

SIMON'S  
Cliff House

**Starters**

<i>Columbia river Steelhead cakes - Smoked Steelhead / capers / pickled onions crème fraiche / crostini</i>	11
<i>Triple cream Brie - toasted almonds / local apples &amp; pears/ house made baguette</i>	12
<i>Black tiger prawns - fresh ginger / cilantro / mustard seeds / Hood River salsa</i>	13
<i>Three onion soup - trio of onions / sherry finished / croutons / Emmental cheese</i>	8
<i>Romaine hearts - shaved Parmesan/ croutons/ creamy dressing / anchovies</i>	9
<i>Field greens / pear tomatoes / cucumber/ peppercorn &amp; avocado vinaigrette</i>	8
<i>Harvest salad - fresh greens / heirloom tomatoes / local pears / house pickled beets toasted Hazelnuts / vinaigrette</i>	9
<i>"The Long House Salad" - Mesclun greens / Gorgonzola / candied pecans Bermuda onions / huckleberry vinaigrette</i>	11

**Main Courses**

<i>Wild caught Pacific salmon - pan seared/ wild mushrooms / fire roasted tomatoes lemon-thyme butter/ wild rice pilaf/ seasonal vegetables</i>	31
<i>Northwest fishermen Stew - tiger prawns / mussels / clams/ smoked salmon house made bread.</i>	29
<i>"Day boat scallops"- English Ale cream / Capellini pasta / Parmesan /garlic bread</i>	29
<i>Pacific pasta - crab ravioli / house smoked salmon/ Tiger Shrimp / Parmesan cream house made garlic bread</i>	32
<i>Oregon coast Rock fish - polenta / Northwest salsa</i>	25
<i>Draper Valley airline chicken breast - bourbon whiskey / sour cherries / pears wild rice pilaf/ spring vegetables</i>	26
<i>The Beggar Basket - pastry shell / oven roasted vegetables / herbed couscous</i>	22
<i>Oven roasted lamb chops - herb crusted / rosemary-burgundy sauce fingerling potatoes / seasonal vegetables</i>	37
<i>Filet Mignon - Pancetta wrapped/ Bordelaise sauce/ potatoes/ spring vegetables</i>	45
<i>New York strip steak - Oregon Gorgonzola / herb crumbs / potatoes spring vegetables</i>	43
<i>Rib Eye "Cowboy Steak" / roasted shallot sauce/ potatoes / spring vegetables</i>	46