



Our Daily Bread Restaurant



Valentine's Dinner Menu

Wines by the Glass

Chardonnay, LaVelle 2008	7.00 glass / 23.00 bottle
Pinot Gris, LaVelle 2007	6.00 glass / 20.00 bottle
Riesling, LaVelle 2008	7.00 glass / 23.00 bottle
Pinot Noir, LaVelle Vintage 2007	8.00 glass / 28.00 bottle
Merlot, LaVelle 2006	10.50 glass / 42.00 bottle
Cabernet Sauvignon, LaVelle 2006	10.00 glass / 37.00 bottle
Semi Sparking Muscat, Noble Estate 2008	7.00 glass / 25.00 bottle



Appetizers and Salads

Dipping Oils and Bread Basket

Fresh Garlic, Olive Oil and Balsamic Vinegar ~ 2.95

Pesto and Olive Oil ~ 2.95

Hummus and Olive Oil ~ 5.95

Tomato – Basil ~ 5.95

Sautéed Mushrooms ~ 7.95

Northwest button mushrooms sautéed with fresh garlic, onions, and white wine. Served with fresh sliced bread.

Prawn Cocktail ~ 4.95

Six cocktail prawns presented in a champagne glass atop shredded iceberg, topped with cocktail sauce and lemon.

Oyster Shooter ~ 1.95

Dinner Caesar Salad ~3.50

Fresh Romaine tossed with Parmesan, herb croutons and house Caesar dressing.

Dinner Spinach Salad ~2.50

Baby spinach, dried cranberries, hazelnuts, and our signature Cranberry Vinaigrette.

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Entrees

All entrees include a house dinner salad or cup of soup.

Choose from our house dressings: Garlic Ranch, Blue Cheese, Walnut Parmesan Vinaigrette, Honey Dijon Poppyseed, Thousand Island, or signature Cranberry Vinaigrette.

Lobster ~ 31.95

Fanned 8 oz lobster tail seasoned with our house seasoning, roasted, topped with drawn butter and garnished with lemon. Served with roasted garlic rustic mashed potatoes and seasonal vegetables.

Scampi Polonaise ~ 15.95

Six jumbo prawns simmered in white wine, green onions, and bread crumbs. Served with a wedge of lemon, seasonal vegetables, and our wild rice blend.

Northwest Salmon Fillet ~ 20.95

Fresh Salmon fillet grilled and served with our wild rice blend and seasonal vegetables.

Newport Salmon- Topped with a bay shrimp cream sauce ~ 22.95

Pan Fried Oysters ~ 15.95

Fresh Northwest Oysters lightly breaded and fried. Served with our wild rice blend and seasonal vegetables and garnished with a lemon wedge.

Pacific Halibut ~ 20.95

Breaded, grilled golden brown and served with a wild rice blend and seasonal vegetables.

Newport Halibut - Topped with a bay shrimp cream sauce ~ 22.95

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Chicken McKenzie ~ 15.95

Tenderized chicken breast stuffed with dried cranberries, hazelnuts, spinach, and feta cheese and roasted to a golden brown. Served with our wild rice blend and fresh seasonal vegetables and topped with a white wine Beurre Blanc.

Chicken Alfredo ~ 14.95

Sliced chicken breast sautéed, tossed in a creamy Alfredo sauce and served over fettuccine pasta.

Chicken Parmesan ~ 15.95

Chicken breast breaded with egg and parmesan, topped with mozzarella and our house marinara, and baked. Served with fettuccine pasta and fresh seasonal vegetables.

Featherbenders Special Prime Rib

Petite 6 oz ~ 15.50 / 10 oz ~ 21.50

Tender Prime Rib, slow roasted with our special seasoning. Served au jus with our own horseradish sauce, roasted garlic rustic mashed potatoes and seasonal vegetables.

Chateaubriand

A dish for two ~ 38.95 / Or for one ~ 19.95

Roasted tenderloin laced with our own Pinot Noir demi sauce and surrounded by garlic-mashed potatoes and seasonal vegetables.

