

SUBTERRA

A WINE CELLAR
restaurant

Entrees

All entrees are served with assorted freshly baked breads with whipped butter and a surprise, choice of two soups, house salad, and appropriate side dishes

Potato Wrapped Halibut with Pinot Noir Beurre Rouge 26

*Sautéed Alaskan Halibut Wrapped in Potato "Scales" and Served with a Pinot Noir Butter Sauce Reduction
'06 Bernard Machado Pinot Noir La Cantara Chehalem Mountain*

Seared Scallops on Brussel Sprout Slaw 24

*Seared Jumbo Scallops Served on a Bed Of Warm Brussel Sprout Slaw Enriched with Bacon, Shallots, and Lemon
'09 Blakeslee Chardonnay Carabella Vineyard Chehalem Mountain*

Seafood Zarzuela 24

*Scallops, Shrimp, and Fish Skillet Roasted in a Rich Saffron and Almond Sofrito with Linguisa Sausage
'08 Eliana Reserve (Right Bank Merlot Blend) Ashland*

Canard Au Vin 22

*Pinot Noir Braised Duck Leg Served on a Shitake Mushroom, Leek, and Bacon Bread Pudding with a Rich Red Wine Sauce
'10 Coeur de Terre Pinot Noir Willamette Valley*

Grilled Shoulder Tender Steak Churrasco 23

*Chimichurri Marinated Beef Shoulder Tender Grilled Medium Rare and Served with a Nicaraguan Jalapeño Cream Sauce
'07 Troon Old Vines Meritage Applegate Valley*

Rack of Lamb 24

*Roasted Hazelnut Crusted Rack of Lamb with Mint Pesto
'07 Forgeron Cabernet Sauvignon Columbia Valley*

Pork with Leek and Mustard 19

*Tender Carlton Farm's Pork Shoulder, Seasoned and Roasted, and Finished in a White Wine, Dijon Mustard, Caper, and Leek Cream Sauce
'09 Carlton Hill Pinot Noir Yamhill Carlton*

Chicken Breast in Avocado Cream 21

*Organic Free Range Draper Valley Chicken Breast Sautéed and Served Fanned in an Avocado Cream Sauce with Roasted Corn and Asparagus
'10 J Wrigley Pinot Blanc McMinnville*

Adult Mac and Cheese BLT 21

*Cavatappi Pasta Tossed with Candied Bacon and Amazing Cheeses – Tillamook Extra Sharp White Cheddar, Italian Style Fontina, and Parmesan – and Topped with Oven Dried Tomato and Rogue Creamery Smokey Blue, Baked and Served with Wilted Arugula
'08 Hawk's View Riesling Chehalem Mountain*

Sautéed Gnocchi 22

*Sautéed Housemade Roasted Garlic Potato Gnocchi Tossed with Hazelnut Pesto, Fresh Mozzarella, Petit Tomatoes, and Wild Arugula
'09 Walnut City Wineworks Chardonnay Willamette Valley*

Desserts

Just a friendly reminder to let you know that we have a delicious, freshly made, and daily changing selection of spectacular desserts that you really should try to save a little room for...

3.12

20% gratuity added to parties of 6 or more, one check per table

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions