

# Canard

**OYSTERS\*** (half/dozen) . . . . . \$20/\$38  
strawberry rhubarb cocktail sauce

**BAGUETTE** . . . . . \$6  
butter, flake salt

**OEUF EN MAYONNAISE\*** . . . . . \$12  
trout roe, bacon, roasted garlic, smoky maple

**ROASTED ASPARAGUS** . . . . . \$16  
ricotta, green garlic, almonds, pecorino

**HAMACHI TARTARE\*** . . . . . \$27  
caviar, banana, lime leaf

**MARKET GREENS SALAD** . . . . . \$13  
herbes de provence, crunchy quinoa, carrot

**SPINACH & STRAWBERRY SALAD** . . . . . \$16  
poppysseed, chèvre, pistachio

**BEEF TONGUE QUESADILLA** . . . . . \$19  
french onion dip

**FOIE GRAS & BOUDIN NOIR** . . . . . \$26  
strawberry, chickpea, avocado

**FRIED CHICKEN WINGS** . . . . . \$18  
buttermilk ranch, truffle honey

**GARLIC FRIES** . . . . . \$8  
chermoula ketchup, asiago

**FOIE GRAS DUMPLINGS** . . . . . \$24  
spring onion, kumquat, ramp

**ROASTED BONE MARROW** . . . . . \$23  
walnut salsa verde, chili garlic flatbread

**STEAM BURGER\*** (one/six) . . . . . \$5.50/\$30  
pickles, onion, mustard, american cheese

**DUCK STACK\*** . . . . . \$28  
pancakes, duck gravy, tabasco onions, duck egg  
add seared foie gras \$20

**CRAB CRUSTED SALMON\*** . . . . . \$39  
parsnip puree, roasted leeks, beurre rouge

**STEAK\* OR DUCK FRITES\*** . . . . . \$38/\$41  
montreal fries, béarnaise, mushroom

**PARISIAN GNOCCHI** . . . . . \$35  
roasted celeriac, truffle, dried cherry

## DESSERT

**TIRAMISU PARIS-BREST** . . . . . \$13  
espresso cream, chocolate ganache, milk crumb

**BANANA CREAM PIE PARFAIT** . . . . . \$13  
soft serve, banoffee, chocolate, pie crust

**HAZELNUT PRALINE SUNDAE** . . . . . \$13  
hazelnut oil, hazelnut praline, orange zest

**VANILLA SOFT SERVE** . . . . . \$6  
add waffle cone \$2

**FUNFETTI PANCAKES** . . . . . \$8  
chocolate sauce, whipped cream

## SPIRITS

**SHAKERATO** . . . . . \$15  
amaricano rossa, reposado tequila, cold brew  
coffee, orange & chocolate bitters

## DIGESTIFS

**AMARO** (herbal liqueur)  
Amaro dell Etna, Cynar, Fernet Branca, Averna,  
Montenegro, Ramazzotti, Amaro Nonino, CioCiario

**CLEAR CREEK** (local brandies made in Hood  
River, OR) Blue Plum Brandy, Douglas Fir Brandy,  
Pear Brandy, Muscat Grappa

Ask about dessert wines!

## HAPPY HOUR

4-5pm Monday-Thursday

**OYSTERS\*** . . . . . \$2/EA  
fennel apple mignonette, fennel nigella salt

**STEAM BURGER\*** . . . . . \$4/EA  
pickles, onion, mustard, american cheese

**WINE** . . . . . \$8  
house white / house red

**BEER** . . . . . \$3  
montucky cold snack lager



\*Eating undercooked or raw meat, unpasteurized eggs or seafood can cause illness. Many dishes include ingredients not listed on the menu. Please let us know if you have any food allergies or sensitivities. Oysters are served raw, burgers and steaks are cooked to order.

A 3% staff wellness fee will be added to all checks ensuring we are able to provide programs benefitting the overall wellness of our staff.

For parties of 6 or larger a 20% service fee will be added. While multiple payments are allowed, checks cannot be split.