



STARTERS

CRISPY CALAMARI FRITTI | 19
Pacific calamari, smoked paprika remoulade, lemon-infused Jacobsen sea salt

GRILLED & CHILLED PRAWN COCKTAIL | 20 GF
Mama Lil's Peppers & horseradish coulis, lemon

PACIFIC OYSTERS | 25 GF*
Cilantro-lime mignonette, Cholula pearls

STEAMED CLAMS | 23
White wine, garlic, shallots, preserved lemon, basil, butter, house-made baguette

CRISPY DUNGENESS CRAB CAKES | 27 GF
Gluten-free crusted crab cakes, charred lemon aioli, fennel-herb salad

DISTILLER'S CHARCUTERIE BOARD | 29
Chef's selection of cured meats, pickled vegetables, house-smoked nuts, apricot mostarda, assorted crackers

ARTISAN CHEESE BOARD | 33 V
Chef's selection of cheeses, bourbon fig jam, fruit, house-candied nuts, assorted crackers

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

EGGPLANT CAPONATA | 17 V
Grilled eggplant, roasted sweet peppers, heirloom tomatoes, green olives, capers, celery, onion, red wine agrodolce, toasted sourdough baguette

SOUPS

OREGON COAST CLAM CHOWDER BOWL | 13 CUP | 8
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 Reggiano, classic Caesar dressing

ROASTED PEAR | 25 GF, V
Mixed greens, roasted pear, smoked hazelnuts, goat cheese, pickled red onions, maple-Dijon vinaigrette

BURRATA & HEIRLOOM TOMATO CAPRESE | 28 GF, V
Burrata, heirloom tomatoes, basil, Séka Hills olive oil, balsamic pearls, basil-infused Jacobsen sea salt

CRAB & SHRIMP LOUIE | 32 GF
Dungeness crab, Oregon bay shrimp, organic greens, hard-boiled egg, avocado, heirloom tomatoes, creamy Louie dressing





ENTRÉES

BRAISED LAMB SHANK | 42

Oregon Pinot Noir demi, rosemary, roasted garlic mashed potatoes, roasted baby carrots

14 OZ. PRIME RIBEYE | 60 GF

Mushroom salt, forest mushroom-Pinot Noir butter, roasted garlic whipped potatoes, roasted baby carrots

ADD FOREST MUSHROOMS | 8

7 OZ. FILET MIGNON | 57

Bordelaise, roasted garlic whipped potatoes, grilled zucchini

ADD FOREST MUSHROOMS | 8

SHRIMP SCAMPI LINGUINE | 30

Garlic-butter sautéed shrimp, linguine, white wine, lemon, chili flakes, fresh herbs, shaved Reggiano, grilled house-made baguette

FETTUCCINE ALFREDO | 27 V

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

LINGUINE POMODORO | 25 V

House-made pomodoro sauce, heirloom tomatoes, basil, Reggiano, Séka Hills olive oil, house-made baguette

GNOCCHI BOLOGNESE | 29

House-made potato dumplings, ragù Bolognese, Reggiano, basil, butter

SEARED SALMON | 40 GF

Burnt honey-whiskey glaze, Parmesan risotto, grilled zucchini

AUTUMN RISOTTO | 27 GF, V

Roasted butternut squash, chanterelle mushrooms, charred corn, Reggiano, crispy sage

SEARED FREE-RANGE CHICKEN BREAST | 29 GF

Smoked onion jus, smoked cheddar potato croquettes, roasted corn, butternut squash

TUSCAN POLENTA CAKES | 28 GF, V

Seared polenta, smoked hazelnuts, kale, roasted peppers, grilled zucchini, eggplant, shaved Reggiano, basil, romesco

BAKED HALIBUT | 44

Parmesan-crust ed halibut, Ko-Kwel Spirits Limoncello cream, seared polenta cake, wilted kale, butternut squash, chanterelle mushrooms

HALIBUT FISH & CHIPS | 39

Hand-battered halibut, fries, mint peas, malt vinegar tartar sauce (substitute prawns by request)

PLANK HOUSE BURGER | 27

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

ADD-ONS

GRILLED CHICKEN | 7 GRILLED PRAWNS | 14 SALMON | 18 BAY SHRIMP | 8 DUNGENESS CRAB | 18
FOREST MUSHROOMS | 8 LOBSTER CLAW MEAT | 18

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

