



SUNDAY BRUNCH

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 Avery
Imperial crab, red pepper, celery, onions · Mkt
Grilled Oysters
Lemon butter and chives · Mkt
Pan-Fried Oysters
Spinach and andouille sausage · Mkt
Chilled Blue Point Oysters
Yuzu mignonette, cocktail sauce · Mkt
Steamed Mussels · \$12
Shrimp Ceviche · \$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
Ducktrap River Smoked Salmon
Horseradish, capers with pita rounds · \$14
Long Island Duck Leg Confit
Red wine lentils, cipollini marmalade, thyme · \$15
Crab & Avocado Wontons
Orange jalapeño sauce · \$15
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, balsamic vinaigrette · \$11
Kurtz
Bibb lettuce, roquefort cheese, chopped egg, house 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, applewood smoked bacon, heirloom tomatoes, maytag blue cheese · \$11
Baby Spinach
Sunflower seeds, aged gouda, bacon, maple dressing · \$10

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

Berry Blue Salad
Baby greens, raspberries, valdeon blue, spiced pecans, white balsamic vinaigrette · \$14

With ~ **Grilled Chicken Breast** · \$5 **Grilled Salmon** · \$6 **Grilled Shrimp** · Mkt **Blackened Tuna** · \$7 **Grilled Sliced Steak** · \$10

ENTREES

The Grille Classic
Crab hash with sliced grilled tenderloin, poached eggs, béarnaise and red pepper sauce · \$17
Smoked Salmon Benedict
Poached eggs, English muffins, dill, hollandaise, home fries · \$13
Hangtown Fry
Frittata style egg dish topped with fried oysters, bacon, ham, green onions and cheddar · \$15
Crab and Asparagus Omelette
Boursin cheese and home fries · \$17
Cheddar and Chive Omelette
Served with home fries · \$12
With ~ Bacon, ham, tomato, mushroom or spinach · \$1.50
Oregon Grille French Toast
Brioche toast with a slight hint of orange and nutmeg. Served with either bacon or sausage · \$12
Belgian Malted Waffle
Served with bacon or sausage · \$11
With strawberries and whipped cream add · \$3
Grilled Rib Eye & Egg
Artichoke hash, pain de mie toast, poached egg, béarnaise · \$23
English Cut Prime Rib
Served with home fries, au jus and fresh horseradish · \$24
Seafood Newburg Crepes
Shrimp, crab, sherry cream · \$18
Jumbo Lump Crab Cake
Served with fruit salsa · \$18

Classic Eggs Benedict
Poached eggs, grilled ham, English muffins, hollandaise, home fries · \$12
Lobster and Macaroni Casserole
Chunks of lobster blended with cream, shallots, pasta and cheddar cheese, oven baked · \$21
Warm Lobster Salad
Julienne vegetables, watercress, truffled brioche, buttery lemon vinaigrette · \$21
Pan-Fried Rainbow Trout
Diced potato, artichoke hearts, mushrooms, capers, lemon and butter · \$18
Seared Mahi Mahi
Garlic, thyme, roasted tomatoes, bibb lettuce, caper sauce, brioche roll · \$14
Chicken Madrileña
Egg dipped, sautéed with garlic, parsley, parmesan Served with orzo and smoked tomato butter · \$17
The Oregon Pot Pie
Chicken breast, onion, carrots, potatoes, peppers, peas, puff pastry crust · \$12
Teriyaki Chicken Sandwich
Grilled pineapple, sweet potato fries · \$12
The Prime Grille Burger
Choice of cheese, lettuce, tomato, red onion · \$12
House BLT
Applewood bacon, bibb lettuce, dill mayonnaise · \$11
Grilled Tenderloin
6 oz with crispy onions and broccoli florets · \$26

SIDE DISHES

Applewood Smoked Bacon · \$5 Link Sausage · \$6 Home Fries · \$3
Garlic Mashed Potatoes · \$7 Julienne Fries · \$7 Sea Salt Vinegar Fries · \$7
Sweet Potato Fries · \$7 Asparagus · \$8 Mushrooms · \$6 Vegetable Saffron Cous Cous · \$7
Green Beans · \$7 Broccoli · \$7 Creamed Spinach · \$7 Crispy Onions · \$5
Brussel Sprouts, bacon, parmigiano · \$9 Black Truffle Macaroni & Cheese · \$10