

# 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 \$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 \$26

**Portobello Fries** – thick portobello wedges in a corn meal and herbed crust, served with homemade aioli \$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 shallot, red wine vinaigrette \$18

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

## For the Table

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

**Mezzcutterie**– small \$27, medium \$34, large \$44

selection of local meats from Sister's Meat and Smokehouse and local cheeses

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 and 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 \$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 \$9

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

**Maple Glazed Carrots** – crushed pistachio \$9

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

**Side Deschutes Salad** \$12

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

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

Executive Chef: Ryan Eisert

Executive Sous Chef: Tanner Hansen