

## STARTER

OYSTERS OF THE DAY* gf df fresh from our local shores	19/38
FOCACCIA v housemade with sea salt and olive oil	7
ARTICHOKE baked Spanish artichoke confit, pine nuts, sweet peppers, panko crumbs, artichoke sauce	14
CHARCUTERIE BOARD selection of cured meats, cheeses, seasonal marmalade, seasoned walnuts, marinated olives, paired with a side of grilled ciabatta bread	30
BURRATA v cherry tomatoes dressed with olive oil and balsamic glaze, basil, grilled ciabatta bread	18
CRISPY BRUSSEL SPROUTS gf v drizzled with a balsamic glaze and finished with Oregon hazelnuts and tangy pecorino romano cheese	12
TRUFFLE FRIES* gf v hand cut; served with garlic aioli	9
STEAMED CLAMS* clams cooked in a fragrant broth of white wine, garlic, tomatoes, and a bouquet of fresh herbs, paired with a side of grilled ciabatta bread	22

## SALAD

CAESAR* crisp romaine lettuce paired with boquerones, Parmigiano Reggiano, and garlic croutons, all drizzled with a creamy Caesar dressing.	12
HOUSE gf a variety of fresh greens, roasted pecans, creamy goat cheese, and tangy cranberries, drizzled with a light apple cider vinaigrette	12
CLASSIC WEDGE gf crunchy wedge of iceberg lettuce, crispy bacon, red onions, cherry tomatoes, and crunchy roasted almonds, with creamy bleu cheese dressing	11
SEASONAL SALAD ask your server for details	12

## MAIN AND PASTA

DUNDEE FILET* gf 7oz filet tenderloin seared and paired with a rosemary Pinot Noir demi-glace, accompanied by vibrant seasonal vegetables and creamy Yukon Gold mashed potatoes	49
PORK TENDERLOIN* rubbed with Dijon mustard, served with seasonal vegetables, Yukon Gold mashed potatoes, and beurre blanc	30
GRILLED SALMON* gf grilled seasonal salmon, served on a bed of artichoke and fingerling fennel hash, and enhanced by a velvety roasted garlic and red pepper puree.	32
THE DUNDEE BISTRO BURGER* grass-fed beef on a buttery brioche bun, topped with Prosciutto di Parma, Italian style Fontina cheese, fresh greens, ripe tomato, tangy mustard aioli, and crispy truffle fries.	23
GORGONZOLA FUSILLI* artisanal Mancini Italian pasta tossed in a rich gorgonzola cream sauce, topped with toasted walnuts and fresh gorgonzola crumbles	23
PRAWN BUCATINI* our housemade arugula pesto paired with Pacific prawns, sweet cherry tomatoes, artisanal Mancini Italian pasta, and grated Parmigiano Reggiano	28
RIGATONI BOLOGNESE* a robust tomato sauce simmered with ground beef and aromatic vegetables, served with artisanal Mancini Italian pasta and grated Parmigiano Reggiano	25

## PIZZETTE

*hand tossed personal size pizza*

MARGHERITA v house-made marinara, freshly-grated Parmigiano Reggiano, creamy mozzarella, fragrant basil, drizzled with Fratelli Ponzi extra virgin olive oil.	17
FUNGHI v olive oil base, fresh local mushrooms, fresh herbs, Parmigiano Reggiano, shredded mozzarella	17
PIZZA SPECIAL* ask your server for details	-

JOIN US FOR BRUNCH

SUNDAYS 11-3



## DESSERT

AFFOGATO ice cream & espresso served with a freshly baked cookie	10
LEMON OLIVE OIL CAKE topped with Fratelli Ponzi olive oil drizzle and served with a soft vanilla bean chantilly	13
DARK CHOCOLATE HAZELNUT MOUSSE CAKE gf flourless hazelnut and almond genoise, fudge brownie, caramel ganache glaze, garnished with candied hazelnuts and apricot puree	12
TIRAMISU an Italian classic with espresso soaked housemade ladyfingers, mascarpone, rum, cacao powder, whipped cream	11
HOUSEMADE CARROT CAKE cream cheese frosting, pecans, and caramel sauce	11
CREME BRULEE classic vanilla custard served with a freshly baked cookie	10
HOUSEMADE ICE CREAM two scoops of seasonal flavors served with a freshly baked cookie	8

## DRINK YOUR DESSERT

CINNAMON CRUNCH house-infused cinammon vanilla vodka, baileys, frangelico, house-made cinnamon ice cream	14
ORANGE CREAMSICLE sunshine punch, cointreau, cardamom, house-made vanilla ice cream	14

## PORT AND DIGESTIVI

Kopke, Tawny 20 Year Port, Porto, Portugal	18
Menéres, Colheita 2003, Duoro, Portugal	15
Menéres, Tawny 20 Year, Duoro, Portugal	13
Warre's, 2009 LBV, Porto, Portugal	11
Kopke, Dry White Port, Porto, Portugal	8
Amaro Montenegro	14
Sambuca	9
Fernet Branca	

## 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.

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!

### FERNANDO MARTINS

- General Manager -

### DOUGLAS HERZOG

- Executive Chef -

### DUSTIN LEWIS

- Executive Sous Chef -

wine corkage \$30  
Gratuity of 18% added to parties of 10 to 15,  
Service Charge of 25% to parties of 16 or more  
Maximum of four checks for large groups  
cake cutting \$25

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