



APPETIZERS & SOUPS

- Shrimp Bisque* • \$8
- Beef Barley Soup* • \$6
- Beluga Caviar* • Market price
- Lobster Martini* • Absolut Citron Vinaigrette • \$17
- Ducktrap River Smoked Salmon* • Served with wild rice and leek waffle, horseradish cream, onion and capers • \$12
- Grilled Oysters on the Half* • Lemon butter and chives • \$11
- Pan-Fried Oysters* • Spinach and andouille sausage • \$12
- Steamed Mussels* • Spicy tomatoes and saffron • \$10
- Pan-Fried Lobster Corn Cake* • \$12
- Grilled Shrimp Cocktail* • • \$12
- Clams Casino* • \$11
- Gratin of Marinated Artichoke Hearts* • Roasted tomato and goat cheese • \$10
- Chilled Asparagus* • Roasted red peppers, shaved Parmesan and olive oil • \$9
- Grilled Breast Of Duck* • Fried grit cake, fig and fig essence • \$11

SALADS

Mixed Greens

A blend of assorted baby lettuce with cucumber, carrot, red onion and cherry tomatoes • \$6

Spinach

With strawberries, spiced pecans, aged cheddar and dressed lightly with olive oil and balsamic vinegar • \$9

Sliced Buffalo Milk Mozzarella

Vine-ripened tomato, red onion, basil and olive oil • \$11

Caesar

Traditional recipe created by Caesar Cordini and served in his restaurant located in Tijuana, Mexico • \$8

The Oregon

Belgian endive, watercress, mushrooms, apple and hearts of palm with vinaigrette • \$8

Kurtz

Bibb lettuce, Roquefort cheese, chopped egg, julienne smoked chicken, tomato, cucumber, toasted pumpkin seeds and vinaigrette • \$9

OREGON GRILLE CLASSICS

Dry Aged Prime Sirloin Strip Steak

Boneless steak from premium steers • Market price

Steak Au Poivre

Crushed black pepper, cognac and demi-glace • Market price

Cowboy Steak

Dry aged bone-in rib eye steak • \$34

12 oz. *Filet Mignon* • \$36

8 oz. *Filet Mignon* • \$28

Prime Rib of Beef

Generous cut on the bone with au jus and fresh horseradish • \$35

Veal Rib Chop

Rubbed with olive oil, fresh rosemary and garlic • \$34

Mixed Grille

Duck breast, lamb chop, petite filet and a medallion of pork • \$32

Steamed 3 lb & 5 lb Lobster • Market Price

Above items served with crispy onions. Garlic-herb butter or bearnaise sauce upon request.

ENTREES

Medallions of Beef

Tenderloin with Zinfandel sauce and sliced mushrooms • \$28

New Zealand Rack of Lamb

With Zinfandel sauce and bouquetiere of vegetables • \$29

Tenderlion of Pork

Sauteed and served with porcini mushroom sauce, creamy polenta and asparagus • \$27

Grilled Breast of Free Range Chicken

Sliced and served over Penne Rigote with Crimini mushrooms, grilled red onion, spinach, garlic and a roasted shallot jus • \$23

Vegetarian Dinner

Black bean cake with curried mango puree, artichoke and spicy tomato gratin, polenta and wild rice spring roll, stuffed lettuce with mushroom couscous, grilled fig and asparagus • \$28

Grilled Tuna Steak

Sesame soba noodles with braised baby bok choy and wasabi cream • \$29

Grilled Salmon

With watercress risotto and smoked tomato butter • \$28

Pan-Fried Rockfish

Crab hash and Delmarva salsa • \$30

Fricassee of Shrimp

Dill cream, cucumbers and mushroom couscous • \$28

Seafood in Red Sauce

Lobster, shrimp, mussels and rockfish with spicy tomatoes, saffron and pappardelle • \$34

Jumbo Lump Crab Cakes

With tartar sauce and spicy fruit salsa • \$32

SIDE DISHES

Garlic Mashed Potatoes • \$5
Baked Potato • \$5

Julienne Fries • \$4
Green Beans • \$6

Sugar Snap Peas • \$5
Broccoli • \$5

Asparagus • \$6
Creamed Spinach • \$5

Mushrooms • \$5
Crispy Onions • \$4

Split charge • \$8
Smoking permitted in bar area only.