

at Michele's

STARTERS

ROASTED GARLIC ARANCINI

Roasted garlic risotto stuffed with applewood smoked bacon and gorgonzola. Served with roasted red pepper coulis 9

CRAB AND LOBSTER CROQUETTES

Dungeness crab and lobster claw meat coated in a crispy macadamia nut crust. Served with pineapple cilantro relish and roasted garlic sea salt butter sauce 25

MUSHROOM FRITES

Sliced portobello battered in a crispy sake tempura. Served with chipotle aioli 14

WAGYU BEEF SKEWERS

With a Pendleton Whisky glaze 18

SPICY TERIYAKI PORK SHANK GF/DF

Marinated with toasted sesame seeds, green onion, and a spicy teriyaki 25

SOUPS AND SALADS

SEARED SCALLOP SALAD

Golden-seared scallops with a porcini and chanterelle sauté and a salad of watercress and micro greens drizzled with strawberry balsamic dressing 26

WARM KALE SALAD GF/DF

Braised kale, roasted pine nuts, golden raisins, and black garlic. Served with a parmesan crisp 8

GRILLED WEDGE CAESAR SALAD GF

Lightly grilled romaine heart, croutons, shaved parmesan, and house made caesar dressing 9
With chicken or crispy pork belly +4
With wild pacific smoked salmon or prawns +6
With dungeness crab +7

BLACKENED PRIME RIB SALAD GF

Cajun-rubbed dry-aged Angus ribeye, marinated heirloom cherry tomatoes, pineapple carpaccio and parmesan crisps 24

FRENCH ONION SOUP

Caramelized sweet onions in a rich beef broth, served with a crostini and tillamook gruyere cheese
Cup 7
Bowl 11

SOUP DU JOUR

Our house made soup of the day
Cup 7
Bowl 11

ENTREES

NEW YORK STRIP*

30 day dry-aged certified Angus New York strip.
Served with a chimichurri sauce, seasonal vegetables,
and choice of truffled potato dumplings, black garlic
roasted red potatoes, or maple sweet potato polenta

8 oz	40
10 oz	48
Gentlemen's cut 12 oz	57

CARAMELIZED PORK BELLY & CHORIZO SUGO

Crispy house-cured pork belly in a rich tomato broth,
tagliatelle pasta, and shaved parmesan

18

GRILLED CORNISH GAME HEN

Buttermilk soaked bone-in hen with a morel cream
sauce and black garlic roasted red potatoes

20

PAN SEARED DUCK BREASTS

Medium rare duck breast, roasted spaghetti squash
fritters, and a bing cherry demi-glace

24

CHILI CRUSTED RIBEYE*

Creole spiced 30 day dry-aged certified Angus
beef ribeye. Served with bleu cheese bacon butter,
seasonal vegetables, and choice of truffled potato
dumplings, black garlic roasted red potatoes, or
maple sweet potato polenta

8 oz	49
10 oz	59
Gentelman's Cut 12 oz	72

HERB CRUSTED TOMAHAWK PORK LOIN

10 oz fresh herb crusted bone-in loin chop topped
with a bourbon fuji apple butter and served with
maple sweet potato polenta and seasonal vegetables...

30

FLATIRON GRILLED ROCKFISH

Seared Rockfish fillets, charred lemon beurre blanc
and Tamari soba noodles

26

Chicken

18

Prawns

31

Scallops

42

BRUNCH

BLINTZ

Housemade crêpes, cream cheese, huckleberry and
strawberry compote, and crème fraîche

16

LEMON RICOTTA PANCAKES

Three lemon ricotta pancakes, blackberry honey
butter, fresh berries, and coffee spiced sausage

18

GERMAN PANCAKE

Golden, puffy, oven-baked pancake. Served with
two eggs cooked to order and choice of coffee spiced
sausage, fresh herb-crusted ham, or applewood
smoked bacon

19

COLETTE'S CLASSIC BREAKFAST

Two eggs cooked to order, black garlic roasted red
potatoes and choice of coffee spiced sausage, fresh
herb crusted ham, or applewood smoked bacon

19

FRITTATA

Rich egg custard mixed with seasonal vegetables,
aged white cheddar and meats. Served with black
garlic roasted red potatoes

11

EGGS BENEDICT*

Crispy house-cured pork belly, poached eggs,
fresh herb-crusted ham, and a lemon-hollandaise
sauce atop an English muffin

20

MICHELE'S SPECIAL EGGS BENEDICT*

Crispy house-cured pork belly, poached eggs, lobster
tail meat, fresh herb-crusted ham, and a dungeness
crab béarnaise sauce all atop an English muffin

28

STEAK AND EGGS

6 oz dry-aged certified Angus New York strip, black
garlic roasted red potatoes, eggs, choice of French or
whole wheat baguette or English muffin

28