

PLANK HOUSE RESTAURANT

STARTERS

CRISPY CALAMARI FRITTI | 18

Pacific calamari, smoked paprika remoulade, house-made cocktail sauce

GRILLED & CHILLED PRAWN COCKTAIL | 19 GF

Mama Lil's Peppers & horseradish coulis, lemon

PACIFIC OYSTERS | 23 GF

Citrus mignonette, Tabasco pearls

DUNGENESS CRAB CAKES | 26 GF

Charred lemon aioli, fennel-herb salad

DISTILLER'S CHARCUTERIE BOARD | 28

Chef's selection of cured meats, pickled vegetables, house-smoked nuts, apple mostarda, crostini

ARTISAN CHEESE BOARD | 33 V

Chef's selection of cheeses, bourbon fig jam, fruit, house-candied nuts, crostini

HANDCRAFTED FOCACCIA BOARD | 12 V

House-made focaccia, aged balsamic reduction, Séka Hills olive oil

FOREST MUSHROOM & GOAT CHEESE BRUSCHETTA | 18 V

Forest mushrooms, whipped chèvre, rosemary sourdough crostini, white truffle oil

SOUPS

OREGON COAST CLAM CHOWDER BOWL | 13 CUP | 8

Local clams, potatoes, smoked bacon, thyme

SOUP OF THE DAY BOWL | 12 CUP | 7

Crafted fresh daily by our chefs

SALADS

CLASSIC CAESAR | 19

Romaine spears, garlic-Parmesan crouton, shaved Parmigiano, classic Caesar dressing

COASTAL PRAWN SALAD | 26

Romaine, organic greens, grilled prawns, marinated mozzarella, candied heirloom tomatoes, pickled cucumbers, shaved celery, tomato vinaigrette, horseradish croutons

GIN-INFUSED BEET, BURRATA & GRAPEFRUIT SALAD | 28 GF, V

Gin-infused roasted beets, arugula, burrata, grapefruit, toasted pistachios, fresh mint, orange gin vinaigrette, cracked black pepper, Jacobsen sea salt, Séka Hills olive oil

CRAB & SHRIMP LOUIE | 29 GF

Dungeness crab, Oregon bay shrimp, organic greens, hard-boiled egg, avocado, heirloom tomatoes, creamy Louie dressing

ADD-ONS

GRILLED CHICKEN | 7 SHRIMP | 13 SALMON | 18 BAY SHRIMP | 8 DUNGENESS CRAB | 18 FOREST MUSHROOMS | 7





ENTRÉES

BRAISED LAMB SHANK | 38

Ko-Kwel Spirits Lemon Vodka, Moroccan spice, saffron couscous, roasted root vegetables, preserved lemon, fresh herbs

14 OZ. PRIME RIBEYE | 60 GF

Mushroom salt, forest mushroom-Pinot Noir butter, roasted garlic whipped potatoes, grilled Broccolini

ADD FOREST MUSHROOMS | 7

SHRIMP SCAMPI LINGUINE | 29

Garlic butter sautéed shrimp, linguine, white wine, lemon, chili flakes, fresh herbs, shaved Parmigiano, grilled baguette

FETTUCCINE ALFREDO | 24 V

House-made Alfredo, fresh fettuccine, roasted garlic, Parmesan crisp, grilled baguette

SEARED SALMON | 40 GF

Burnt honey-whiskey glaze, Parmesan risotto, grilled asparagus

FOREST MUSHROOM RISOTTO | 27 GF, V

Forest mushrooms, aged Gruyère, white truffle oil

SEARED FREE-RANGE CHICKEN BREAST | 29 GF

Smoked onion jus, herb roasted Yukon gold potatoes, baby carrots

BAKED HALIBUT | 42

Parmesan-crusted halibut, lemon beurre blanc, saffron couscous, grilled asparagus, toasted almonds, microgreens

PLANK HOUSE BURGER | 25

7 oz. house-ground, dry-aged beef patty, Tillamook smoked cheddar, heirloom tomato, arugula, bacon jam, garlic aioli, house-made bun

Choice of fries, sweet potato tots or side salad

Parties of 8 or more will have an automatic 20% gratuity added to their bill.

**Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.*

GF - Gluten-Free V - Vegetarian

