

Bentley's **GRILL**

Small Plates

Summer Salad

*Fresh garden greens tossed in a fresh herb vinaigrette,
garnished with goat cheese and shaved fennel*

6.95

Riesling, Willamette Valley Vineyards '09 OR 7.00 gls

Cannelloni

*Chicken, spinach and ricotta cheese cannelloni with house made
marinara sauce and Fontina cheese, served with garlic bread*

8.95

Sangiovese, Tre Nova "Bonatello" '08 OR 8.00 gls

Pizzetta Margherita

*Our hand tossed crust brushed with roasted garlic oil, and topped with
mozzarella fresca, tomatoes and basil*

8.95

Zinfandel, Maryhill '07 WA 9.00 gls

Entrees

Steelhead

*Fresh fillet grilled, served over herbed risotto and finished with
warm Oregon white truffled crab and arugula salad*

21.95

Pinot Blanc, Adelsheim '07 OR 9.00 gls

Sea Scallops

*Pan seared scallops drizzled with basil oil, presented
with olive tapenade, herbed risotto and fresh grilled asparagus*

22.95

Sauvignon Blanc, Di Stefano '09 WA 8.50 gls

Black Angus New York Steak

*Tender strip loin open fire grilled, finished with forest mushroom ragout and
served over roasted garlic mashed potatoes with grilled asparagus*

25.95

Cabernet Sauvignon, Zerba '06 OR 14.50 gls

Duck Pappardelle

*Tender roasted duck, portabella mushrooms, lacinato kale and kabocha squash
tossed in a rich duck sauce with house made pappardelle pasta*

19.95

Cabernet Franc, Tamarack '07 WA 13.50 gls

Oregon Lamb

*Lamb sirloin grilled and served with Romesco sauce over
prosciutto lentils with fresh grilled asparagus*

21.95

Tempranillo, Grochau '07 OR 13.50 gls