

PLATED DINNER

APPETIZERS

Each appetizer serves (2) to (4) guests.

TMH CHICKEN WINGS	14
<i>White Truffle Oil, Toasted Garlic, Parmesan (gf)</i>	
SPICE DUSTED CALAMARI	15
<i>Housemade Buttermilk-Herb Ranch</i>	
CHIPS AND CHEESE	12
<i>Fresh Potato Chips, Sweet Onion-Jarlsberg Dip (v) (gf)</i>	
TEMPURA CAULIFLOWER	13
<i>Thai Chili Glaze, Crushed Cashew, Pineapple (v)</i>	
HOUSEMADE SOFT PRETZEL	13
<i>Roasted Jalapeño-Goat Cheese Dip, Honey Stone-Ground Mustard (v)</i>	
BEEF SHORT RIB ENCHILADAS	15
<i>Salsa Roja, Tillamook Cheddar, Sour Cream</i>	

FAMILY-STYLE SALADS

\$5 PER GUEST

TMH SALAD	
<i>Tillamook Cheddar, Smoked Bacon, Sweet Poppyseed Dressing (gf)</i>	
ROASTED VEGETABLE SALAD	
<i>Brussels Sprouts, Butternut Squash, Candied Walnuts, Chèvre, White Balsamic Vinaigrette (v) (gf)</i>	

DESSERT

Serves (2) to (4) guests.

WARM CHOCOLATE CHIP COOKIE	7
<i>Housemade Malted Vanilla Ice Cream (v)</i>	
HOUSEMADE ICE CREAM	8
<i>Rotating Flavors, 3 Scoops</i>	

The
MEETING
House
EST★2012

MAINS

Choose (4)

STEAK FRITES	45
<i>12 oz. Prime NY Strip, Hand-Cut French Fries, Wilted Spinach, Zip Sauce (gf)</i>	
LIGHTLY SMOKED CHICKEN BREAST	28
<i>Maple Basted Spaghetti Squash, Baby Carrot, Sugar Snap Peas, Sage (gf)</i>	
BUTTERNUT SQUASH RISOTTO	28
<i>Carrots, Cranberry, Pepitas, Brie (gf) (v)</i>	
LAMB MEATLOAF	29
<i>Celeriac Purée, Fried Brussels Sprouts, Pearl Onions, Hollandaise</i>	
RAINBOW TROUT	30
<i>Basmati Rice, Wilted Spinach, Toasted Hazelnut, Brown Butter Balsamic Vinaigrette (gf)</i>	
TMH DOUBLE CHEESEBURGER	20
<i>Two 1/4# All Beef Patties, Special Sauce, Lettuce, Tomato, Housemade B&B Pickles, French Fries</i>	

SIDES

Items are priced per plate.

FRIED BRUSSELS SPROUTS	8
<i>Red Wine Vinaigrette (v) (gf)</i>	
ROYAL TRUMPET MUSHROOMS	10
<i>Gremolata Zip (gf)</i>	
CHAR-GRILLED BABY CARROTS	9
<i>Whipped Ricotta, Roasted Serrano Honey (v) (gf)</i>	

(v) Vegetarian (gf) Gluten Free