

# PLANK HOUSE

## APPETIZERS

### Calamari

10 ounces of seasoned, hand-battered rings and tentacles.  
Served with horseradish cocktail sauce and lemons.

12

### Roasted Vegetable and Garlic Hummus Plate

Roasted shallots, butternut squash, fire roasted red peppers, grilled zucchini and a blend of domestic-wild mushrooms. Served with our herb and garlic hummus and house-made flat bread.

12

### Garlic Oysters on the Half Shell

Fresh local oysters, grilled on the half shell with roasted garlic butter and Parmesan cheese.

19

## SOUP & SALADS

### Plank Shrimp & Salmon Louie

Blend of field greens & iceberg lettuce with Oregon pink shrimp (bay), smoked salmon, black olives, tomatoes, avocado, cucumber and a hard-boiled egg. Served with Thousand Island dressing on the side.

23

### Cranberry Chicken Caesar

Hearts of Romaine, Parmesan, grape tomatoes and bourbon cranberries. Served with a Sourdough garlic toast.

19

### Bowl of Clam Chowder

8

### Bowl of Minestrone Soup

6

## ENTRÉE

Choice of a small house salad or minestrone soup. Substitute clam chowder for \$1.00. Served with vegetable du jour and a choice of baked potato, whipped horseradish Yukon potatoes, or Native rice.

### Chicken Siciliana

Mary's Free Range chicken breast, sautéed with green olives, sun-dried tomatoes and capers finished with vermouth wine.

24

### Lamb Osso Buco

Braised with Oregon Pinot Noir, roasted garlic, and rosemary pan reduction.  
Served with seasoned root vegetables.

29

# PLANK HOUSE

## **Grilled Beef Tips and Mushrooms**

8 ounces of marinated soy beef tips, topped with a mix of seasonal mushrooms and scallions.

27

## **14 oz. Wild Mushroom Rib Eye**

Prime grade Cedar River rib eye seasoned with house-made mushroom salt, seared to medium rare and topped with cabernet-wild mushroom butter.

42

## **SEAFOOD ENTRÉE**

Choice of a small house salad, or minestrone soup. Substitute clam chowder for \$1.00.

### **Honey Huckleberry Salmon**

Oven roasted salmon (tribally caught Columbia River salmon when in season) glazed with honey huckleberry reduction.

Served with vegetable du jour and choice of baked potato, whipped horseradish Yukon potatoes, or Native rice.

31

### **Crispy Verde Snapper**

Hand breaded red snapper with Mediterranean verde sauce, served with garlic Yukon potato wedges and house vegetables.

31

## **PASTA**

Served with choice of a small house salad, or minestrone soup. Substitute clam chowder for \$1.00

### **Shrimp Scampi Sauté**

Prawns sautéed and deglazed with Oregon Chardonnay, finished with cream and lemon over fettuccine pasta. Served with a Sourdough garlic toast.

27

### **Tortellini Busco**

Fire roasted peppers grilled squash, roasted shallots and a blend of domestic-wild mushrooms tossed with a light sherry wine and cream sauce. Served with a Sourdough garlic toast.

24