

## STARTERS

### Fried Green Tomatoes 11

Smoked chicken salad, smoked corn sauce, and roasted pepper vinaigrette

### Blacksmith Mussels 12

Steamed with Black Butte Porter, ancho chile puree, lemons, garlic, shallots and served with goat cheese crostini

### BBQ Pate' 9

Smoke roasted pate' of BBQ Pork, Chicken, and Beef with greens, toast points, and maple dijon sauce

### Crab Corn Dogs 13

Served with citrus aioli

### Salt Cod Tots 8

Served with classic remoulade

## SIGNATURE ENTREES

### Market Fish Of The Day

Daily preparation

### Summer Luau Pork 19

With yucca puree, basil oil, pineapple and sultana chutney and a pineapple chip

### Summer Grilled Tenderloin 34

With melted Gorgonzola, pancetta bacon, and aged balsamic with grilled peaches

### Not Your Mother's Meatloaf 19

Glazed with house-made ketchup and served with classic mash potatoes, creamed corn, fire roasted tomato demi, english peas and carrots

### Rancher's Ribeye 36

Marinated for twenty four hours in Blacksmith's BBQ rub, served with a wild mushroom-pinto bean ragout, and topped with cowboy onion rings

### Smoke Roasted "Beer Can" Chicken 18

Half chicken served with mixed green salad with sweet roasted beets, red radish slices, endive, tomatoes, and parsley-herb vinaigrette

### "The Purist" 29

New York strip with herb demi and potato skins tossed in an Oregon blue cheese cream

### Chef's Tasting (per person) 69

### Wine pairings (per person) 35

Let our chef create a six course tasting menu for you and your guests. Tell us your likes & dislikes, any dietary or allergy concerns, and leave the rest to us.

## FROM THE GRILL

Served with your choice of sauce: Blue Cheese Demi, Blacksmith Bearnaise, Herb Demi, Peppercorn Pan Sauce, Creamy Horseradish, Lemon Thyme Buerre Blanc

### Ribeye 26

Cascade Natural Beef, OR

### Tenderloin Filet 31

Cascade Natural Beef, WA

### Half Chicken 14

Draper Farms, OR

### 24 oz Porterhouse 41

Cascade Natural Beef, OR

### New York Strip 26

Cascade Natural Beef, OR

## CEVICHE

10 each, any three 25, any four 32, any five 40

### Ceviche of the day

### Bloody Mary Ceviche

with mango pico and fried avocado

### Rockin' Rockfish Ceviche

with jicama, basil, annatto-orange mojo, and purple Peruvian potato chips

### Ecuadorian Passion Ceviche

with papaya and spicy popcorn

### Brazilian Ceviche

with black bean banana sauce, coconut rice, fried plantains, pineapple salsa, and coconut-cachacha foam

## SIDES FOR THE TABLE

### Steak Fries 6

### BBQ Rice 7

### Baked Potato with the fixin's 7

### Smoked Cheddar Mac & Cheese 7

### Classic Mashers 8

### Sautéed Mushrooms 7

### Sautéed Spinach 7

### Grilled Asparagus 8

## SALADS

### Caesar Salad 8

With polenta croutons and parmesan crisp

### Oregon Iceberg 7

With pancetta bacon and bleu cheese vinaigrette

### House Salad 6

With lemon-herb vinaigrette & chevre cheese crostini

## DESSERTS

### Creme Brulee 7

With raspberry sorbet, and tea cookies

### Ice Cream Trio 5

With cookies, fresh berries and cream

### Blueberry Pie 6

Ala mode

### Old Fashioned Layered Chocolate Cake 7

With salted caramel and vanilla sauce

### Peaches and Cream 6

Vanilla-caramel peaches with pound cake and chantilly cream

### Dessert Sampler for four 27, for six 40