheese | \$4

3 Grilled Shrimp | \$5

Pair with Zerba Wild Z

SURF & TURF (GF) | \$34

10oz Coulotte steak served with 2 seared scallops & hollandaise sauce.

Pair with Pudding River Wine Cellars Chardonnay

BACON WRAPPED PORK MARSALA (GF) | \$26

Two 4oz pork medallions wrapped in bacon and topped with a mushroom onion marsala sauce.

Pair with Abacela Tempranillo

CEDAR PLANK SALMON | \$32

(GF Available)

Wild caught Columbia River salmon topped with marionberry compote served with a side of creamy orzo and vegetables.

Pair with Pudding River Wine Cellars Chardonnay

SEAFOOD DUO (GF) | \$32

Two bacon wrapped scallops and 3 jumbo prawns served in a tequila bacon beurre blanc sauce.

Pair with Willamette Valley Vineyards Riesling

CHICKEN PARMESAN | \$24

Parmesan crusted chicken breast topped with melted provolone cheese & marinara sauce.

Served with a side of creamy orzo & vegetables.

Pair with Kramer Vineyards Pinot Noir

MOONSTONE BARN BURGER | \$17

(GF Available)

Half-pound grass fed patty topped with bacon, ham, fried egg, onion, lettuce, tomato, pickle & cheddar cheese. Served with seasoned fries.

Make it a Beyond Burger | \$3 Make it a turkey burger | \$3

Pair with L'Ecole Merlot

BEYOND STUFFED BELL PEPPER (GF) | \$20

(Vegan Available)

Bell pepper stuffed with rice, vegetables, mozzarella cheese & plant-based Beyond meat. Topped with house-made roasted tomato sauce and served with a side salad & garlic bread.

Pair with Turley Wine Cellars Juvenile Zinfandel

18% gratuity will be added for parties of 8 or more.

\$3 split plate fee