

The OREGON GRILLE

APPETIZERS AND SOUPS

Lobster Bisque • \$11
Beef Barley Soup • \$8
Lobster Cocktail
Mango mint, sweet chili mayonnaise • Mkt
Hot Smoked Salmon
Lentil chili with jalapeño peppers, tortilla crisps • \$14
Oysters Rockefeller
Creamy spinach, bacon, parmigiano reggiano • \$15
Grilled Oysters
Lemon butter and chives • \$17
Pan-Fried Oysters
Spinach and andouille sausage • \$14
Chilled Blue Point Oysters
Yuzu mignonette, cocktail sauce • \$16
Steamed Mussels • \$12
Crab & Avocado Wontons • \$15

Salmon Tartar
Sesame vinaigrette • \$12
Lobster Corn Cake • \$15
Jumbo Lump Crab Cocktail • \$16
Grilled Shrimp Cocktail • Mkt
Clams Casino • \$13
Beef Carpaccio
Frisee with lime dressing, extra virgin olive oil,
parmigiano reggiano, black pepper • \$12
Seafood Risotto
Roasted winter squash, parmesan tuile • \$14
Seafood Tower for Two
Assorted Atlantic seafood selection • Mkt
Roasted Quail & Wild Mushrooms
Baby greens, goat cheese • \$14
Crab & Shrimp Bruschetta • \$11

SALADS

The Grille Salad
Grilled romaine hearts, dried cranberries, maytag blue
cheese, spiced pecans, raspberry vinaigrette • \$11
Mixed Greens
Assorted baby lettuce, cucumber, carrot,
red onion, grape tomatoes, vinaigrette • \$8
Heirloom Tomato Salad
Buffalo mozzarella, baby greens, prosciutto, balsamic reduction • \$11
Kurtz
Bibb lettuce, roquefort, chopped egg, smoked chicken
breast, tomato, cucumber, pumpkin seeds, vinaigrette • \$11

Caesar
Ciabatta croutons, asiago,
roasted garlic dressing • \$9
The Oregon
Belgian endive, watercress, button mushrooms,
granny smith apple, hearts of palm, vinaigrette • \$10
BLT Salad
Romaine hearts, applewood smoked bacon,
heirloom tomatoes, maytag blue cheese • \$11
Baby Spinach
Sunflower seeds, aged gouda, bacon, maple dressing • \$10

OREGON GRILLE CLASSICS

Dry Aged Prime Sirloin Strip Steak
Boneless steak from premium steers • Mkt
Steak Au Poivre
Crushed black pepper, cognac demi-glace • Mkt
Cowboy Steak
Prime 16 oz aged bone-in rib eye steak • \$42
12 oz Filet Mignon • \$44
8 oz Filet Mignon • \$35

Prime Rib of Beef
Generous cut on the bone, au jus, fresh horseradish • \$44
Free Range Veal Rib Chop
Rubbed with olive oil, fresh rosemary, garlic • \$42
Surf & Turf
8 oz lobster tail & petite filet mignon • Mkt
Ahi Tuna Au Poivre • \$38
Prepared medium rare
Steamed 3 or 5 lb Lobster • Mkt

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

ENTREES

Medallions of Beef
Tenderloin with Zinfandel sauce, sliced mushrooms • \$36
Grilled Colorado Lamb Loin
Spicy cous cous, ratatouille, mint jus • \$42
20 oz Duroc Pork Porterhouse
Winter greens, shallot, bacon,
sweet potato matchsticks, apple brandy • \$38
Stuffed Free Range Chicken
Herbed goat cheese, asparagus • \$29
Lobster Cardinale
Sherry cream & oyster mushrooms,
with asparagus-beet salad • \$36
Vegetarian Dinner
Roasted vegetables, black bean egg roll
maple whipped sweet potatoes,
sweet corn pudding, spinach turnover • \$26

Pan-Fried Rockfish
Crab hash and Delmarva salsa • \$36
Crusted Atlantic Halibut
Celeriac puree, sugar snap peas, grape tomatoes,
lemon caper sauce • \$36
Jail Island Salmon En Croute
Smoked fish mousse, bel paise cheese
asparagus, tarragon butter • \$38
East Coast Cioppino
Rockfish, shrimp, crab, PEI mussels • \$38
Lobster Fra Diabolo
8 oz Brazilian lobster tail, linguini,
extra virgin olive oil, spicy marinara • \$36
Jumbo Lump Crab Cakes
With tartar sauce and spicy fruit salsa • \$36

SIDE DISHES

Garlic Mashed Potatoes • \$7 Baked Potato • \$7 Julienne Fries • \$6 Parmesan Fries • \$8 Asparagus • \$8
Brussel Sprouts, bacon, parmigiano • \$9 Green Beans • \$7 Creamed Spinach • \$7 Ratatouille • \$7
Broccoli • \$7 Mushrooms • \$6 Crispy Onions • \$5 Sweet Potato Fries • \$7 Black Truffle Macaroni & Cheese • \$10