



## SOUPS & SALADS

**Soup du Jour** 8.50

Ⓞ **503 Signature Crab Bisque** 13.00

**House Green Salad** ~ apples, bleu cheese, candied walnuts & house vinaigrette 9.00

**Wedge Salad** ~ iceberg lettuce, lardons, tomatoes, bread crumbs & house-made bleu cheese dressing 10.00

Ⓞ **Arugula Salad With Seasonal Fruit**  
goat cheese, hazelnuts & balsamic vinaigrette 11.00

## STARTERS

Ⓞ **Maple Braised Pork Belly** ~ creamy polenta, mama lil peppers, poached egg & chimichurri sauce 15.00

**Fried Brussels Sprouts** ~ sweet soy-honey glaze & sesame seeds 9.50

**Duck Confit Spring Rolls** ~ carrots, peppers, cabbage, scallions & cilantro with wasabi cream sauce 14.50

**Crab Cakes** ~ house-made cole slaw & jalapeño remoulade 15.50

**Ahi Tuna Tartare** ~ mango/avocado & red pepper salsa with fried wonton chips 14.00

**Salt & Pepper Calamari** ~ spicy cocktail sauce & lemon aioli 12.00

**Tempura Green Beans** ~ mama lil pepper aioli 9.00

**Steamed Manila Clams** ~ white wine, shallots, chili flake, lemon, garlic, linguica and rustic bread 13.50

## SIDES

creamy polenta 6.00 sauteed spinach 6.00

grilled asparagus 6.00 green beans 6.00

roasted brussels sprouts 7.00

black truffle & gruyere mac & cheese 13.00

## ENTRÉES

Ⓞ **Crispy Confit Chicken** ~ creamy polenta, green beans & pan jus 26.00

Ⓞ **Cascade Natural Ribeye Steak** ~ oven roasted potatoes, grilled asparagus & red wine demi-glace 38.00

Ⓞ **Jambalaya** ~ butter poached shrimp, andouille sausage, chicken, basmati rice & cajun stew 21.50

Ⓞ **Pan Seared Sea Scallops** ~ parsnip puree, caramelized apples, spinach, walnuts & cider gastrique 34.00

**Gnocchi Bolognese** ~ traditional sauce with lamb/pork & beef, house-made potato pasta & parmesan cheese 22.50

Ⓞ **\*\*Seared Ahi Tuna** ~ sauteed green beans, shitake mushrooms, carrot-ginger puree & wasabi cream sauce 32.00

Ⓞ **St. Louis Style Spare Ribs** ~ house spice rub, baked beans, house-made cole slaw 23.00

**Steak Frites** ~ grilled top sirloin, french fries tossed with bleu cheese, spinach & red wine gastrique 27.00

## PIZZA

**Margherita** ~ tomato sauce, fresh basil, mozzarella & parmesan cheeses 17.00

**Kind Of Bleu** ~ caramelized onions, apples, bleu cheese, arugula & cider gastrique 18.00

**\*\*Italiano** ~ napoli salami, sausage, pepperoni, wild mushrooms, tomato sauce, mozzarella & parmesan cheeses 19.00

Ⓞ Gluten Free

\*\* Wild mushrooms are not an inspected item.

# Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



## BOTTLE LIST

### SPARKLING

NV	Conundrum Sparkling Brut, <i>California</i>	40
NV	Lucien Albrecht "Cremant d'Alsace" Rose, <i>France</i>	48
2014	Argyle Brut Sparkling, <i>Willamette Valley</i>	52
2013	Schramsberg Blanc de Noirs, <i>Calistoga</i>	64
NV	Nicolas Feuillat Brut, <i>Champagne</i>	72
NV	Bollinger Special Cuvee Brut, <i>Champagne</i>	100

### RIESLING/ROSE & AROMATIC WHITES

2016	Terra d'Oro White Blend, <i>Clarksburg</i>	34
2015	Arcane Cellars Riesling, <i>Willamette Valley</i>	36
2017	Copain Rose "Tours Ensemble", <i>Sonoma Coast</i>	38
2017	Dr. Loosen "Blue Slate" Riesling, <i>Mosel</i>	40
2017	J. Scott Albarino, <i>Washington</i>	42
2016	Dobbles Grenache Blanc, <i>Willamette Vly</i>	44
2016	Vietti Arneis, <i>Italy</i>	46
2017	Dashe Chenin Blanc, <i>Clarksburg</i>	48

### PINOT GRIS/BLANC

2017	Foris Pinot Gris, <i>Rogue Valley</i>	32
2016	Eyrie Pinot Gris, <i>Dundee</i>	38
2016	J Vineyards Pinot Gris, <i>Russian River</i>	40
2016	Four Graces Pinot Blanc, <i>Willamette Valley</i>	42
2015	Ken Wright Pinot Blanc, <i>Willamette Valley</i>	46

### SAUVIGNON BLANC

2017	J. Scott, <i>Rogue Valley</i>	36
2016	Jules Taylor, <i>Marlborough</i>	38
2016	Cottat, <i>Sancerre</i>	48

### CHARDONNAY

2016	Sea/Sun, <i>California</i>	36
2015	Cambria "Clone 4", <i>Santa Maria Vly</i>	42
2016	Sonoma Cutrer, <i>Russian River</i>	46
2016	Cave de Lugny, <i>France</i>	52
2016	Hartford Court, <i>Russian River</i>	54
2015	Stag's Leap "Karia", <i>Napa</i>	58
2015	Domaine Drouhin "Arthur", <i>Willamette Valley</i>	62
2016	Prisoner "The Snitch", <i>Carneros</i>	65
2015	Frank Family, <i>Carneros</i>	68
2015	Rombauer, <i>Carneros</i>	72
2014	Far Niente, <i>Napa</i>	86
2016	Cameron "Clos Electrique", <i>Dundee Hills</i>	100

