

RACONTEUR

DINNER

5:00PM - 10:00PM

Appetizers

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

BYO Bruschetta of Burrata, sautéed tomato, basil \$9
Beet and parsnip deviled eggs, micro greens \$8

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 or fried chicken breast \$4 • grilled or house-smoked salmon \$6 • grilled steak* \$6

Greek salad \$12

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

Caesar salad \$12

Romaine, anchovies, croutons, Parmesan, Caesar dressing

Fall Salad \$12

Lacinato kale, butternut squash, farro, Portobello mushrooms, savory walnuts, maple vinaigrette

Southwest salad \$12

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

Burgers and Sandwiches

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

Raconteur Burger \$13

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

Lobster Roll \$19

Maine lobster, chives, butter lettuce, mayo.
Served on a buttered brioche bun.

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

1/6 lb Double R Ranch beef*, American cheese, 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

Steelhead Sandwich \$16

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

Fried Chicken Sandwich \$14

Buttermilk brined chicken breast, pickles, butter lettuce, ranch. Served on a brioche bun.

Grown-Up Grilled Cheese \$12

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

Entrees

Dan Dan Noodle \$14

Curly wheat noodle, preserved kale, broccolini, garlic, tofu, scallion, red chili oil

Halibut Tacos \$16

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

Mediterranean Plate \$15

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

Carne Asada Tacos \$13

Corn tortillas, St. Helens Farms flank steak*, house salsa, onion, cilantro, orange and lime.

Jagerschnitzel \$19

Breaded Carlton Farms pork loin, mushroom gravy, house-made spatzle, Gurkensalat.

Short Pasta with Sage Pesto \$14

A guest dish from Kim O'Donnel, author of **PNW Veg**, available at Third Place Books!
Penne pasta tossed with roasted delicata squash in a sage and walnut pesto sauce, topped with Parmesan.
Served with a slice of house-baked focaccia.

Mom's Steak Dinner \$29

10oz New York Strip steak*, topped with St. Clemens blue cheese butter.
Served with Mom's cheesy potatoes and seared broccolini.

Sides

Side of Fries \$6
Side of Mom's Cheesy Potatoes \$7

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.