

RACONTEUR

DINNER

Appetizers

House-made pretzel, beer-cheese fondue \$6
Raconteur Signature Buffalo Wings \$8 / \$13

BYO Bruschetta of Burrata, warm tomato, basil \$8
Beet and Parsnip deviled eggs, micro greens \$6

Soups \$5/\$9

Ask your server for today's soup options. Always one for vegetarians and one for meat eaters.

Salads

Add to any salad: grilled chicken breast \$4 • grilled or house-smoked salmon \$6 • grilled 8oz top sirloin \$8

Greek salad \$10

Romaine, English cucumber, Mt. Olympus feta, tomato, Kalamata olives, Red-wine vinaigrette

Spring salad \$11

Grilled asparagus and leeks, arugula, Dijon-caper vinaigrette, soft-boiled egg.

Southwest salad \$11

Romaine, black beans, red pepper, corn, Pasilla pepper, avocado, tomato, cheddar jack cheese, cilantro vinaigrette

Caesar salad \$10

Romaine, house-made Caesar dressing, anchovy, crouton, Parmesan *

Burgers and Sandwiches

All burgers and sandwiches come with fries (except Drive-In). Sub Green salad \$3. Sub gluten free bun or bread \$3.

Raconteur Burger \$13

1/3 lb Double R Ranch beef*, house-made pickle, onion, butter lettuce, burger sauce on a brioche bun.
Sub Field Roast Patty .50 Add American or cheddar \$1, Zoe's bacon \$3, fried egg \$2.

Drive-in Burger \$5 (a la carte)

1/6 lb Double R Ranch beef*, American cheese, house-made pickle, ketchup, mustard.
Served in our custom burger bag.
No additions or substitutions to this burger except:
Sub Field Roast Patty .50 Gluten-free bun \$3

Fried Chicken Sandwich \$14

Buttermilk brined chicken breast, house-made ranch + pickles, butter lettuce, on a brioche bun.

Lobster Roll \$19

Maine lobster, chives, mayo, butter lettuce, buttered brioche bun.

Steelhead Sandwich \$15

Grilled Columbia River steelhead fillet*, butter lettuce, slow-roasted tomato, lemon-dill yogurt sauce, on house-baked focaccia.

Grown-Up Grilled Cheese \$11

Cheddar, Monterey Jack, and aged Gouda, fresh basil and slow-roasted tomato on sourdough grilled with herbed butter.

Entrees

Dan Dan Noodle \$13

Curly wheat noodle, preserved kale and chard, broccolini, garlic, tofu, scallion, house-made red chili oil

Mediterranean Plate \$14

Hummus, falafel, tomato, cucumber salad, Kalamata olives, feta, grilled pita, tzatziki

Jägerschnitzel \$16

Panko-crusted Carlton Farms pork loin, mushroom gravy, spätzle, Gürkensalat

Mom's Steak Dinner \$18

8oz Grilled St. Helen's Beef
8 choice top sirloin, blue cheese butter, Mom's cheesy potatoes, seared asparagus.

Halibut Tacos \$14

Two flour tortilla tacos with fresh grilled halibut, gingered slaw, chipotle cream sauce, Served with a side of black bean and quinoa salad

Carne Asada Tacos \$12

Corn tortillas, St. Helens Farms flank steak*, house salsa, onion, cilantro, orange and lime slices
3 tacos per order

Asparagus & Pancetta Linguini \$15

Fresh linguini, asparagus, pancetta, parmesan, lemon zest, cream-cheese-cream sauce.
Served with slice of house-made focaccia.
(Gluten-free pasta available Add \$2.)

Sides

Side of Fries \$5 | Side of Mom's Cheesy Potatoes \$6 | Side of House-made buttermilk ranch \$1

Split plate charge \$3 | To Go Food charge \$1

* Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.