

Nehalem River Inn

Menu

First Course

**Wild Arugala Salad with Pepitas, Black Currants, Israeli Cous Cous
and Tarragon Aioli - 8**

Cauliflower Soup with Marcona Almonds and White Truffle Oil - 8

**House Cured Gravlax Style Salmon with English Cucumber, Shaved
Fennel, Avocado and Goat Cheese - 12**

Roast Quail with Green Lentils and Chicken Apple Sausage - 14

Entrée next pg

Entrée

Nieman Ranch New York Steak - 31

Truffled Potato Gratin, Portabello Mushroom, Green Beans, Balsamic Reduction

Seared Diver Scallops - 28

Creme Fraiche and Goat Cheese Grits, Edamame, Organic Tomatoes
and Roasted Red Pepper Coulis

Muscovy Duck Breast - 28

Duck Confit, Organic Carrots, Brussels Sprouts, Risotto Style Barley with Bacon

Pan Roasted Japanese Black Bass - 27

Cauliflower Puree, Baby Bok Choy, Roasted Potatoes, Onion Marmalade

18% gratuity added to parties of 6 or more

Please no split checks

\$5 entree split fee

SUBSTITUTIONS KINDLY DECLINED