

Elevation

Lunch Menu Prix Fixe Menu – 15

APPETIZERS

Roasted Carrot Soup
red curry-miso crema

Autumn Greens Salad
kale, red cabbage, green apples, toasted almonds,
Rogue valley bleu, cider vinaigrette

ENTRÉES

Classic Meatloaf with Natural Jus
Pommes au gratin, sautéed haricot vert

Marinated Grilled Teriyaki Coho Salmon
Jasmine rice, sesame garlic braised broccolini

Seared Piggyback Ranch Pork Chop
maple-brown sugar glaze, butternut squash puree
charred broccolini

DESSERTS

Burnt Basque Cheesecake
Roasted Oregon plum compote, oat-ginger tuille

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 Green Tea 3

Coffee

Bellatazza Custom Blend 3

Steven Smith Hot Teas

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

White Wine

Frenzy Sauvignon Blanc 2022, 8/32
Cooper Mountain Pinot Gris 2022, 9/34
L'Ecole 41 Chardonnay 2022, 8/32

Red Wine

Abacela Merlot 2019, 9/34
King Estate Inscription Pinot Noir, 2021 11/36
RouteStock Napa Valley Cabernet Sauvignon, 2021 9/34

Beer on Tap:

Moose Drool Brown Ale
Kiwanda Cream Ale 5

All gratuities are designated to the CCI student scholarship fund.