

STARTERS

DUNGENESS CRAB COCKTAIL \$13.00

Heceta Beach Cocktail Sauce

PRAWN COCKTAIL \$10.00

ARTISAN CHEESE SAMPLER \$12.00

Rogue Creamery Smokey Blue Cheese, Willamette Valley Fontina, Rumiano Pepato Jack

OYSTERS ROCK \$12.00

Panko coating, bacon scented spinach, chili aioli

SESAME CRUSTED CHICKEN SKEWERS \$10.00

marionberry-ginger dipping sauce

STEAMER CLAMS \$13.00

Pacific clams, garlic, lemon, scallions, vermouth, sourdough bread

SWEET POTATO FRIES \$6.00

coarse chili salt, maple cream for dipping

SOUPS & SALADS

CAESAR SALAD \$11.00

romaine leaves, *Rumiano* dry jack cheese, sourdough bread

Add three grilled chicken skewers \$14.00

DUNGENESS CRAB LOUIE \$19.00

mixed greens, tomato, cucumber, olives, boiled egg, house made thousand island, sourdough bread

SHRIMP LOUIE \$14.00

WILTED SPINACH SALAD \$11.00

bacon, boiled egg, dried cranberries, hazelnuts, sourdough bread

Add *Rogue Creamery Smokey Blue Cheese* \$13.00

HOUSE SALAD \$4.00

mixed greens, tomato, cucumber, choice of dressings; blue cheese, thousand island, balsamic vinaigrette, peppercorn ranch, sourdough bread

CLASSIC CLAM CHOWDER

smokey bacon, chopped clams, Yukon Gold potatoes, sourdough bread

SOUP OF THE DAY

Cup \$4.00 Bowl \$6.00

Split plate charge \$3.00 ◦ An 18% gratuity will be added to parties of six or more ◦ To Go charge \$3.00
Please remember, should you choose to consume raw or undercooked meats, poultry, seafood, shellfish or eggs you may increase your risk of food borne illness.

ENTREES

Served a la carte **or** with choice of house salad or soup and sourdough bread

STEAKS AND CHOPS

COFFEE-SPICE RUBBED FLAT IRON STEAK \$19.00

cilantro-lime butter, Yukon Gold steak fries, green beans with bacon
a la carte \$16.00

PEPPER CRUSTED PRIME CUT TOP SIRLOIN STEAK \$22.00

Rogue Creamery Smokey Blue Cheese butter, Yukon mashers, green beans with bacon
a la carte \$19.00

FILET MIGNON WITH RASPBERRY-MERLOT SAUCE \$26.00

Yukon Gold Mashers, sugar snap peas
a la carte \$23.00

MINT JULEP GLAZED PORK CHOP \$17.00

Bourbon and fresh mint sauce, sugar snap peas, lemon basmati rice
a la carte \$14.00

SEAFOOD AND POULTRY

PACIFIC NORTHWEST CIOPPINO \$28.00

clams, salmon, halibut, prawns, Dungeness crab, tomato-fennel broth, sourdough bread
a la carte \$25.00

CREOLE SCAMPI \$19.00

prawns, spicy butter sauce, sugar snap peas, lemon basmati rice
a la carte \$16.00

ORANGE GLAZED SEARED HALIBUT \$23.00

Fresh orange segments, lemon basmati rice, green beans with bacon
a la carte \$20.00

ALDER PLANKED WILD CAUGHT SALMON \$21.00

maple glaze, alder smoked salt, lemon basmati rice, green beans with bacon
a la carte \$18.00

PAN FRIED OYSTERS \$22.00

panko coating, lemon basmati rice, green beans with bacon
a la carte \$19.00

LEMON-ROSEMARY ROAST CHICKEN \$18.00

half chicken, garlic, butter, olive oil, Yukon mashers, green beans with bacon
a la carte \$15.00

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PASTA

LINGUINI WITH CLAMS \$20.00

lemon, garlic, parsley, vermouth, butter, olive oil, sourdough bread
a la carte \$17.00

PORTABELLA MUSHROOM RAVIOLI \$17.00

browned butter-hazelnut sauce, sugar snap peas
a la carte \$14.00

CASUAL FARE

HALF POUND BURGER \$10.00

lettuce, tomato, onion, *Tillamook* Cheddar, sourdough roll, Yukon Gold fries
with *Rogue Creamery* Smokey Blue cheese \$11.00

HALF POUND PATTY MELT \$10.00

Balsamic grilled red onion, Swiss cheese, thick cut marbled rye bread, Yukon Gold fries

COD FISH AND CHIPS \$11.00

HALIBUT FISH AND CHIPS \$15.00

Tempura batter, roasted garlic tartar sauce, Yukon Gold fries

TEMPURA PRAWNS \$13.00

Yukon Gold fries, Heceta Beach cocktail sauce

BEVERAGES

SAN PELLEGRINO SPARKLING MINERAL WATER \$3.00

IZZE SPARKLING JUICE \$3.00

blackberry ◦ grapefruit ◦ pomegranate

BOYDS ORGANIC COFFEE \$1.50

HOT TEA \$1.50

LEMONADE OR ICED TEA \$1.50

HOT CHOCOLATE \$1.75

MILK \$2.00

SODA \$1.75

Pepsi ◦ Diet Pepsi ◦ Mug Root Beer ◦ Sierra Mist ◦ Mountain Dew ◦ Dr Pepper

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DESSERT

CHOCOLATE TORTE \$5.00
dark chocolate, chocolate crumb crust

CARROT CAKE \$6.00
four layers, cream cheese icing, white chocolate ganache

TIRAMISU \$6.00
Mascarpone cream, coffee soaked lady fingers

LEMON TORTE \$6.00
genoise cake layers, lemon buttercream

CHEESECAKE \$6.00
Oregon Marionberry-Port sauce

BREAD PUDDING \$5.00
Dried blueberries, bourbon sauce

VANILLA ICE CREAM \$4.00
wafer cookie

REGIONAL CUISINE WITH A WORLD VIEW

The Pacific Northwest, and especially Oregon, provides an abundance of wonderful foods which we feature on our menu. We use organic, chemical free and minimally processed foods whenever possible. We are proud to support the farmers, growers, ranchers and artisans that provide many of the fine products used in preparing your meal.

Our commitment to sustainability continues in our choice of compostable disposable containers. Our efforts to recycle include traditional glass bottles, metal cans and plastic containers. In addition, our spent oil is collected and processed into bio-fuel. Thank you for joining us in an ever growing awareness that caring for our neck of the woods is caring for the whole planet. Enjoy!

Peggy Hupp, Executive Chef

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