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## B E L L P I N E

### ENTRÉES

#### **Tagliatelle al Pesto \$25**

*Roasted Eggplant | Seasonal Vegetables*

*Pistachio Pesto | Cauliflower Couscous*

*(Vegetarian)*

#### **PNW King Salmon \$42**

*Pan Seared Salmon | Potato Gratin*

*Shallot and Yuzu White Sauce*

#### **Carman Ranch 10oz New York Strip**

**\$62**

*Warm Potato Salad*

*Herb Butter | Rosemary Jus*

*(Gluten Free)*

### SIDES

#### **Garlic and Parmesan Fries \$9**

*(Vegetarian, Gluten Free)*

#### **Mix Green Salad with House Dressing \$9**

*(Vegetarian, Gluten Free)*

## SOUP AND SALADS

### Roasted Pumpkin Bisque \$18

*Pumpkin Seeds | Fall Squash  
Pacific Shrimp*

### “Julius” Salad \$21

*Iceberg Lettuce | Raspberry  
Boqueron*

*(Gluten Free)*

### Oregon Coast Albacore Tataki \$24

*Spinach | Peanuts |  
Cherry Vinaigrette | Oregon Apples*

### Portland Barley \$18

*Arugula | Young Fennel | Seasonal Pear  
Smoked Oregon Bleu  
Cherry Vinaigrette*

*(Vegetarian)*

### Tempeh Teriyaki and Zucchini \$24

*Tempeh | Teriyaki | Roasted Zucchini  
Pistachio Vinaigrette*

*(Vegan)*

### Warm Roasted Cauliflower \$19

*Cauliflower | Raisins | Pine Nuts  
Tarragon | Agave Vinaigrette*

*(Vegan, Gluten Free)*

## SANDWICHES

SERVED WITH  
FRIES OR GREEN  
SALAD

### Prime Rib Burger \$24

*Aged Cheddar Cheese | Maple Bacon  
Red Onion | House Ketchup*

### Dungeness Crab and Avocado Toast \$32

*Tomato | Aioli | Apple Salad*

### Salmon Sandwich \$30

*Smoked King Salmon | English Muffin  
Cucumber Relish | Red Onions  
House Ranch Sauce*

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## DESSERT

### Chocolate and Caramel Cake \$16

*Chocolate Ganache | Orange Confit  
Caramel | Crumble*

### Portland Creamery Goat Cheesecake \$14

*Marionberry Coulis | Pistachio Praline*

### Tarte Fine Aux Pommes \$14

*Seasonal Apple | Basil  
Port Wine Reduction*

*\*Consuming raw or undercooked meats, poultry, seafood, shell-  
fish,  
or eggs may increase your risk of foodborne illness, especially if  
you  
have a medical condition.*