

# IRIS

## Beginnings

**Porcini Mushroom Truffle Ravioli** – extra virgin olive oil, parmesan brodo \$22

**Prawns & Bisque** – colossal crab, champagne lobster sauce, chimichurri, toast points \$28

**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 arrabbiata, parmesan cheese, fine herbs, crostini \$19

**Curried Cauliflower** – golden raisins, sweet onion jam \$16

## 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

**Bruleed Brie Board** – rosemary marcona almonds, prosciutto crisps, cranberry jam, apple compote, grilled baguette \$34

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

falafel cakes, tahini romesco, vegan yogurt tzatziki (vg) \$32

**Hokkaido Sea Scallops** – truffled cauliflower mousse, XO sauce \$42

**Maple Leaf Farms Duck Breast** – whipped sweet potato, maple gastrique, parsnip chips \$46

## From the Range

Sisters Smokehouse Selection

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

**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

**Crispy Brussels Sprouts** – sherry gastrique (vg) (df) \$9

**Side Deschutes Salad** (vg) \$7

## 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