

TO BEGIN...

- Sheldon's Winter Greens 10.
apples, toasted hazelnuts, gouda, cranberry vinaigrette
- Garden Beets 11.
avocado, pistachio, blood orange vinaigrette, petite greens
- Cold Smoked Arctic Char 12.
marinated caviar, shaved fennel, parsnip
- Penn Cove Mussels 12.
ten barrel IPA, garlic, ginger, crusty bread
- Poached Oysters 12.
carrot-habañero relish, black pepper biscuit
- Decadent Deviled Eggs 13.
six minute egg, foie gras, toasted brioche, cherry mostarda
- Grilled Quail 14.
parsnip puree, mizuna, cinnamon

FARM FRESH SIDES

- Whipped Yukon Potatoes 7.
chives, butter, cream
- Your Kitchen Garden Harvest Vegetable 9.
daily preparation, seasonally inspired

...MAIN

- Tofu "Scallops" 18.
yellow split peas, sweet peppers, red onion-apple jam, ancho chile oil
- Kabocha Squash 18.
red quinoa, root vegetables, poached farm egg
- Hawaiian Opah 29.
citrus, avocado, winter greens, chile aji yogurt
- NW Arctic Char 27.
grilled kale, crispy chickpea, butternut squash cream
- Seared Airline Chicken Breast 24.
roasted baby root vegetables, chicken sausage, natural jus
- Petite Filet 31.
braised swiss chard, toasted farro, red wine essence
- Lamb Osso Bucco 26.
baby artichokes, heirloom fingerling potatoes, red wine jus
- Wood Grilled American Venison Flank 29.
roasted sunchokes, garlic soubise, brussels sprouts, spiced jus
- Wood Grilled Cascade Natural Ribeye 32.
goat cheese whipped potatoes, wilted spinach, house made worcestershire
- Wood Grilled American Kobe Strip Loin 38.
horseradish puree, celeriac tater tots, black trumpet mushrooms

**HAPPY VALENTINE'S FROM
ALL OF US AT RED STAR!**

**Featured Cocktails just for
Valentine's Day**

Red Star Manhattan 13.

*our own signature single barrel
bourbon from 1792 Ridgemont
Reserve, hand crafted with Vya Sweet
Vermouth, Angostura Bitters, and
finished with a brandied cherry*

Saint 75 10.

*Tanqueray 10 Gin mixed with St.
Germain Elderflower Liqueur, fresh
lemon juice and sugar, topped with
Domain Chandon Brut Classic
sparkling wine*

Widow's Kiss 12.

*a 1930's classic reinvented with Clear
Creek Oregon Apple Brandy,
Benedictine, Green Chartreuse, and a
dash of Angostura Bitters, served up
with a maraschino cherry*

LARGE PARTIES ARE ALWAYS WELCOME

service charge of 18% will be added to parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness

Executive Chef: Kyle Rourke

Sous Chefs: Jake Mickelson, Gonzalito Pacheco and Mark Young