



Soups & Salads

Chef's Seasonal Soup

Cup 7 Bowl 9

Chophouse Caesar

Romaine, radicchio, Parmigiano-Reggiano. 8

Apple, Gorgonzola & Candied Hazelnuts

Baby greens, champagne vinaigrette. 8.5 **veg**

Seared Rare Yellowfin Tuna Niçoise*

Mixed greens, kalamatas, green beans, marble potatoes, deviled eggs, champagne vinaigrette. 21

Seasonal Mixed Greens

Fresh basil, tomato, pink peppercorn vinaigrette. 8 **gf/veg**

Oven Roasted Chioggia Beets

Baby arugula, pistachio pesto, pink peppercorn vinaigrette. 9 **gf/veg**

Blue Cheese Iceberg Stack

Roasted tomatoes, pickled onions, candied bacon. 9 **gf**

Northwest Cioppino

Salmon, prawns, scallops, calamari, lobster saffron broth with choice of small salad. 17

Specialty Rice Roll Combinations

Miso soup, sunomono salad with fresh berries, pickled ginger, wasabi

Raw*

Spicy Yellowfin Tuna Roll - Yellowtail, Yellowfin Tuna & Salmon Nigiri - spicy mango sauce, garlic chili oil. 18

Cooked

Crab & Avocado Roll - Eel, Tempura Shrimp & Tobiko Nigiri - pickled ginger relish, spicy mango sauce. 17

Vegetarian

Charred Vegetable & Yuzu Roll - Sweet & Tart Avocado, Grilled Asparagus & Pickled Shiitake Nigiri - sweet soy, spicy mango sauce. 16 **veg**

Burgers & Sandwiches

Roast Turkey, Bacon & Avocado Sandwich

Provolone, soy wheat bread, pistachio pesto, ranch fries. 15

Char Grilled Lamb Burger*

Soppresata, goat cheese, iceberg, potato bun, ranch fries. 15

New York Strip Loin Dip*

Provolone, ciabatta, French onion soup, ranch fries. 17

Warm Crab & Shrimp BLT

Pancetta, Asian slaw, focaccia, ranch fries. 17

PCG American Blend Cheeseburger*

Brisket, short rib & chuck, apple smoked bacon, Tillamook® white cheddar, crispy onions, brioche. 16

Roasted Vegetable Philly

Smoked Gouda, squash, zucchini, bell peppers, arugula, peppercorn vinaigrette, hazelnut romesco. 13 **veg**

Italian Grinder

Ham, soppressata, coppa, provolone, pepperoncini. 15

Croque Madame*

Ham, white cheddar, Dijon, Mornay sauce, sunny-side egg. 15

Half Sandwich Combos

Served with ranch fries and choice of small salad or cup of soup. 16

Roast Turkey, Bacon & Avocado | Warm Crab & Shrimp "BLT" | New York Strip Loin Dip*

Entrées

Stir-Fried Spicy Tofu & Petite Vegetables

Basil, cilantro, warm sushi rice. 13 **veg**

Pan Seared Rainbow Trout

Brown butter bacon vinaigrette, wilted spinach salad. 15

Beer Battered Fish & Chips

Lemon caper tartar, ranch fries. 17

Niman Ranch Prime Dry Aged Top Sirloin*

Marble potatoes, green beans, bourbon steak sauce. 10 oz. 39

Grilled Columbia River Steelhead

Pancetta mushroom risotto, pistachio pesto, caprese salad. 21 **gf**

Walt's City View Lunches

Accompanied with a unique dessert selection. 21

Lemon Herb Chicken Breast

Mushroom risotto, summer vegetables, hazelnut romesco, caprese salad.

Char Grilled Pork T-Bone

Honey-brined, lemon garlic green beans, marble potatoes, whole grain mustard sauce.

Sautéed Scampi Wild Prawn Linguini

White wine, garlic, capers, tomatoes, lemon butter sauce.

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Not all ingredients are listed, please advise your server if you have any allergy concerns.

gf Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.

veg Vegetarian. May contain eggs and/or dairy. Please ask your server for details.