

BISTRO *Marquee*  
DINNER MENU

## STARTERS

SOUP OF THE DAY 5.5 / 8.

HOUSEMADE FRITES w/garlic aioli 5. / 8.

\*LAMB MEATBALLS bobs red mill polenta/tomato sauce/provolone 9.5

\*DUCK CONFIT EGG ROLLS kung pao sauce 10.

YUKON GOLD AND MANCHEGO CHEESE CROQUETTES harissa aioli and arugula 8.5

## SALADS

SIMPLE SALAD

mixed organic lettuces, herbed croutons, toasted pepitas, radish, red wine vinaigrette 8.5  
add blue or feta cheese 2.

ROASTED BEET SALAD

arugula, ruby red grapefruit, avocado, mint salsa verde, spiced pistachio, goat cheese cream 12.5

## ENTRÉES

\*DUCK LEG CONFIT

glazed carrot, roasted garlic whipped potato, caramelized shallot, port reduction, creamed kale 26.

\*CATCH OF THE DAY please inquire with your server

\*BRAISED DRAPER VALLEY CHICKEN

tomato, oil cured olive, white wine over toasted pistachio pearl couscous,  
moroccan spiced carrot salad, harissa, honey 24.5

\*CASCADE NATURAL FLAT IRON STEAK

balsamic marinated, cauliflower potato puree, braised greens, romesco, golden fried onion 28.

\*GULF SHRIMP

crispy pork belly, grits, scallion, creole shrimp sauce 24.5

\*SMOKED PROSCUITTO AND GRUYERE CHEESE BAKED MACARONI

mornay cream sauce, Dijon, garlic herb bread crumbs 16.5

\*HOUSEGROUND CASCADE NATURAL BEEF BURGER

grand central brioche bun, \*garlic aioli, aged white cheddar, pickle, house made frites 13.5  
add applewood bacon 2.

## ASK ABOUT OUR FANTASTIC HOUSE-MADE DESSERTS

200 Market St Portland, OR 503-208-2889

Executive Chef: Rick Widmayer Owner: Leslie Palmer

\*Consuming raw or undercooked meats, poultry or seafood may increase your risk of food borne illnesses and medical conditions.  
20% gratuity added to parties of six or more. One form of payment preferred. \$2 split charge