



t r e l l i s

DINNER

Sunday – Thursday 5:00 PM to 9:00 PM

Friday – Saturday 5:00 PM to 10:00 PM

STARTERS

FOCACCIA & WHITE BEAN PUREE Warm herbed focaccia, cannellini bean puree, rosemary, lemon 6

PARSNIP BISQUE Agramato 8

CHEESE & CHARCUTERIE Seattle Salumi prosciutto, Beecher's white cheddar, Mt. Townsend cirrus, Rogue River smoked blue, rosemary croccatini, mustard and fig preserves 21

ROASTED CAULIFLOWER AND BRUSSELS Piquillo mint vinaigrette, pickled raisins, oregano 7

FLATBREAD Cauliflower, Van Da Rose ham, garlic grana padano 10

ORGANIC LETTUCES Baby lettuces, ver jus smoked hazelnuts, blue cheese, pickled vegetables 7 | 12

*Add 6oz Hanger Steak 9, Jumbo Tiger Prawns 10
Chicken Breast 6*

CAESAR SALAD Chopped baby gem lettuce, grilled crostini, grana padano 8 | 13

*Add 6oz Hanger Steak 9, Jumbo Tiger Prawns 10
Chicken Breast 6*

ROASTED BEETS Burrata, citrus, watercress almond brittle 14

*Add 6oz Hanger Steak 9, Jumbo Tiger Prawns 10
Chicken Breast 6*

ENTRÉES

GRILLED RIB-EYE* 14 oz Double R signature select rib-eye, crispy potato, delicata squash 42

CRISPY SKIN JIDORI CHICKEN Semi-boneless half chicken, white bean, lancanato kale mustard onion jus 28

CRISPY PORK BELLY & GRITS Grilled jumbo prawns, white cheddar corn grits, water cress 32

MUSHROOM RISOTTO Cascade foraged chanterelles, king oysters, and lobster mushrooms with creamy mascarpone 24

PNW SABLE FISH Pacific coast, crispy potatoes carrot apple and kohlrabi slaw 36

LAMB BURGER Smoked Rogue blue cheese butter wild mushrooms, spicy cress, aioli on a house made English muffin 26

SIDE DISHES

BEANS & GREENS 5

CRISPY FINGERLING POTATOES 5

RISOTTO 7

WHITE CHEDDAR CORN GRITS 8

FRIES 5

TRUFFLE FRIES 7

Menus and pricing subject to change.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
A 20% taxable service charge will be added to parties of 8 or more. 100% of the service charge will be distributed to service personnel.*