Trip Tip ~ 17.95

Tri tip marinated in our sweet and savory marinade, smoked to tenderness and seasoned to perfection. Roasted, sliced, topped with our own Pinot Noir demi sauce and served with and roasted garlic rustic mashed potatoes and seasonal vegetables.

Surf and Turf

Served with roasted garlic rustic mashed potatoes and seasonal vegetables.

Lobster and 4 oz Roasted Tenderloin ~ 43.95

Lobster and Prime Rib ~ 45.50 / 51.50

Trip Tip and side of four Scampi ~ 26.95

Tri Tip and Lobster ~ 40.95

Prime Rib and side of four Scampi ~ 22.50 / 29.50

Roasted Tenderloin and side of four Scampi ~ 35.95

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Porkloin Roulade ~ 18.95

Roasted pork tenderloin stuffed with apple, hazelnut compote and sliced into medallions topped with a Pinot Noir demi sauce. Served with roasted garlic rustic mashed potatoes and seasonal vegetables.

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Portabella Mushroom Stir Fry ~ 15.95

Sliced portabella mushrooms sautéed with fresh vegetables, tossed in a sweet and spicy glaze and house seasonings and served over couscous.

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Lover's Pairings

Romance ~ 58.00

Sautéed Mushrooms

Paired with a glass of LaVelle Pinot Noir

Châteaubriand

Paired with a glass of LaVelle Merlot

Strawberry Cheesecake

Paired with an Irish Maiden

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Temptation ~ 63.00

Tomato - Basil Dip

Paired with Domaine Meriwether Sparkling Wine

Lobster Tail

Paired with a glass of LaVelle Pinot Gris

Chocolate Chip Espresso Cheesecake

Paired with a glass of LaVelle Riesling

Adoration ~ 50.00

Oyster Shooter

Paired with a glass of LaVelle Chardonnay

Porkloin Roulade

Paired with a glass of LaVelle Pinot Noir

Crème Brule

Paired with Noble Estate Semi Sparkling Muscat

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Delight ~ 43.00

Dinner Caesar Salad

Paired with a glass of LaVelle Pinot Gris

Portabella Mushroom Stir Fry

Paired with a glass of LaVelle Cabernet Sauvignon

Carrot Cake

Paired with a Mimosa

See our Cocktail and Dessert Menu for more beverage and dessert options

WHITE WINES

Table listing white wine varieties such as Chardonnay, Pinot Gris, Riesling, and Viognier with their respective prices.

DESSERT WINES, MEADS, FRUIT WINES and PORTS

Table listing dessert wines, meads, and fruit wines like Gewurztraminer, Semi Sparkling Muscat, and Cranberry Wine.

ROSES and BLUSH

Table listing rosé and blush wine varieties such as Rosé of Pinot Noir and Rosé of Merlot.

MICROBREWS ON TAP 2.50 Glass / 3.50 Pint

Table listing microbrews on tap and bottled options like Widmer Hefewizen, Ninkasi Total Domination IPA, and various 22 oz bottles.

RED WINES

Table listing red wine varieties such as Pinot Noir, Merlot, and Cabernet Sauvignon with their respective prices.

Table listing Merlot wine varieties like Merlot Bridgeview Blue Moon and Merlot, Silvan Ridge Reserve.

Table listing Cabernet Sauvignon wine varieties such as Cabernet Sauvignon, Bridgeview Blue Moon and Cabernet Sauvignon, Silvan Ridge Reserve.

Table listing Syrah wine varieties like Syrah, Vitis Ridge 'Wahulke Slope' and Syrah, Silvan Ridge Reserve.

Table listing Zinfandel and other red wine varieties such as Zinfandel, Hillcrest '1888' and Zinfandel, LaVelle.

NON - ALCOHOLIC BEVERAGES

Table listing non-alcoholic beverages including Pepsi, Pellegrino, Kemper Bottled Sodas, Oregon Chai Tea, Hot Chocolate, Lemonade, Strawberry Lemonade, Italian Sodas, Equator Coffee, and various teas.