

Elevation

Lunch Menu Prix Fixe Menu – 12

APPETIZERS

Roasted Carrot Soup

smoked barley crema, toasted barley, crispy sage

Fall Green Salad

kale, napa cabbage, parsley, green apples, toasted almonds,
Rogue valley bleu, cider vinaigrette

ENTRÉES

Pacific Fish & Chips

Oregon ling cod, dark ale batter, crispy handmade waffle chips, remoulade

Lamb Burger

ground lamb, pickled onions, feta cheese, Calabrian chile-mint aioli,
spinach orzo salad

Hmong Chicken Meatballs

lemongrass, pickled vegetables, crispy shallots, green apple,
tiger-bite sauce, sticky rice, butter leaf lettuce

Niçoise Salad

grilled chicken breast, blue potato, haricot vert, olives, roasted acorn squash,
little gem lettuce, Dijon-red wine vinaigrette

Grilled Petit Club Steak

forest mushrooms, black garlic butter, roasted blue potatoes, vegetable sauté

DESSERTS

Poached Pluot

pistachio and amaretti mascarpone

Many dishes include ingredients not listed on the menu. Please advise us if you have any food allergies or sensitivities.

BEVERAGES

Soda & Lemonade

Pepsi, Diet Pepsi, Sierra Mist, Lemonade 3

Metolius Iced Tea

Peppermint cinnamon, stevia and chocolate 3

Steven Smith Hot Teas

Brahmin-Black Tea, Lord Bergamot-Earl Grey,
Meadow-Herbal, Mao Feng Shui-Green 3

Coffee

Bellatazza Finca Vista Hermosa Guatemalan 2

**Espresso, Latté, Mocha, Cappuccino
Americano, Matcha 3**

White Wine

Starborough, Sauvignon Blanc 2021 8/27
Willamette Valley Vineyards, Pinot Gris 2021 8/25
Landmark Vineyards, Chardonnay 2019 9/35
Chateau Ste. Michelle, Riesling 2021 7/25

Red

Stoller, Pinot Noir 2020, 12/39
Northstar, Merlot 2013, 11/34
Pine Ridge, Cabernet Sauvignon 2019, 12/39

Draft

Good Life Brewing, Sweet As, Pacifica Ale 5

All gratuities are designated to the CCI student scholarship fund.