

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 🍷 34

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 🍷 31

Seared Duck Breast Served over Israeli Couscous with Goat Cheese and Fresh Herbs, a Fresh Cherry and Roasted Shallot Compote with Fresh Basil, and Topped with Wilted Spinach

'12 Januik Malbec Weinbau Vineyard Wáluke Slope

SHORT RIB OF BEEF 32

Tender Braised Short Rib of Beef with a Sweet and Spicy Mustard Demi-Glace, a Warm Summery Black-Eyed Pea Salad, and Collard Greens with Bacon

'11 Dunham "Trutina" (Cabernet Blend) Columbia Valley

GRILLED SHOULDER TENDER OF BEEF 🍷🍱 32

Grilled Shoulder Tender of Beef Steak with Truffled Cauliflower and Potato Puree, Braised Belgian Endive, and Chimichurri Sauce

'11 Cliff Creek Cellars Claret Southern Oregon

SEARED SCALLOPS 🍱 33

Seared Sea Scallops Served over Wild Mushroom Farro Pilaf with a Creamy Ramp Puree and Citrus Crème Fraiche. Topped with Fresh Watercress.

'16 Duck Pond Pinot Gris Rose "Skin Contact" St. Jory Vineyards Willamette Valley

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

'14 Seven of Hearts GSM Columbia Valley

PORK WITH LEEK AND MUSTARD 🍷 29

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

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

GRILLED CHICKEN BREAST 🍷 29

Marinated and Grilled, Served over Coconut Jasmine Rice with Jerk-Spiced Cilantro Pesto, Grilled Pineapple, and Pickled Sweet Peppers

'14 Broadley Vineyard Chardonnay Willamette Valley

SUMMER SPÄTZLE 28

German Spätzle with Grilled Asparagus, a Fresh Mint and Cashew Pesto, and Pickled Radishes

'12 Cote Bonneville Chardonnay Du Brul Vineyard Estate Yakima Valley

8.18

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