

# IRIS

## Beginnings

**Porcini Mushroom Truffle Ravioli** – grilled corn, heirloom cherry tomato, chanterelle mushrooms, veal parmesan brodo \$22

**Grilled Whole Artichoke Flower** – garlic aioli, clarified butter, Jacobsen's smoked sea salt (v) \$16

**Classic Steak Tartare** – hard cooked egg, shallot, caper, fine herbs, egg yolk, marrow butter grilled flatbread \$24

**Grilled Spanish Octopus** – brown butter, calabrese chili, confit garlic, castelvetrano olive, preserved lemon (gf) \$26

**Portobello Fries** – portobello wedges in a champagne tempura served with chimichurri aioli (v) \$18

**Tuscan Meatballs** – pub mustardo, caramelized onion and arribiata, parmesan cheese, fine herbs, crostini \$19

## Greens & Things

**Classic Caesar Salad** – chopped hearts of romaine, grana padano cheese, lemon, sourdough crouton, house made caesar dressing \$18

**Deschutes Farms Salad** – cress, kale, nasturtium, dill, cilantro, flower petals, asparagus tips, Mt. Hood strawberries, edamame, pickled onion, red wine vinaigrette (vg) \$18

**Heirloom Beet and Apple** – pistachio brittle, apple chips, micro watercress, charred grapefruit, cilantro vinaigrette and creamy burrata (gf) \$18

## For the Table

**Margherita Pizza** – heirloom tomato with fresh basil and creamy mozzarella (v) \$24

**Mezzecuterie** – hummus, tahini romesco, artichokes, pickles, vegetable crudite, grilled flatbread, olives, Sister's Smokehouse charcuterie \$24

We're dedicated to crafting our dishes fresh daily, which may lead to select items being available in limited quantities. Your health is paramount to us; if you have any allergies, we urge you to inform us as not every ingredient is mentioned.

\*Please note, the consumption of raw or undercooked meats, poultry, seafood, shellstock or eggs could elevate your risk of foodborne illnesses, more so if you have specific health ailments.

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## Mains

**Fresh Egg Pappardelle Bolognese** – ground beef, pork, lamb, garlic, mirepoix, stewed alta cucina tomato \$29

**Crab Cakes Either Way** –

classic jumbo lump crab meat tossed with herbs and bread crumbs \$44

or

hearts of palm vegan ‘crab cake’ topped with granny smith apple slaw (vg) \$32

**Wild Alaskan Halibut** – pan seared with extra virgin olive oil, grilled lemon and herbed pearl couscous \$42

## From the Range

Sister’s Smokehouse Selection

**Heritage Berkshire Bone-In Pork Chop** \$38

**Mary’s Organic ½ Roast Chicken** \$36

**Cedar River Farms Filet** – 5 oz \$45

**Kansas City New York Strip** \$66

**Tomahawk Ribeye (serves 2-4)** \$138

Dishes above come with crushed Moulard duck fat potatoes rolled in crunchy sea salt

**Sauces** chimichurri \$4, tahini romesco \$4, black truffle butter \$6, bordelaise \$8

## Sides

**Grilled Avocado**– ripe avocado seared with harissa sea salt (vg) \$9

**Grilled Broccolini** – meyer lemon, parmesan cheese (v) \$7

**Maple Glazed Carrots** – crushed pistachio(v) \$9

**French Fries** – thin cut fries, skin on, tossed with sea salt \$12

**Side Deschutes Salad** (vg) \$12

**Additions** – can be added to any dish

salmon filet \$18, chicken breast \$14, 5 oz. Cedar River Farms filet \$38, lobster thermidor \$48, shaved black truffle \$28

Executive Chef: Ryan Eisert

Executive Sous Chef: Tanner Hansen