

ISADORE'S

KITCHEN + BAR
AT CARSON HOT SPRINGS

DINNER MENU

SHAREABLES

BURRATA MACHA **V** \$16
Creamy burrata cheese served on a bed of baby arugula with spicy salsa macha, fig jam, and finished with black garlic sea salt. Served with artisan baguette.

GARLIC WHITE WINE STEAMER CLAMS ***** \$21
A pound of Manila clams served in a garlic white wine broth with artisan baguette.

BRUSSELS SPROUTS **GF V** \$14
Crispy fried brussels sprouts tossed in a roasted garlic vinaigrette, with toasted walnuts and Parmesan crisps.

SMOKED SALMON SPREAD \$16
Caper dill smoked salmon spread served with baguette and Kalamata olive tapenade.

CHARCUTERIE PLATTER \$17
Thinly shaved cured meats and assorted cheeses, Kalamata olive tapenade, dried fruit, pickled radish, toasted walnuts and artisan baguette.

GARLIC BREAD \$10
Crispy griddled baguette brushed with seasoned garlic butter, finished with freshly grated Parmigiano-Reggiano and Italian parsley. Served with a side of our signature house marinara sauce.

SOUP

SOUP OF THE DAY BOWL \$10 | CUP \$6
Ask your server about today's house-made soup.

SALADS

HOUSE SALAD **V GF** FULL \$15 | HALF \$8
Baby field greens tossed in a roasted garlic vinaigrette, pickled radish, goat cheese crumbles, and toasted walnuts.

CAESAR SALAD FULL \$15 | HALF \$8
Chopped romaine tossed in creamy Caesar dressing, topped with house-made croutons and Parmigiano-Reggiano cheese.

SPINACH SALAD **GF** FULL \$15 | HALF \$8
Baby spinach tossed in balsamic vinaigrette with bleu cheese crumbles, chopped bacon, and craisins.

Protein Additions

GRILLED SEASONED PRAWNS ***** \$10

GRILLED SEASONED CHICKEN ***** \$8

GRILLED BLACKENED STEELHEAD ***** \$10

TURMERIC MARINATED TOFU \$6

PASTA

WHITE WINE GARLIC RADIATORI **V** \$24
Radiatori pasta tossed in garlic, butter, white wine reduction with wilted spinach, sundried tomatoes and Parmesan. Finished with Pecorino Romano cheese. Add a Protein

FOREST MUSHROOM GNOCCHI **V** \$24
Brown butter-seared gnocchi tossed with forest mushroom and garlic confit, wilted spinach, Parmesan cheese, and toasted walnuts. Add a Protein
Ask for no cheese or butter to make it Vegan

APPLE PANCETTA RISOTTO ***** \$23
Creamy garlic Parmesan risotto with crispy pancetta, Washington apples, and wilted spinach. Add a Protein
Ask for no Pancetta to make it Vegetarian

PASTA PUTTANESCA \$26
Pappardelle pasta tossed in a puttanesca sauce made with San Marzano tomatoes, Kalamata olives, garlic, onions and capers. Finished with Pecorino Romano cheese. Add a Protein

PAN ROASTED STEELHEAD ***** \$34
Fresh steelhead, pan seared with white wine, butter and garlic. Accompanied by roasted garlic fingerling potatoes and fresh seasonal vegetables.

FORAGER BOWL **V** \$22
A hearty sauté of forest mushrooms, julienned bell pepper and onion medley, sauteed spinach, and sundried tomatoes over a bed of farro. Topped with a spicy garlic sauce. Add a Protein

PACIFIC CIOPPINO ***** \$32
Daily seafood selection served in a tomato fennel broth topped with Parmigiano-Reggiano and Italian parsley. Served with artisan baguette.

SIGNATURES

CHICKEN PARMIGIANA ***** \$32
Tender chicken breast coated in herb-infused Italian crumbs, fried golden brown. Topped with marinara and melted mozzarella. Served over creamy Parmesan polenta with fresh seasonal vegetables.

NEW YORK STRIP STEAK ***** \$42
Hand-carved New York strip loin, pan-seared to your preferred temperature. Crowned with a rich garlic and wild mushroom confit with caramelized artisan bleu cheese. Accompanied by roasted garlic fingerling potatoes and fresh seasonal vegetables. Add Prawns for an additional \$10

LAMB RAGU ***** \$32
Lamb braised in a rich red wine and San Marzano tomato reduction with fresh herbs. Tossed with pappardelle pasta and finished with Pecorino Romano cheese.

SODA \$5
Pepsi Products

COFFEE OR TEA \$5
Local and award winning Hood River Roasters freshly ground coffee. Assorted tea options.

SPARKLING WATER \$5

CLASSIC COCKTAILS
Ask your server for a Cocktail and Spirits Menu.

WINE AND BEER
Ask your server for a Wine and Beer Menu.



@isadores_carson



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BEVERAGES

FOLLOW

GF GLUTEN FREE

V VEGETARIAN

***** "CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS"