

STARTER

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| OYSTERS OF THE DAY* gf df fresh from our local shores | 19/38 |
| FOCACCIA v made daily in house | 6 |
| SOUP OF THE DAY inspired with seasonal ingredients | 10 |
| CHARCUTERIE BOARD selection of cured meats, cheeses, fig jam, almonds, and crackers | 25 |
| BURRATA v marinated cherry tomatoes, balsamic glaze, basil, grilled ciabatta bread | 18 |
| CRISPY BRUSSEL SPROUTS gf v balsamic glaze, pecorino romano, marcona almonds | 12 |
| TRUFFLE FRIES* gf v hand cut; served with garlic aioli | 9 |
| STEAMED CLAMS* white wine, garlic, herbs, basil, lemon, vine ripe tomatoes, grilled ciabatta bread | 22 |

There are ingredients not listed on our menu, please let us know if you have any food allergies. Substitutions are politely declined.*Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of food born illness.

FERNANDO MARTINS

- General Manager-

STEVE CAIN

- Executive Chef -

LUCA PONZI

- Wine Director -

DUSTIN LEWIS

- Executive Sous Chef -

MAIN AND PASTA

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| DUNDEE FILET MEDALLIONS* gf 7oz filet tenderloin, bleu cheese, maitre d'hotel butter, seasonal vegetables, oven roasted potatoes | 49 |
| STROZZAPRETE BOLOGNESE tomato based sauce with ground beef, parmigiano reggiano; mirepoix, Fratelli Ponzi organic pasta | 25 |
| PAN SEARED ALASKAN HALIBUT * local field greens, roasted garlic caper sauce, fingerling potatoes, bacon lardons, chives | 38 |
| GRILLED SALMON* gf mushroom medley, and roasted tomato vinaigrette | 34 |
| PRAWN FUSILLI* arugula basil pesto, pacific prawns, heirloom cherry tomatoes, pine nuts; Fratelli Ponzi organic pasta | 28 |
| THE DUNDEE BISTRO BURGER* grass fed beef on a brioche bun, prosciutto di parma, fontina cheese, greens, tomato, mustard aioli, served with truffle fries | 23 |
| GRILLED SEAFOOD BROCHETTE prawns, day boat scallops, scallion raisin pesto, jasmine rice | 38 |

SALAD

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| CAESAR* petite little gem leaves, boquerones, parmigiano reggiano, garlic croutons; caesar dressing | 12 |
| LITTLE GEM LETTUCE* gf lettuce salad, roasted tomato vinaigrette, bacon lardons, pickled mustard seeds; bleu cheese creme fraiche | 12 |
| HOUSE gf fresh local greens, summer berries, bleu cheese, marcona almonds, poppy seed honey vinaigrette | 12 |
| CLASSIC WEDGE gf iceberg lettuce, red onions, bacon, tomatoes; bleu cheese dressing | 11 |



DESSERT

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| AFFOGATO ice cream & espresso served with a freshly baked cookie | 10 |
| NEWYORK CHEESECAKE graham cracker crust; fresh berries | 11 |
| FLOURLESS CHOCOLATE TORTE gf bittersweet chocolate, dark chocolate ganache; raspberry sauce | 11 |
| TIRAMISU an Italian classic with espresso soaked housemade ladyfingers, mascarpone, rum, cacao powder, whipped cream | 11 |
| CARROT CAKE cream cheese frosting, roasted walnuts, and caramel sauce | 11 |
| CREME BRULEE served with a freshly baked cookie | 10 |

AFTER DINNER BY THE GLASS

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| 2015 Quinta Da Corte, LBV Port; Porto, Portugal | 12 |
| Kopke, Tawny 20 Year Port; Porto, Portugal | 18 |
| Sambuca | 9 |
| Fernet Branca | 9 |
| Amaro Montenegro | 14 |

THE BISTRO STORY

Welcome!

The Dundee Bistro was founded in 1999 by the Oregon wine pioneering Ponzi family and continues to this day to be owned and operated as an independent, family business. We are casual fine dining in the epicenter of Oregon wine country and we happily serve our local community, winemakers and guests from around the world every day!

Over the past two decades, The Dundee Bistro has been a leader in sourcing the finest imports and fresh ingredients from neighboring farms, ranches and waters, seeking organically produced foods whenever possible. In 2013, Fratelli Ponzi Importers was created to import Italian extra virgin olive oil from the family estate and locally farmed olives in Le Marche, Italy as well as artisan organic wheat pasta.

At The Dundee Bistro, everything is house-made from the bread, pizza, soups, sauces and desserts using only extra virgin olive oil, sunflower oil and real butter. No trans fats, soy or artificial ingredients.

We emphasize how our dishes complement the enjoyment of wine. Whether our guest is a winemaker, enthusiast or beginner, our wine program is designed to enhance our guests overall dining experience.

Thank you for joining us!

wine corkage \$25
one check & gratuity of 18% added to
parties of 6 or more
split charge \$2
cake cutting \$25

