



café and catering

dinner 5PM DAILY

salad entrée

GRILLED HEARTS OF ROMAINE & CHICKEN SALAD
Red Delicious Apples, Roasted Hazelnuts, Oregon Bleu
Cheese & Air Chilled Free Range Chicken

SEARED AHI NICOISE
Potatoes, Green Beans, Grilled Fennel, Baby Greens, Dijon
Vinaigrette

ASIAN CHICKEN SALAD
Chicken Breast Grilled Pieces, Asian Vinaigrette, Carrots, Scal-
lions, Snow Peas, Red & Yellow Bell Peppers

specialties

FRESH FISH OF THE DAY Market

GRILLED FRESH LAMB CHOPS
Washington Cabernet Reduction & Tomato Dill
Served with Feta Chive Popover

CHEFS PREPARATION WILD SALMON Market
Served with Cous Cous

ROASTED FREE RANGE CHICKEN
Air Chilled Chicken on the Bone, Wild Herbs & Lemon,
Roasted Fennel & Garlic
Served with Smashed Potatoes

PAN FRIED PNW SAND DABS
Buerre Blanc & Flash Spinach

EXECUTIVE CHEF: MARTEEN ESQUIVAL

sandwiches

CAFÉ CHEESE BURGER
Served with Plums Pomme Frites

PLUMS MEATLOAF SANDWICH
Served with Smashed Potatoes

LAMBURGER
Feta, Garlic Wild Oregano & Cous Cous

PRIME RIBEYE STEAK
Plums Smashed Potatoes

PRIME 8oz FILET MIGNON
Washington Cabernet Reduction and Smashed Potatoes

GRILLED PORK RIB CHOP
Applejack Reduction and French Fry Apples
Served with Smashed Potatoes

FRESH PASTA & PACIFIC SHRIMP
Fire Roasted Tomatoes, Olive Oil & Kalamata Olives, Red Pep-
per & Cilantro

PLUMS GRILLED VEGGIE PLATE
The Seasons' Best with Saffron Aioli & Balsamic Glaze

more Plums...

breakfast	m-f 8-11:30
lunch	m-f 11:30-3
brunch	sa & sun 8-3
catering office	m-f 8-5
to go	949.722.plums (7586)



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first plates

PACIFIC SHRIMP COCKTAIL
Remoulade and Cocktail Sauce

STEAMERS
PNW Manila Clams, Fire Roasted Tomato, Garlic & Fresh Herb Broth

SIMPLE SALAD
Rice Wine Vinaigrette
With Bay Shrimp add

WILD MUSHROOMS
Red Wine and Fresh Tarragon

GRILLED EGGPLANT & ROASTED GARLIC DIP
Served with Plums Grill Bread

signature

FETA & CHIVE POPOVER

sides

POMME FRITTES
CREAMED CORN
PLUMS CREAMED SPINACH
GRILLED ASPARAGUS
WILD HERB RISSOTTO CAKES
SMASHED POTATOES
COUS COUS SALAD
FOUR CHEESE PASTA
PLUMS PAN FLASH SPINACH

EXECUTIVE CHEF: MARTEEN ESQUIVAL

soups

“Served Daily”

MONDAY
PNW Wild Mushroom
Sherry & Tarragon

TUESDAY
Chicken Tortilla & Avocado

WEDNESDAY
Roasted Eggplant & Tomato

THURSDAY
Country Lentil, Fennel & Feta

FRIDAY
Smoked Salmon Chowder

SATURDAY
Grilled Chicken & Vegetable

SUNDAY
Curry Chicken

dessert

LEMON CAKE & LAVENDER ICE CREAM WITH OREGON BOYSENBERRY COULIS

GRAND MARNIER ICE CREAM SUNDAE WITH BITTERSWEET CHOCOLATE

more Plums...

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