

The OREGON GRILLE

APPETIZERS

- Chilled Shrimp Cocktail** • \$15
International Cheese Plate
 Aged Gouda, Chevre, Valdeon Blue • 18
Chilled Seafood Tower for Two
 Assorted Atlantic seafood selection • Mkt
Crispy Fried Oyster Basket • \$12
Crab & Shrimp Bruschetta • \$11
Warm Seafood Platter
 Grilled oysters, clams casino, oysters rockefeller • \$17
Seafood Cobb
 Romaine, shrimp, crab meat, avocado, egg,
 swiss cheese, tomato, roquefort dressing • Mkt
The Crab Wedge
 Jumbo Lump crab, applewood bacon, tomato,
 maytag blue cheese • \$18
Grilled Chicken Caesar
 Ciabatta croutons, asiago, roasted garlic dressing • \$11

SNACKS

- Old Bay Chips • \$4 Deviled Egg • \$3
 Parmesan Fries • \$7

CASUAL PLATES

- Grilled Sliced Steak**
 8 oz sliced, served with garlic toast,
 demi-glace, julienne fries • \$22
Tenderloin Sliders
 Sweet potato fries, freezer pickle chips • \$18
The Prime Grille Burger
 9 oz house ground prime sirloin • \$12
The Polo Club
 Sliced grilled chicken, applewood bacon,
 lettuce, tomato, brioche roll • \$12
Crab & Avocado Louis
 Jumbo lump crab, diced avocado, olive-mayonnaise,
 red & blue corn tortilla chips • \$18
Jumbo Lump Crab Cake
 Tartar sauce and fruit salsa • \$18
The Lobster Club
 Brioche roll, truffle mayonnaise,
 applewood smoked bacon • \$22
Shrimp Tacos
 Mango chutney, lime dressing,
 Orange jalapeno sauce • \$15

SPECIALTY DRINKS

- Chocolate By The Fire**
 Hot Chocolate, Godiva Liquor, Irish Cream
 whipped cream, shaved white chocolate, graham cracker • \$10
Burning Bush
 Bushmill's Irish Whiskey, honey, hot water, lemon wedge • \$10
Café Amore
 Larressingle "VSOP" Armagnac, Amaretto di Saronno,
 coffee, whipped cream, shaved almonds • \$12
Warm Apple Cider
 Appleton Rum, warmed apple cider, cinnamon
 whipped cream, orange zest, cinnamon stick • \$12
Oregon Coffee
 Gallianno, Tuaca, coffee, whipped cream • \$12
Nose Warmer
 Tia Maria, Frangelico, Bailey's, Grand Marnier,
 coffee, whipped cream • \$12
Lemon Tea
 Drambuie, Strega, hot tea, rosemary, sage, lemon • \$12
Irishman
 Bushmill's Irish, coffee, sugar cube, whipped cream • \$10
Bacon Infused Bloody Mary
 House made bacon infused vodka & bloody mary mix,
 Old Bay & pepper rim, blue cheese olives, celery • \$12

- Spiced Bourbon**
 Makers Mark 46, Frangelico, cinnamon, misted ice • \$12
Wild Apple
 Van Gogh Wild Appel, Amaretto de Saronno,
 cranberry juice, blue agave nectar, sliced apples • \$12
De' Oro Margarita
 Sauza "Commenmorativo" Anejo Tequila
 Grand Marnier, fresh citrus • \$12
Chocolate Brulee
 Godiva Chocolate Liquor, Liquor 43, Van Gogh Vanilla,
 Irish Cream, whipped cream, shaved chocolate,
 bruleed marshmallow • \$14
The Legacy
 Pineapple vodka Cointreau, spearmint, ginger syrup • \$12
The Classic Manhattan
 High West Double Rye, sweet vermouth, bitters, cherry • \$12
Flower Cocktail
 St Germain, Absente, orange flower water • \$12
Juniper & Ginger
 Ginger infused gin, fresh basil, strawberry puree,
 fresh strawberries, blue agave nectar • \$12
Peach Pie
 Van Gogh Peach Vodka, Frangelico, peach nectar
 whipped cream, graham cracker • \$12

