



# ROSE & COMPASS

## Dinner Menu

### DINNER

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Start your culinary adventure with our signature bread service: Grand Central Bakery artisan bread, whipped butter & sea salt, goat cheese & honey serves up to 4 guests / 3

### ON THE RANCH

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#### Spicy Korean Wings / 13

Mitchell Wine Co., "The Visionary" Pinot Gris, Oregon

#### Slider Trio

Angus burger, cheddar cheese, pickle chip, Sriracha aioli; shredded chicken, house made BBQ sauce, slaw; smoked salmon cake, lemon aioli, tomato, micro greens / 15  
Airlie Chardonnay, Willamette Valley, Oregon

#### Draper Valley Chicken

Sugar and spice rubbed half chicken, rosemary mashed potatoes, seasonal vegetables, lemon jus gf / 29  
Powers Malbec, Columbia Valley, Washington

#### Hill Natural Pork Chop

Charbroiled chop, maple chipotle jus, sweet potato puree, local braised greens gf / 30  
Mitchell Wine Co., "The Craftsman" Pinot Noir, Oregon

#### Double R Ranch Beef Ribeye

Charbroiled with field mushrooms, Rogue Creamery bleu cheese mashed potatoes, seasonal vegetables and roasted shallot Merlot jus gf / 38  
Winter's Hill, Watershed Pinot Noir, Oregon

#### Anderson Ranch Lamb Chops

Charbroiled with natural jus, tomato-mint gremolata and roasted vegetables gf / 36  
Milbrandt Vineyards, "The Estates" Merlot, Oregon

#### Double R Ranch Beef Filet

Charbroiled petite filet with sauce Bernaise, truffle mashed potatoes and seasonal vegetables gf / 39  
Stoller Pinot Noir, Dundee Hills, Oregon

### DAIRY

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#### Cheese Ravioli

Prosciutto, mushrooms, leeks, oven roasted tomato, lemon basil cream / 27  
Stoller Chardonnay, Dundee Hills, Oregon

### OF THE OCEAN

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#### Salt and Pepper Calamari

Fried shallot rings, citrus aioli / 13  
King Estate Pinot Gris, Oregon

#### Pan Seared Pacific Cod & Prawns

Beluga lentils, saffron vin blanc, shaved fennel, grape tomatoes, micro greens gf / 32  
Airlie Chardonnay, Willamette Valley, Oregon

### CAUGHT IN THE STREAM

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#### Smoked Salmon Cakes

Red pepper coulis, lemon aioli / 13  
Milbrandt Vineyards, "Traditions" Cabernet, Columbia Valley

#### Ora King Salmon

Fennel scented pan seared salmon filet, roasted vegetable sorghum, baby spinach, pesto, citrus vinaigrette gf / 34  
Troon Vineyard Red Zinfandel, Applegate Valley, Oregon

### FROM THE FOREST

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#### Roasted Mushroom Flat Bread

Caramelized onions, oven roasted tomato, mozzarella, chevre, balsamic drizzle v / 9  
Mitchell Wine Co., "The Visionary" Pinot Gris, Oregon

### FORAGED FROM THE FIELD

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#### Roasted Vegetable Sorghum

Baby spinach, basil pesto, shaved parmesan, Oregon Olive Mill lemon EVOO, chevre v / 26  
Milbrandt Vineyards, "Traditions" Cabernet, Columbia Valley

#### Hummus Plate

House made hummus, oven-dried tomatoes, pickled onions, kalamata olives, feta, cucumber, pita triangles v / 14  
Powers Winery Malbec, Columbia Valley, Washington

### FROM THE GARDEN

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#### Caprese Salad

Local Roma tomatoes, basil, buffalo mozzarella, balsamic drizzle, Oregon Olive Mill lemon EVOO gf, v / 13

#### Beet and Quinoa Salad

Shaved fennel, micro greens, citrus vinaigrette, chevre v / 10

#### Classic Caesar

Hearts of romaine, shaved parmesan, ciabatta croutons, garlic anchovy dressing / 7

#### Gathered Greens

Hazelnuts, dried cranberries, Rogue Creamery blue cheese, white balsamic vinaigrette gf, v / 7

#### Baby Kale Salad

Radish, Mandarin orange, toasted almonds, sesame vinaigrette, crispy won ton v+ / 10

#### Tomato Basil Bisque gf, v

Cup / 5.50 Bowl / 7.75

### SWEET

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#### Zesty Lemon Curd Ginger Cheesecake

Berry Compote / 8

#### Tillamook Hand Dipped Milkshakes

Chocolate, Strawberry or Vanilla / 8  
Add a liqueur float  
(Grand Marnier or Kahlua) / 5

#### Vanilla Bean Crème Brulee gf / 7.50

#### Northwest Hazelnut Fudge Torte

Crème Anglaise / 8

#### Portland Famous Banana Cream Cake

Caramel Drizzle / 8

#### House Made Ice Cream Sandwich

Flavors vary seasonally / 9





# ROSE & COMPASS

**Explore.**

**Experience.**

**Enjoy.**

Rose & Compass invites you on a culinary journey exploring the bounty of Oregon. Featuring a curated selection of regional products from our farm, ranch, distillery, brewery and vineyard partners your meal will culminate in a dining experience to be enjoyed and remembered.



**Portland**