



**ROSE & THORN**  
MODERN MEDITERRANEAN

**STARTERS**

- BRUSCHETTA**—8  
heirloom tomatoes, balsamic vinegar, basil, goat cheese, Italian bread
- HONEY GLAZED CHICKEN KEBAB**—11  
za'atar spiced chicken, baba ghanoush, tzatziki, mango chutney **G**
- DUNGENESS CRAB MEATBALLS**—14  
gingered coleslaw, cranberry relish
- HOUSEMADE VEAL MEATBALLS**—9  
truffle, parmesan, polenta
- HUMMUS**—8  
housemade hummus, crudité vegetables, grilled flatbread **V**
- CALAMARI**—13  
pepperoncini, chipotle aioli, preserved lemon
- MEAT & CHEESE BOARD**—16  
French, Spanish and Italian cheeses, cured meats, house made chutney, toasted herb flat bread

**SALADS**

- FIELD GREENS**—8  
baby mixed greens, breakfast radish, cherry tomatoes, cucumbers, fried shallots, balsamic vinaigrette **V**
- HARVEST CAESAR**—10  
baby romaine lettuce, Tuscan kale, roasted root vegetables, parmesan, garlic croutons, Caesar dressing
- QUINOA**—12  
smoked peppers, avocado, black kale, cherry tomatoes, sweet corn, chipotle vinaigrette **GV**
- ROASTED BEET**—10  
Burrata cheese, toasted hazelnuts, watercress, Oregon black truffle vinaigrette **G**
- ADD:**  
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**CHICKEN**—5   **SHRIMP**—8   **STEAK**—10   **SALMON**—14

**PASTA & RISOTTO**

- BAKED MAC & CHEESE**—12  
gemelli pasta, fontina, aged gouda, parmesan, blue cheese, seasoned breadcrumbs
- SPAGHETTI POMODORO**—14  
red sauce, basil, parmesan, garlic bread  
**ADD SHRIMP FRA DIAVOLO**—18  
**ADD LOBSTER FRA DIAVOLO**—35
- PENNE ALLA VODKA**—16  
English peas, crispy bacon, tomato vodka cream sauce, basil
- LASAGNA BOLOGNAISE**—18  
ricotta, smoked gouda, tomato ragout, ground steak, basil
- GARLIC SHRIMP**—21  
angel hair pasta, white wine lemon butter sauce, garlic bread
- FALL VEGETABLE RISOTTO**—16  
caramelized butternut squash, roasted root vegetables, parmesan, smoked mushrooms, sage butter **G**

**PIZZAS**

- MARGHERITA**—15  
roasted heirloom tomatoes, red sauce, buffalo mozzarella, basil
- GARLIC CHICKEN**—16  
fontina, white sauce, grilled chicken breast, gremolata
- WILD MUSHROOM**—18  
smoked bacon, caramelized onions, wild mushrooms, white sauce
- CARNE**—19  
salami, mortadella, capicola, red sauce, truffled pecorino, fontina

**ENTRÉES**

- CHICKEN PARMESAN**—21  
breaded chicken breast, provolone, parmesan, red sauce, crispy gnocchi, broccolini
- PAELLA**—24  
mussels, clams, shrimp, scallops, salami picante, smoked chicken, English peas, sofrito, saffron rice **G**
- BEEF TRI TIP STEAK**—23  
buttermilk mashed potatoes, grilled asparagus, demi-glace
- STEAMED CLAMS**—18  
local Manilla clams, lemon garlic butter, white wine broth, garlic bread

**FROM THE GRILL**

*Featuring a selection of locally-sourced fresh fish, game, poultry and meats slowly finished over our mesquite fired Mediterranean grill paired with a selection of delicious sauces and condiments.*

- NEW YORK STEAK** **G** —29      **8 OZ FILET MIGNON**—42  
**OR KING SALMON** **G** —27      **PACIFIC HALIBUT**—32  
**CENTER CUT PORKCHOP**—25      **10 OZ LOBSTER TAIL**—MP  
**OREGON LAMB CHOPS**—43

**SIDES \$ 6**

- LEMON GARLIC BROCCOLINI** **G**      **GRILLED ZUCCHINI** **GV**  
**ROASTED CAULIFLOWER** **GV**      **BUTTERMILK MASHED POTATOES** **G**  
**ROASTED ROOT VEGETABLES** **GV**      **GARLIC TOSSED CRISPY FINGERLING POTATOES** **G**  
**GRILLED ASPARAGUS** **GV**  
**SWEET & SOUR BRUSSELS SPROUTS** **GV**

**PASTRY INDEX**

- CROISSANT BREAD PUDDING**—8  
vanilla custard, bourbon caramel, candied pecans
- TORTA TENERINA**—8  
light and airy flourless chocolate cake, vanilla gelato, chocolate sauce
- SUMMER BERRY SHORTCAKE**—8  
sweet biscuit, local berries, crème Chantilly
- AMARETTO CRÈME BRULÉE**—8  
chocolate orange shortbread

**G**—GLUTEN FREE  
**V**—VEGAN

*A 20% service charge on the total bill will be added for parties of eight or more.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*