

The Dundee Bistro Since 1999

STARTER

OYSTERS OF THE DAY* gf df fresh from our local shores.	20/40
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 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 croustons, all tossed with a creamy Caesar dressing.	13
HOUSE gf a variety of fresh greens, roasted pecans, creamy goat cheese, and tangy cranberries, tossed with a light apple cider vinaigrette.	13
CLASSIC WEDGE gf crunchy wedge of iceberg lettuce, crispy bacon, red onions, cherry tomatoes, and roasted almonds, with creamy bleu cheese dressing.	15
SEASONAL SALAD ask your server for details.	13

MAIN AND PASTA

DUNDEE FILET* gf 7oz filet tenderloin seared and paired with a rosemary Pinot Noir demi-glace, accom- panied with 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 served with 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, 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, pacific prawns, 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, Fratelli Ponzi extra virgin olive oil.	17
FUNGHI v olive oil base, fresh 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.	12
LEMON OLIVE OIL CAKE topped with Fratelli Ponzi olive oil glaze 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.	14
TIRAMISU an Italian classic with espresso soaked housemade ladyfingers, mascarpone, rum, cacao powder, whipped cream.	12
BISTRO CARROT CAKE traditional carrot cake with vanilla bean cream cheese frosting, pecans, shredded carrots, warm spices and caramel sauce.	13
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.	10

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

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