

# Starters

## Artisan Cheese Sampler

Rogue Creamery Smokey Blue Cheese,  
Willamette Valley Fontina, Rumiano Pepato Jack 10

## Sesame Crusted Chicken Skewers

Marionberry-ginger dipping sauce 10

## Sweet Potato Fries

Coarse chili salt, maple cream for dipping 6

## Dungeness Crab Cocktail

With Heceta Beach Cocktail Sauce 13

## Prawn Cocktail

With Heceta Beach Cocktail Sauce 10

## Steamer Clams

Pacific clams, garlic, lemon, scallions,  
vermouth, sourdough bread 12

## Oysters Rock

Panko coating, bacon scented spinach,  
chili aioli 10

# Soups and Salads

## Classic Clam Chowder

Smokey bacon, chopped clams,  
Yukon Gold potatoes, with sourdough bread  
Cup 4 Bowl 6

## Soup of the Day

Cup 4 Bowl 6

## Caesar Salad

Romaine leaves, Rumiano dry jack cheese,  
sourdough bread 8  
Add Three Grilled Chicken Skewers 12  
Add Alder Planked Salmon 16

## Dungeness Crab Louie

Mixed greens, tomato, cucumber, olives,  
boiled egg, house made thousand island,  
sourdough bread 19  
Shrimp Louie 14

## surfside Wedge Salad

Iceberg lettuce, Rogue Creamery Smokey  
Blue Cheese, bacon, crispy onion strings 8

## Wilted Spinach Salad

Bacon, boiled egg, dried cranberries,  
hazelnuts, sourdough bread 11  
Add Rogue Creamery Smokey Blue Cheese 13

## House Salad

Mixed greens, tomato, cucumber,  
choice of dressings (blue cheese, thousand island,  
balsamic vinaigrette, peppercorn ranch)  
and sourdough bread 4

# Casual Fare

## Half Pound Burger

Lettuce, tomato, onion, Tillamook Cheddar,  
on gourmet bun with French fries 10  
With Rogue Creamery Smokey Blue or  
Willamette Farm Fontina cheese 11

## Half Pound Patty Melt

Caramelized onion, Swiss cheese, thick cut  
marbled rye bread, French fries 10

## Prime Rib French Dip

Thin sliced rib eye roast beef, Cabernet au jus,  
grilled sourdough roll, French fries 11

## Cod Fish and Chips

Tempura batter, roasted garlic tartar sauce,  
French fries, Asian slaw 12

## Halibut Fish and Chips

Tempura batter, roasted garlic tartar sauce,  
French fries, Asian slaw 17

## Tempura Prawns

Heceta Beach cocktail sauce,  
French fries, Asian slaw 14

Add your choice of house salad, soup or chowder and sourdough bread to your entrée for an additional three dollars

# Entrees

## Seafood

**Pacific Northwest Cioppino Seafood Stew**  
Clams, salmon, halibut, prawns, Dungeness crab, tomato-fennel broth, sourdough bread 28

**Alder Planked Wild Caught Salmon**  
Maple glaze, Salish red alder smoked salt, lemon basmati rice, green beans with bacon 19

**Orange Glazed Seared Halibut**  
Fresh orange segments, lemon basmati rice, green beans with bacon 22

**Pan Fried Pacific Oysters**  
Panko coating, lemon basmati rice, orange glazed carrots 19

**Seared Sea Scallops with Wild Mushrooms**  
Jumbo scallops, fresh thyme, truffle oil, lemon basmati rice, green beans with bacon 23

**Crispy Fried Razor Clams**  
Alaskan clams, roasted garlic tartar sauce, lemon basmati rice, orange glazed carrots 20

**Creole Scampi**  
Prawns, spicy butter sauce, lemon basmati rice, green beans and bacon 17

## Pasta

**Linguini With Clams**  
Lemon, garlic, parsley, vermouth, butter, olive oil, sourdough bread 15

**Butternut Squash Ravioli**  
Browned butter-hazelnut sauce, green beans with bacon 13

**Chicken and Mushroom Fettuccine**  
Boursin cheese sauce, tomatoes, peas, sourdough bread 13

## Chicken

**Cinnamon-Spiced Moroccan Chicken Breast**  
Apple-date compote, lemon basmati rice, green beans with bacon 13

**Lemon-Rosemary Roast Chicken**  
Half chicken, garlic, butter, olive oil, Yukon mashers, orange glazed carrots 16

## Meat Entrees

**Coffee-Spiced Rubbed Flat Iron Steak**  
Cilantro-lime butter, Yukon Gold mashers, orange glazed carrots 16

**Filet Mignon with Raspberry Merlot Sauce**  
Yukon Gold Mashers, green beans with bacon 26

**Roasted Garlic Meatloaf**  
Pork, beef, bacon & house made ketchup, Yukon Gold mashers, orange glazed carrots 14

**Oregon Cowboy Rib Eye Steak**  
Barbecue sauce glaze, crispy onion strings, Yukon Gold mashers, green beans with bacon 23

**Pepper Crusted Prime Cut Top Sirloin Steak**  
*Rogue Creamery* Smokey Blue Cheese butter, Yukon mashers, orange glazed carrots 20

***Rogue Creamery* Blue Cheese Stuffed Pork Chop**  
Smokey Blue and shiitake mushroom stuffing, Fuji apple compote, green beans with bacon 14

**Whiskey Marmalade Glazed Corned Beef**  
Mustard cream sauce, Yukon Gold mashers, Orange glazed carrots 15

**Ginger Glazed Lamb Chops**  
Two T-bone chops, hard cider, honey, lemon basmati rice, green beans with bacon 19

**Crispy Pork Medallions**  
Panko crusted, yogurt-caper sauce, lemon basmati rice, orange glazed carrots 13

Join us on  
*Friday and Saturday nights*  
**Garlic & Rosemary Roasted Prime Rib with Cabernet Au Jus.**

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