IMPORTED BEER

- Amstel Light •\$5.50
 Bass Ale •\$5.50
 Becks •\$5.50
 Becks NA •\$5.50
 Chimay Blue •\$8
 Chimay Red •\$8
 Chimay White •\$8
 Corona •\$5.50
 Guinness Stout •\$5.50
 Heineken •\$5.50
 Newcastle •\$5.50
 Sam Smith Old Pale •\$8
 Sam Smith Nut Brown •\$8
 Sam Smith Oatmeal •\$8
 Sapporo •\$5.50
 Stella Artois •\$5.50
 St Pauli Dark •\$5.50

DESSERT BEERS

- Delirium Tremens •\$8
 Lindemanns
 Kriek-Lambic •\$8
 Framboise-Lambic •\$8
 Peche-Lambic •\$8

DOMESTIC BEER

- Anchor Steam •\$5.50
 Blue Moon •\$5.50
 Budweiser •\$3.95
 Bud Light •\$3.95
 Heavy Sea Gold Ale •\$5.50
 Coors •\$3.95
 Coors Light •\$3.95
 Dogfish "60"IPA •\$5.50
 Dogfish Shelter Ale •\$5.50
 Fat Tire •\$8.00
 Harpoon "Celtic" •\$5.50
 Harpoon UFO •\$5.50
 Miller Lite •\$3.95
 Michelob Ultra •\$3.95
 Rolling Rock •\$3.95
 Sierra Nevada •\$5.50
 SamAdams Boston •\$5.50
 SamAdams Seasonal •\$5.50
 Yuengling •\$3.95

CLASSIC

FAVORITES

- Saranac Ginger Beer •\$3.95
 Arnold Palmer •\$4
 IBC Root Beer •\$3
 Nantucket Nectar
 Lemonade •\$4

WINES BY THE GLASS

- Chalone, Chardonnay •\$10
 Stags' Leap, Chardonnay •\$13
 Stuhlmuller, Chardonnay •\$15
 Kris, Pinot Grigio •\$9
 Ferrari-Carano, Fume Blanc •\$10
 Groth, Sauvignon Blanc •\$11
 Monchhof, Riesling •\$10
 Montezargues, Rose •\$15
 Buehler, White Zinfandel •\$8
 Renjarde, Cotes du Rhone •\$13
 Lange, Pinot Noir •\$15
 Belle Glos Meiom, Pinot Noir •\$12
 Tangle Oaks, Merlot •\$10
 Petite Batard, Blend •\$15
 BR Cohn, Cabernet Savignon •\$12
 Treasure Hunter, Cab •\$15
 Chateau Tununda, Shiraz •\$10
 Cline, Zinfandel •\$10
 Gemin, Prosecco •\$10
 Nicolas Feuillatte, Champagne •\$15

BOTTLED WATERS

- San Pellegrino •\$6
 Saratoga Sparkling •\$3.75
 Saratoga Still •\$3.75
 Aqua Panna •\$6

VISIT US FOR

CLASSIC COCKTAIL HOUR

- Monday ~ \$5 Mixed Drinks
 Tuesday ~ 25% off Bottled
 Wines in the Bar
 Wednesday ~ \$3 Stella Artois,
 Complimentary
 Steamed Shrimp
 Thursday ~ \$5 Martinis,
 Complimentary Oysters
 Friday ~ Complimentary
 House made Sushi

PRIVATE PARTIES

Let us plan your next special occasion in one of our exquisite dining rooms, in the bar or on the patio

SUNDAY BRUNCH

Don't forget "Baltimore's Best" Sunday Brunch each week with live piano jazz

OUR UPCOMING EVENTS

theoregongrille.com
 410-771-0505