

Juniper Dining Room

APPETIZERS

- Steamer Clams** \$ 7.95
Finished in rich clam stock & fresh herbs
- Crispy Calamari** \$ 9.00
With oven-dried tomato relish & orange harissa
- Veal Saltimbocca Ravioli** \$ 9.00
Filled with tender veal, fresh sage & ricotta cheese, finished with a lemon caper sauce and prosciutto ham
- Prosciutto Wrapped Prawns** \$ 11.00
Served in a rich garlic sauce
- Prawn Martini** \$ 10.00
Served with absolut vodka & Serrano chili cocktail sauce
- Northwest Crab Cakes** \$ 12.00
With baby arugula & honey-truffle aioli

SOUPS & SALADS

Today's Fresh Soup of the Day
Cup.....\$ 3.00 Bowl.....\$ 5.00

- Kah-nee-ta's Longhouse Salad** \$ 7.00
Tossed in a huckleberry vinaigrette dressing with Oregon bleu cheese & candied pecans
- Caesar Salad** \$ 8.00
Caesar dressing tossed in romaine lettuce with parmesan cheese and croutons
- Seafood Salad: Crab, Shrimp & Smoked Salmon** \$ 12.00
Served on a bed of mixed salad greens tossed in a herb vinaigrette finished with artichoke hearts, cucumbers, green olives, sliced egg, cherry tomatoes and feta cheese.

ENTREÉS

*All dinners served with fresh baked bread, seasonal vegetables,
and your choice of soup of the day or dinner salad
Add Indian Fry Bread with huckleberry jam & butter. \$ 2.00*



FROM THE SEA

- Pan-seared Wild Salmon** \$ 24.00
Served with fingerling potatoes, sautéed Swiss chard & blackberry syrup
Suggested wine: the elegance & finesse of Domaine Drouhin Pinot Noir balance the flavors in this entrée
- Truffle-crusted Halibut** \$ 28.00
Served with fingerling potatoes, spring vegetables & vine ripened tomato coulis
Suggested wine: Clos du Bois Sauvignon Blanc has the crisp aromas & fruit flavors to compliment this entrée
- Prawns Alla Diavola** \$ 28.00
Colossal prawns sautéed with a fiery tomato sauce & served with fresh pappardelle pasta
Suggested wine: the floral aroma & enlivening finish of Campanile Pinot Grigio goes with the spice of this dish
- Steamed Crab Legs** \$ 28.00
Served with drawn butter, braised asparagus and rice pilaf
Suggested wine: to immense array of fruit flavors & smooth finish of Ponzi Chardonnay flatter this entree



ON LAND

**All steaks served with sea salt crusted baked potato and chef's fresh vegetables
Topped with roasted shallots and Borsini fromage compound**

Filet Mignon, 6 oz cut\$ 26.00 8 oz cut \$ 30.00

Suggested wine: the complex, robust flavors in Robert Mondavi Napa Cabernet enhance the richness of this filet

Center-cut New York \$ 27.00

Suggested wine: the big, dark fruit, pepper & cedar flavors in Duckhorn Cabernet marries well with this steak

Ribeye \$ 27.00

Suggested wine: The pleasing complexity of Francis Coppola Zinfandel pairs well with this traditional entrée

Prime Rib

Crusted with Rosemary & kosher salt and served in its own juices

12oz Kah-Nee-Ta Cut..... \$ 22.00

16oz Tribal Cut..... \$ 26.00

Suggested wine: Any of the Napa Valley Cabernets enhance the herbal qualities and flavor of this prime rib

Traditional Bird-in-Clay\$ 28.00

Adapted from the old customs of wrapping wild game birds in clay and baking them in the coals of campfires. Today we use a Cornish game hen, delicately seasoned, stuffed with apple-cranberry dressing & wrapped in our special baker's clay.
served with wild rice and a huckleberry glaze.

Suggested wine: Eyrie Pinot Gris, a dry, medium bodied wine of great versatility compliments this popular dish

3 Hours Advance Notice Required!

Traditional Osso-buco..... \$ 28.00

Slow-braised veal shank served with wild mushroom risotto and glace de viande

Suggested wine: the compelling complexity of Silvan Ridge Reserve Pinot Noir compliments this dish

Oven Roasted Rack of Lamb..... \$ 30.00

served with seasonal risotto and saffron vanilla sauce

Suggested wine: The long, velvety & voluptuous finish of Rex Hill Pinot Noir excels with this entrée

Grilled Free Range Chicken Breast..... \$ 24.00

with Swiss chard, fingerling potatoes & Madeira-pistachio beurre monte

Suggested wine: The complexity of King Estate Pinot Gris holds well with the many flavors in this dish

Pasta Primavera..... \$ 13.00

Mushrooms, tomatoes, kalamata olives, spinach, onion, pesto, artichoke hearts and penne pasta finished with parmesan cheese & roasted garlic

Suggested wine: Beringer Founder Estate Chardonnay offers light but exotic flavors to match this pasta

Enjoy our fantastic Wine List

Ask about our fabulous Desserts