



Bend, Oregon
541-323-6295

Small Plates

- Roasted Halibut Cheeks**, Saffron Broth and Fennel \$10
- Pacific Northwest Oysters**, Mignonette and Lemon \$2 each
- Peel and Eat Wild Shrimp**, Cocktail Sauce and Lemon \$1.75 each
- Cheese Plate**, Black Pepper Crackers, Fresh Fruit and Almonds \$7each or \$19 for three
- Tomato and Bread Soup**, Parmesan and Basil \$7
- Onion Soup**, Gruyere and Sourdough \$8
- Cured King Salmon**, Capers, Green Onion and Extra Virgin Olive Oil \$7
- Potato and Chorizo Fritters**, Aioli and Manchego \$5.50
- Fried Green Beans**, Aioli and Parmesan \$6
- Beef Carpaccio**, Truffle Oil, Parmesan, Whole Grain Mustard and Shallots \$12
- Mixed Greens**, Cucumber, Radish and Lemon Vinaigrette \$6
- Caesar Salad** \$8
add Spanish White Anchovies \$1.50
- Frisée and Pancetta Salad**, Whole Grain Mustard Vinaigrette and Crispy Potato \$10
- Grilled Shrimp Ceviche** with Rocoto Chiles \$14
- Grilled Pork Shoulder**, Tomato, Caramelized Fennel and Lemon \$8

Vegetables

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| Sautéed Spinach with Lemon and Pine Nuts \$5 | Pancetta Bread Dumpling \$5.50 |
| French Fries \$4 | Green Beans with Guanciale and Almonds \$6 |
| Crispy Potatoes with Capers and Pecorino \$5 | Roasted Red Pepper Piperade \$7.50 |
| Potato Puree \$4 | Grilled Asparagus with Lemon and Pecorino \$6 |
| Potato and Gruyere Gratin \$7 | Organic Heirloom Polenta \$5 |

*Ask your server about our vegetarian options and our gluten-free menu.
We are happy to cater to any dietary needs.*

*An automatic gratuity of 18% will be added to
parties of 8 or more*

*Our menu changes seasonally. We proudly support local purveyors
and the use of sustainable and organic products.
'900 Wall' Bend, OR 97701 541-323-6295*



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Daily Specials

Monday: Eggplant Parmesan

Tuesday: Rotisserie Duck

Wednesday: Beef Tenderloin

Thursday: Bouillabaisse

Friday & Saturday: Rotisserie Prime Rib

Sunday: Fried Buttermilk Chicken

Pastas

Asparagus Risotto, Parmesan and Truffle Oil \$13

Imperial Stock Ranch Lamb, Cavatappi Pasta, Tomatoes, Picholine Olives \$17

Chicken Ravioli in Parmesan Broth \$15

English Pea Ravioli, Ricotta and Morels \$16

Pizzas

Rotisserie Chicken Pizza, Pancetta, Thyme and Mozzarella \$13

Caramelized Fennel and Fresh Goat Cheese Pizza with Pine Nuts \$11

Pepperoni Pizza, Mozzarella and Basil \$12

Red Rock Crab Pizza, Jalapenos and Lemon \$15

Prosciutto Pizza, Asparagus, Arugula, Truffle Oil and Parmesan \$15

Finocchiona Salami Pizza, Mozzarella, Arugula and Parmesan \$14

Entrees

Rotisserie Chicken, Semolina Gnocchi, Leeks and Dijon Broth \$17

Carlton Farms Pork Chop, Pancetta Bread Dumpling and Spinach \$18

Flatiron Steak Crispy Potatoes and Gorgonzola, Arugula, Shaved Red Onion, Bacon Vinaigrette \$22

Halibut, Roasted Red Pepper Piperade, Fingerling Potatoes and Clams \$24

Grilled Wild Shrimp, Organic Heirloom Polenta, Creamed Corn, Bacon, White Truffle \$19

Summer Vegetable Ragout with Heirloom Organic Polenta \$16

900 Wall Burger, Grilled Sweet Onion, Sun Dried Tomato, Aioli and Arugula \$11
Add Gorgonzola Cheese, Gruyere Cheese or Bacon \$1.00

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