



OREGON WINE MONTH FEATURE

Elk Cove Pinot Noir Rosé

Notes of Rainier Cherry, Spring Nectarine and Jasmine with a Refreshing Dry Finish
Gls 10.5 Btl 40

Trisaetum Willamette Valley Pinot Noir

Aromas of Fresh Blueberry, Raspberry with a Hint of French Vanilla
Gls 16 Btl 62

FEATURED APPETIZERS

Northwest Steamer Clams

Wine & Citrus Butter Sauce, Chili Flake, Fennel, Gunpowder Chili Oil, Toast 18

FEATURED ENTREES

Fire Grilled King Salmon*

Baby Carrot & Chickpea Puree, Roasted Delicata Squash, Cauliflower, Brussels Sprouts, Caramelized Shallots, Harissa 45

Fresh Seared Alaskan Halibut *

Roasted Heirloom Cherry Tomatoes, Asparagus, Patty Pan Squash, Padron Peppers, Crimini Mushroom, Fennel, and Fresh Basil, Saffron Dill Emulsion 45

Chili Marinated Kobe Flat Iron Steak *

Poblano Romesco, Creamy Charred Corn, Mustard Seed Marble Potatoes 37

Braised Kurobuta Pork Shank

Yukon Gold Potato, Baby Carrot and Butternut Squash Mash with Sautéed Spinach and Chimichurri 39

Mishima American Wagyu Flank Steak *

Black Garlic Emulsion, Sautéed Spinach, Spring Vegetable Stack, Radish 45

Mesquite Smoked Paella

Andouille Sausage, Pork Belly, Roasted Chicken, Jumbo Prawns, Manila Clams, Soft Shell Crab, Saffron Rice, English Peas 48

Salt & Pepper Seared East Coast Scallops*

Spring English Peas & Onion, Parmesan, Bacon Jam, Mascarpone, Risotto, Pistachio-Kale Pesto, Crispy Onions, Micro Greens 41

Spinach & Ricotta Ravioli by Bertagni

Wild Mushroom Ragout, Parmesan, Fresh Herb, Olive Oil 27

City Grill Collection

Hibiscus Martini

Ketel One vodka, Cointreau, Housemade hibiscus syrup, fresh lime sour. 12

Eastside Elderflower

St. George Botanivore gin, St. Germain, cucumber, mint, fresh lime sour. 12.5

Habañero Margarita

PCG infused Sauza Hornitos habañero tequila, peach shrub, fresh lime sour, triple sec and a secret ingredient. 11

Lavender Cosmo

Absolut Mandrin, Giffard Crème de Violette, Cointreau, fresh lime sour, cranberry juice, lavender sugar rim. 11.5

Ginger Lemon Drop

Skyy Ginger vodka, fresh lemon sour, ginger sugar rim. 10.5

Old Fashioned

Jim Beam rye, sugar cubes, fresh muddled oranges, peach bitters. 11

The Grill Martini

Ultimat vodka, dry vermouth, Rogue River blue cheese stuffed olives. 14.25

Cucumber Martini

Bombay Sapphire, fresh lime sour, cucumbers. 10.5

Huckleberry Mojito

Bacardi Limón rum, fresh muddled mint, lime, sugar cubes, finished with a press. 10

Collection Manhattan

Maker's Mark, Noilly Prat sweet vermouth. 13.25