

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 and house salad

POTATO WRAPPED HALIBUT WITH PINOT NOIR BEURRE ROUGE 33

Sautéed Alaskan Halibut Wrapped in Potato "Scales" and Served with a Pinot Noir Butter Sauce, Roast Garlic Mashed Potatoes, and Tournéed Zucchini

'12 Bernard Machado Pinot Noir La Cantara Chehalem Mountain

DUCK BREAST 30

Pan Roasted Breast of Duck (Medium Rare) with Balsamic-Macerated Strawberries and Fresh Basil Chiffonade, Served with Sweet Onion, Herb, and Goat Cheese Israeli Couscous and Roasted Asparagus

'11 Robert Ramsay Mourvedre Columbia Valley

SHORT RIB OF BEEF 31

Tender Braised Short Rib of Beef with a Horseradish, Capers, and Roasted Garlic Demi-Glace, Served with White Cheddar Cauliflower Mashed Potatoes and Sautéed Baby Kale

'11 Market Vineyards (Cabernet/Merlot Blend) "Basis Points" Columbia Valley

GRILLED SHOULDER TENDER OF BEEF 30

Grilled Shoulder Tender of Beef Steak with Sweet Onion and Fresh Cherry Compote, Creamy Blue Cheese Vinaigrette, Roasted Potatoes and Asparagus

'09 Cliff Creek Cellars Claret Southern Oregon

SEARED SCALLOPS 31

Seared Scallops Served with a Warm Brussels Sprouts Slaw with Fennel, Tart Apples, Bacon, and Watermelon Radishes Along with a Red Beet and Raspberry Puree, and Finished with a Roasted Gold Beet, Roasted Garlic, and Dijon Vinaigrette

'16 Rain Dance Estate Rose Nicholas Vineyard Chehalem Mountains

SEAFOOD ZARZUELA 31

Scallops, Shrimp, Clams, and Fish Skillet Roasted in a Rich Saffron and Almond Sofrito with Peppers, Onion, Garlic, Fennel, Tomato, and Linguisa Sausage

'15 Patricia Green Cellars Pinot Noir Reserve Willamette Valley

PORK WITH LEEK AND MUSTARD 27

Tender Carlton Farm's Pork Shoulder, Seasoned and Roasted, and Finished in a White Wine, Dijon Mustard, Capers, and Leek Cream Sauce, with Roasted Baby Golden Potatoes and Roasted Squash

'12 Coeur de Terre Pinot Noir "The Heritage Reserve" Estate McMinnville

GRILLED CHICKEN BREAST 28

Grilled Chicken Breast Served with a Warm Summer Ratatouille Vegetable Napoleon with a Tomato-Basil Cream Sauce, Finished with Cured Olives and Goat Cheese

'14 Broadley Vineyard Chardonnay Willamette Valley 35

BUCKWHEAT SPÄTZLE 26

Buckwheat Spätzle with Savoy Cabbage, Pickled Sweet Peppers, Charred Spring Onions, and Peanuts in a Mildly Spicy Sweet and Sour Asian BBQ Sauce

'12 Cote Bonneville Chardonnay Du Brul Vineyard Estate Yakima Valley


6.17

Executive Chef Martin Bleck

Chef de Cuisine Charlie Beach

 Gluten Free

20% service charge 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