

## Chefs Choice

<b>Sea Scallops</b> Pan seared sea scallops set in a roasted red pepper Coulis served with saffron risotto cake and seasonal fresh vegetable medley	23.95
<b>Baby Back Ribs</b> Hand-rubbed, slow roasted half rack of pork ribs with Whiskey BBQ sauce and served with housemade Mashed potatoes	22.95
<b>Broiled Porterhouse Pork Chop</b> Flavored with a stone ground mustard marinade and finished with whiskey cream sauce and housemade mashed potatoes	20.95

## Prime Rib & Steaks

Served with sourdough scones and honeybutter, housemade soup or salad, baked potato and daily vegetable selection and **your choice of:**

Bleu cheese Butter	Port shallot demi-glace
Wild mushroom demi-glace	Housemade fresh cilantro pesto

### Oregon Country Beef

**Prime Rib** 10 oz 28.25 14 oz 32.95  
We proudly serve Oregon Country Beef® provided by Northwest ranching families committed to using environmentally sound grazing practices to produce delicious, hormone-free beef. Served with au jus and creamy horseradish sauce.

**Rib Eye Steak** 10 oz 25.25 14 oz 31.50  
Lightly seasoned

**Top Sirloin and Grilled Prawns** 25.95  
A choice top sirloin finished with port and shallot demi-glace, paired with a skewer of jumbo prawns

**Filet Mignon** 31.95  
Tender 8 oz. filet with Bleu cheese butter

**Flat Iron Steak** 19.95  
Flavorful 8 oz. steak served with fresh cilantro pesto

## Pine Tavern Specialties

Served with housemade soup or salad, and with sourdough scones and honeybutter

**Pork Tenderloin Oregonian** 23.95  
Pan-seared tenderloin encrusted in chopped hazelnuts and topped with marionberry-merlot sauce, served with housemade mashed potatoes

**Jägerschnitzel** 21.95  
Tender veal cutlet lightly breaded and pan-fried with a wild mushroom demi-glace, served with housemade mashed potatoes and braised red cabbage

**Pine Tavern Meatloaf** 16.25  
Lean ground beef and pork sausage mixed with herbs and spices, topped with a wild mushroom demi-glace and served with housemade mashed potatoes

**Chicken Marsala** 19.95  
Tender, whole chicken breast and mushrooms in a sweet Marsala reduction, served with housemade mashed potatoes

**Broiled Fresh Salmon** 19.95  
Atlantic salmon filet served with honey-garlic sauce and wild rice pilaf

**Prawn Soleil** 19.95  
Sautéed prawns and roasted garlic with fresh basil tomatoes and thyme in a white wine sauce tossed with angel hair pasta and finished with grated parmesan

**Seafood Lasagna** 19.95  
Layers of pasta, ricotta cheese, spinach, bay scallops and crab set in a bleu cheese béchamel sauce

**Vegetable Sauté** 15.95  
Sautéed broccoli, carrots, squash, mushrooms, and zucchini tossed with angel hair pasta and sundried tomatoes, finished with balsamic reduction and parmesan cheese

### Five Buck Burgers on Wednesdays

Wednesday is burger day at the Pine Tavern. Join us for a classic Pine Tavern Burger served with our housemade chips for only \$5.00. You can customize your burger with any of our condiments for \$1.00 each and build the burger of your dreams  
Wednesdays only - No To Go orders