

Dinner Entrees

Filet Mignon

Center cut tenderloin pan seared, crowned with sautéed forest mushrooms in a red wine demi glace, served with roasted garlic mashed potatoes and grilled asparagus
31.95

Black Angus New York Steak

Tender strip loin open fire grilled, finished with forest mushroom ragout and served over roasted garlic mashed potatoes with grilled asparagus
25.95

Flat Iron Steak

Piedmontese flat iron steak open fire grilled, finished with an ancho chili sauce, served with grilled asparagus and a jack cheese & chili soft polenta
19.95

Artichoke Chicken

Open fire grilled breast of chicken topped with artichoke tapenade served over Boursin risotto with seasonal vegetables
18.95

Roasted Chicken

Herb rubbed half free range chicken finished with a brandy sage sauce, served over French onion scalloped potatoes with seasonal vegetables
14.95

Pork Rack Chop

Oven roasted double cut pork chop finished with a spiced apple compote, served with French onion scalloped potatoes and seasonal vegetables
17.95

Portabella Mushroom Ravioli

Handmade ravioli tossed in smoked tomato sauce topped with arugula and pecorino romano cheese
14.95

Grilled Chicken Fettuccine

Open fire grilled breast of chicken pieces, broccoli, caramelized leeks, garlic, thyme and sun dried tomatoes tossed with fettuccine in a white wine Alfredo sauce
14.95

Steelhead

Fresh fillet grilled, finished with warm Oregon white truffled crab and arugula salad, served over herbed risotto
24.95

Oregon Snapper

Fresh fillet grilled golden brown and topped with Buffalo style spicy shrimp, served over roasted garlic mashed potatoes with seasonal vegetables
19.95

Bentley's Burger

Half pound of ground chuck topped with Tillamook sharp cheddar cheese, pepper bacon, lettuce, tomato, onion and Bentley's burger spread served on a Kaiser roll with fries
9.50