

# SUBTERRA

A WINE CELLAR  
restaurant

## Small Plates

Skillet Roasted Mussels in Marinara	12	Soup	4
Baked Brie with Maple Bourbon Figs	13	House Salad	4
Garlic & Herb Fresh Cheese Curds	10	Bread Basket	3
Crab and Goat Cheese Enchiladas	12	Assorted Olives	5
Queso Fundido with Chorizo Chili	9	Edamame Hummus	6
Baked Goat Cheese in Marinara	9	BBQ Pork Sliders	10
Champignon à la Persillade	8	Corn Tamale Cake	7
Oysters on the Half Shell	10	Asian Beef Tartar	10
Wild Mushroom Risotto	12	Grilled Fish Tacos	12
Brandied Chicken Pate	6	Smoked Fish Spread	8
Nagano Beef Skewers	9		

## Entrees

*All entrees are served with assorted freshly baked breads with whipped butter and a surprise, choice of two soups, house salad, and appropriate side dishes*

Potato Wrapped Halibut with Pinot Noir Beurre Rouge	25		
Sautéed Alaskan Halibut Wrapped in Potato "Scales" and Served with a Pinot Noir Butter Sauce Reduction '06 Bernard Machado Pinot Noir La Cantara Chehalem Mountain			
Seared Scallops on Brussel Sprout Slaw	23		
Seared Jumbo Scallops Served on a Bed Of Warm Brussel Sprout Slaw Enriched with Bacon, Shallots, and Lemon '09 Blakeslee Chardonnay Carabella Vineyard Chehalem Mountain			
Seafood Zarzuela	24		
Scallops, Shrimp, and Fish Skillet Roasted in a Rich Saffron and Almond Sofrito with Linguisa Sausage '08 Eliana Reserve (Right Bank Merlot Blend) Ashland			
German Style Short Rib of Beef	24		
Short Rib Braised in a Sauerbraten Style with Spaetzle (Dumpling/Noodles Sautéed in Butter with Fresh Chives) and Braised Red Cabbage '09 Patricia Green Cellars Pinot Noir Four Winds McMinnville			
Turkey Confit	23		
Garlic and Herb Cured Turkey Thigh Slowly Cooked in Duck Fat until Tender, Served with Cranberry Berry Compote and Harvest Corn Pudding, "Best Turkey You'll Ever Eat!" '08 WillaKenzie Estate Gamay Noir			
Grilled Shoulder Tender Steak Churrasco	22		
Chimichurri Marinated Beef Shoulder Tender Grilled Medium Rare and Served with a Nicaraguan Jalapeño Cream Sauce '06 Troon Old Vines Meritage Applegate Valley			
Rack of Lamb	23		
Roasted Hazelnut Crusted Rack of Lamb with Mint Pesto '08 Cliff Creek Syrah Southern Oregon			
Pork with Leek and Mustard	19		
Tender Carlton Farm's Pork Shoulder, Seasoned and Roasted, and Finished in a White Wine, Dijon Mustard, Capers, and Leek Cream Sauce '09 Coeur de Terre Pinot Noir Oregon			
Adult Mac and Cheese BLT	21		
Cavatappi Pasta Tossed with Candied Bacon and Amazing Cheeses – Tillamook Extra Sharp White Cheddar, Italian Style Fontina, and Parmesan – and Topped with Oven Dried Tomato and Rogue Creamery Smokey Blue, Baked and Served with Wilted Arugula '08 Hawk's View Riesling Chehalem Mountain			
Sweet Potato Agnolotti	20		
Housemade Sweet Potato and Ricotta Stuffed Agnolotti, Sautéed in Garlic Oil with Baby Spinach, Shitake Mushrooms, and Hazelnuts '09 Daisy Creek Triple Play Rogue Valley			

## Desserts

*Just a friendly reminder to let you know that we have a delicious, freshly made, and daily changing selection of spectacular desserts that you really should try to save a little room for...*

1.12