

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 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
Asparagus Risotto
Prosciutto crisps, red pepper butter • \$10
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, blue cheese, 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 with au jus
and fresh horseradish • \$42
Free Range Veal Rib Chop
Rubbed with olive oil, fresh rosemary and garlic • \$42
Surf & Turf
8 oz lobster tail & petite filet mignon • Mkt
Steamed 3 & 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
Free Range Colorado Lamb Rack
Baby squash, fingerling potatoes, merguez sausage,
mint puree, thyme jus • \$42
Roasted Kurabota Pork Chop
Bourbon barbecue glaze, bacon wrapped,
sweet potato gratin, swiss chard • \$36
Grilled Organic Chicken
Black truffle macaroni & cheese, brussel sprout leaves
with bacon and parmigiano, thyme jus • \$28
Coriander Crusted Long Island Duck Breast
Saffron cous cous, sweet pea tendrils,
spiced ginger red wine sauce • \$29
Vegetarian Dinner
Roasted vegetables, spiced sweet potato gratin,
mushroom-asparagus turnover, cabbage spring roll,
linguine with feta, olives, tomatoes • \$26

Pan-Fried Rockfish
Crab hash and Delmarva salsa • \$36
Crusted Atlantic Halibut
Celeriac puree, sugar snap peas, grape tomatoes,
lemon caper sauce • \$36
Grilled King Salmon
Watercress risotto,
smoked tomato butter, parmesan • \$38
Shrimp and Truffle Fricassee
Linguini, asparagus, truffle cream • \$36
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 Sea Salt Vinegar Fries • \$7 Asparagus • \$8
Brussel Sprouts, bacon, parmigiano • \$9 Green Beans • \$7 Creamed Spinach • \$7 Vegetable Saffron Cous Cous • \$7
Broccoli • \$7 Mushrooms • \$6 Crispy Onions • \$5 Sweet Potato Fries • \$7 Black Truffle Macaroni & Cheese • \$10