

IRIS

Beginnings

Porcini Mushroom Truffle Ravioli – extra virgin olive oil, 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, castelvetro 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

Wedge Salad – baby iceberg, Rogue smokey bleu cheese, peppered bacon, pickled red onion \$19

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, feta, 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, beurre blanc \$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 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 Jacobsen’s sea salt (vg) \$9

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

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

Garlic Parmesan Truffle Fries – grana padano, truffle oil, garlic, fine herbs \$14

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 \$38, shaved black truffle \$28

Executive Chef: Ryan Eisert

Executive Sous Chef: Tanner Hansen