

Juniper Room

Dinner Menu

At Kah-Nee-Ta Resort on the Warm Springs Indian Reservation

Appetizers

<i>Artichoke Heart and spinach dip served with herb crusted crostinis</i>	8.00
<i>Fried Calamari with chipotle dipping sauce</i>	10.00
<i>Northwest Manila Clams steeped in a rich stock</i>	11.00
<i>Dungeness Crab Cakes mixed salad greens, sauce remoulade</i>	12.50
<i>Seafood Stuffed Mushrooms</i>	12.50

Soups – Salads

<i>Roasted Red Onion Soup</i>	7.00
<i>Longhouse Salad</i>	8.00
<i>Tossed in a Huckleberry vinaigrette dressing with Oregon bleu cheese & candied pecans</i>	
<i>Caesar Salad</i>	8.00
<i>Add: Chicken.....3.00 Rock Shrimp.....4.00</i>	
<i>Spinach Salad with choice of dressing</i>	14.50
<i>Smoked chicken, egg, bacon, bleu cheese, tomatoes, avocado, kalamata olives & artichoke hearts</i>	
<i>Ri-Sho-Shay Salad with choice of dressing</i>	18.00
<i>Fresh field greens, chilled rock shrimp, smoked salmon & Dungeness crab (A meal in itself!)</i>	

ENTREÉS

All dinners served with fresh baked bread and seasonal vegetables

Your choice of Soup du jour or Salad

Indian fry bread with Huckleberry jam & butter.....2.00



On Land

<i>Black Angus New York Steak</i>	30.00
<i>Charbroiled & finished in a Chateau Ste Michelle Merlot sauce with roasted garlic mashed potatoe.</i>	
<i>Suggested wine:</i> the big, dark fruit, pepper & cedar flavors in Duckhorn Cabernet marries well with this meat	
<i>Oven Roasted Rack of New Zealand Lamb</i>	30.00
<i>Herb crusted & served with a whole grain mustard sauce & wild mushroom risotto</i>	
<i>Suggested wine:</i> the long, velvety & voluptuous finish of Rex Hill Pinot Noir excels with this lamb dish	
<i>Tenderloin of Beef, 10 oz cut</i>	39.00
<i>Bleu cheese and fresh herbs, served with roasted garlic mashed potatoes</i>	
<i>Suggested wine:</i> the complex, robust flavors in Beaulieu Vineyards Napa Cabernet enhance the richness of flamed filet	
<i>Sirloin of Buffalo, 10oz cut</i>	33.00
<i>Pan seared finished with Pinot Noir forest mushroom sauce and served with garlic mashed potatoes</i>	
<i>Suggested wine:</i> the silky texture of Red Diamond Merlot pairs well with this steak	

Enjoy our fantastic wine list

Fowl

Traditional Bird-in-Clay \$ 28.00

Adapted from the old customs of wrapping wild game birds in clay and baking them in the coals of campfires. Today we use a cornish game hen, delicately seasoned, stuffed with apple cranberry dressing wrapped in our special baker's clay.

Served with a rice pilaf and a Huckleberry glaze.

Suggested wine: Eyrie Pinot Gris, a dry, medium bodied wine of great versatility compliments this popular dish

3 Hours Advanced Notice Required!

Roast Duck 29.00

With sun dried fruit compote & rich maple demi glaze, served with wild mushroom risotto

Suggested wine: the flexibility of King Estate Pinot Noir compliment the richness of this entrée

Northwest Chicken with wild rice medley..... 27.00

Sautéed and topped with rock shrimp and sea scallops in a lobster cream sauce

Suggested wine: the rich texture of this cream sauce marry well with the elegant texture of Beringer Sbragia



From The Sea

Alder Plank Wild Salmon 30.00

Basted with fresh basil lemon zest and sweet butter served with wild rice fresh seasonal vegetables

Suggested wine: the smooth texture of the salmon can only be enhanced by our Hinman Pinot Gris

Seafood Stuffed Halibut..... 28.00

Finished with cilantro lime butter sauce and served with wild mushroom risotto

Suggested wine: the creamy textures & delicate flavors of Sonoma Cutrer Chardonnay enhance this entrée

Pasta

Prawn & Scallop Pasta 28.00

Sautéed tiger prawns & sea scallops tossed with capers, wild mushrooms, sundried tomatoes, artichoke hearts, bleu cheese, fresh spinach & kalamata olives finished in a chardonnay cream sauce

Suggested wine: packed with flavors in this pasta, Clos du Bois Sauvignon Blanc compliments this entrée well

Pasta Primavera.....18.00

Penne pasta tossed with capers, wild mushrooms, sundried tomatoes, artichoke hearts, bleu cheese, fresh spinach & kalamata olives finished in a chardonnay cream sauce

Suggested wine: the richness & creaminess of Columbia Crest Chardonnay compliments this pasta entree

*Ask About Our Special of the Day
And
Our Great Desserts!*