### PINOT NOIR

2016	Lady Hill Winery, <i>Willamette Vly</i>	46
2013	Willakenzie "Kiana", <i>Yamhill-Carlton</i>	48
2015	Ken Wright "Cuvee", <i>Willamette Valley</i>	52
2017	St. Innocent "Villages Cuvee", <i>Willamette Vly</i>	54
2017	Pete's Mountain "Haley's Block", <i>Willamette Vly</i>	56
2016	Alexana "Terroir Series", <i>Willamette Vly</i>	58
2014	Angela, <i>Yamhill-Carlton</i>	62
2017	Colene Clemens "Dopp Creek", <i>Chehalem Mtn</i>	65
2015	Bergstrom "Cumberland Reserve", <i>Willamette Vly</i>	68
2015	Siduri "Muirfield Vyrd", <i>Willamette Vly</i>	72
2014	Colene Clemens "Margo", <i>Chehalem Mtn.</i>	75
2015	Archery Summit "Premier Cuvee", <i>Willamette Vly</i>	78
2015	Domaine Drouhin, <i>Dundee Hills</i>	82
2015	Brickhouse "Cuvee du Tonnelier", <i>Ribbon Ridge</i>	85
2015	Zena Crown "The Sum", <i>Eola-Amity</i>	90
2015	Ken Wright "Shea Vyrd", <i>Yamhill-Carlton</i>	95
2015	Domaine Serene "Evenstad" <i>Willamette Valley</i>	110
2015	Cameron "Clos Electrique", <i>Dundee</i>	115
2015	Beaux Frères "Beaux Frères Vyrd", <i>Ribbon Ridge</i>	125
2015	Domain Drouhin "Louise", <i>Dundee Hills</i>	140

### MALBEC/MERLOT

2016	Chateau St. Jean Merlot, <i>Napa</i>	32
2014	Basel Cellars Merlot, <i>Columbia Valley</i>	44
2015	Catena Malbec, <i>Argentina</i>	42
2010	Budguer Reserve Malbec, <i>Argentina</i>	48

### SYRAH/PETIT SIRAH

2015	Basel Cellars Syrah, <i>Columbia Valley</i>	42
2012	Deuce Cellars Syrah, <i>Walla Walla</i>	54
2015	Stags' Leap Petit Sirah, <i>Napa Valley</i>	66
2014	Long Shadows "Sequel" Syrah, <i>Col Vly</i>	95

### ZINFANDEL

2014	Dashe, <i>Dry Creek</i>	48
2017	Neyers "Vista Luna", <i>Sierra Foothills</i>	56
2016	Robert Biale "Black Chicken", <i>Napa Valley</i>	62
2016	Turley "Old Vines", <i>Napa</i>	66
2017	Hartford Court, <i>Russian River</i>	70

### CABERNET SAUVIGNON

2016	J. Lohr, <i>Paso Robles</i>	36
2013	Basel Cellars, <i>Columbia Valley</i>	38
2016	Joel Gott "815", <i>Napa</i>	40
2014	Seven Hills, <i>Columbia Valley</i>	56
2012	Cougar Crest, <i>Walla Walla</i>	60
2014	Arrowood, <i>Knight's Valley</i>	64
2015	Robert Mondavi, <i>Napa</i>	68
2015	L'Ecole 41, <i>Walla Walla</i>	74
2014	Woodward Canyon "Artist Series", <i>Walla Walla</i>	78
2015	Hickenbotham "Trueman", <i>McLaren Vale</i>	84
2015	Frank Family, <i>Napa</i>	88
2014	Ridge, Montebello Vyrd, <i>Santa Cruz</i>	100
2016	Schrader "Double Diamond", <i>Napa</i>	120
2016	Long Shadows "Feather", <i>Columbia Vly</i>	110
2003	La Jota, <i>Howell Mountain</i>	150
2016	Caymus (1 liter bottle), <i>Napa</i>	165
2014	Leonetti, <i>Walla Walla</i>	175

### MORE REDS/BLENDS

2017	Honoro Vera Garnacha, <i>Jumilla</i>	28
2015	Cana's Feast "Bricco Red", <i>Columbia Valley</i>	32
2014	Apex Cellars Sangiovese, <i>Columbia Valley</i>	36
2014	Castella Di Albola Chianti Classico, <i>Italy</i>	42
2014	Don Carlo Cabernet Franc, <i>Walla Walla</i>	48
2014	Lang & Reed Cabernet Franc, <i>Napa</i>	56
2014	Abacela "Barrel Select" Tempranillo, <i>Umpqua</i>	58
2013	Waters "Interlude", <i>Columbia Valley</i>	62
2015	Conundrum Zinfandel Blend, <i>Napa</i>	64
2013	Spring Valley "Frederick", <i>Walla Walla</i>	80
2014	Col Solare, <i>Red Mountain</i>	88
2014	Long Shadows "Chester-Kidder", <i>Columbia Vly</i>	95
2016	Long Shadows "Pirouette", <i>Columbia Vly</i>	105
2012	Figgins "Estate Red", <i>Walla Walla</i>	140