

# WELCOME, FRIENDS, TO ACORN & THE OAK!

NOW SIT BACK, RELAX, AND LET US FEED YOU A DELICIOUS HOMEMADE MEAL.

## Addicted to Nuts - \$12 (VEGAN / GF / CONTAINS NUTS)

Might as well face it, we're addicted to nuts. An assortment of nuts tossed in olive oil, dijon, orange bitters, and secret herbs & spices.

## Pickled Things - \$11 (VEGAN / GF)

One of our loveliest, most colorful dishes! Our assortment of house-pickled fresh veggies, that change based on what's fresh.

## Brussels Sprouts Salad - \$15 (VEGAN / GF)

Shaved Brussels sprouts tossed with arugula, diced Cosmic Crisp apples, shallots, dried cranberries, chopped walnuts, and a fig-balsamic dressing.

Make it a meal! Add grilled chicken or salmon for an extra \$8.

## Roasted Beet & Goat Cheese Salad - \$15

(VEGETARIAN / GF / VEGAN OPTIONAL)

Roasted red and golden beets, fresh field greens, juicy blackberries, and chunks of zesty goat cheese, with toasted pistachios for crunch. Tossed with a beautiful homemade pink peppercorn vinaigrette.

## Homemade Potato Soup - \$15 (GF)

Local Yukon Gold potatoes and sweet onions from Hermiston, sautéed in bacon fat and simmered with heavy cream, then finished with Tillamook Sharp Cheddar, crispy bacon, and chives.

## Eggs on Eggs - \$15 (GF / VEGETARIAN OPTIONAL)

An old school supper club classic! Four creamy deviled eggs topped with diced chives and caviar, for the perfect burst of salt with every bite!

## Bread & Burrata Board - \$17 (VEGETARIAN)

A loaf of French bread, served hot from the oven alongside a ball of creamy burrata cheese, topped with confit tomatoes - cherry tomatoes cooked down slow in saffron and garlic olive oil until they've burst & you can spread 'em on bread! Finished with peppery arugula, aromatic basil, and a sprinkling of sea salt & fresh ground pepper.

Recommended if sharing: Extra Loaf of Bread - \$5

## Fried Shrimp Fritters—\$17

Six bite-sized shrimp and green onion fritters, fried 'til golden and served with a roasted red pepper & goat cheese sauce that gets a bit of a kick from our house-pickled jalapeno peppers.

## Devils on Horseback - \$17 (GF)

This is our spin on a classic appetizer dating back to the late 1800s. Sweet dates stuffed with Cascadia Creamery's organic, cave-aged Glacier Blue Cheese, then wrapped in savory prosciutto and baked 'til toasty and crisp. Traditionally they're wrapped in bacon, but prosciutto just crisps up better! Served over a swoop of Dijon mustard and sprinkled with micro greens.

## Midwest Hospitality Relish Tray

(VEGETARIAN / GF CRACKERS AVAILABLE / CONTAINS NUTS)

*half tray - \$20 (perfect for two guests) | full tray - \$30 (perfect for four or more)*

Be part of a Midwestern Supper Club Tradition by starting with a Relish Tray for the table! Relish Trays offer a variety of light, fresh snacks designed to stimulate the appetite. House-pickled veggies, orange-spiced nuts, baby corn, Kalamata olives, and the centerpiece of the tray - our homemade mix of Tillamook Sharp Cheddar, diced pimentos and Sweet Drop peppers, roasted garlic, and a little kick from Boundary Bay Festbier. Spread it on crackers, alternate with bites of pickled veggies, and kickstart your appetite for supper!

## MAIN DISHES

### Pan-Seared Halibut - \$47 (DAIRY FREE)

Wild-caught halibut, pan-seared then roasted and served over cherry tomato pearl couscous, with a blood orange gremolata and roasted broccolini.

### Seafood Mac & Cheese - \$40

Our homemade seafood mac is comprised of cavatappi noodles tossed in a decadent four-cheese Mornay sauce (Brie, Gouda, Havarti, Tillamook Cheddar) then mixed with impressive chunks of butter-sauteed lobster, crab, and juicy shrimp. Topped with crushed shrimp chips for extra crunch!

### Smothered Chicken with Bourbon-Mushroom Sauce - \$32

Beautiful comfort food at its finest! This dish is like a hug on a plate, with two 4 ounce chicken breasts, brined overnight for maximum tender-juiciness, grilled for just the right amount of char, then smothered in a flavorful Four Roses bourbon-mushroom cream sauce.

Served alongside buttery, creamy mashed potatoes and fresh, crisp garlic green beans.

### Apple-Leek Pork Platter - \$39 (GF)

A gorgeous pork loin from Carlton Farms, sous vide\* until moist and tender, finished on the grill to medium, and served sliced alongside creamy garlic mashed potatoes and beautifully braised apples and leeks. It's all finished with a brandy mustard cream sauce that will knock your socks off.

### Braised Short Ribs with Polenta - \$48 (GF)

Painted Hills Boneless Short Ribs, braised for hours and hours until they're fall-apart, fork-tender. Served over decadent white cheddar polenta, and alongside grilled asparagus, and the whole thing is sauced with a red wine reduction that will haunt your dreams.

### Hand-Cut Steak with Creamed Spinach\* - \$52 or \$85

Guests often tell us our steaks are the best they've ever had, and we are inclined to agree! Order your choice of a tender 7 oz Filet Mignon, or a beautifully marbled 12 oz Wagyu NY Strip - both hand cut and grilled exactly to your preference - served over a bed of house-made creamed spinach (fresh chopped spinach sautéed with homemade béchamel) and roasted potatoes. Fried shallots on top! Let your server know if you need a GF option.

\*\*Parties of 5 or more will be charged a 20% gratuity.

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