

The OREGON GRILLE

APPETIZERS

- Chilled Shrimp* • by the piece • Mkt
Chilled Blue Point Oysters • Mkt
Jumbo Lump Crab Cocktail • \$16
Chilled Seafood Tower
 Blue point oysters, crab, shrimp, lobster • Mkt
Fried Oyster Basket • \$12
Shrimp & Crab Bruschetta • \$11
Shrimp Ceviche • \$14
Rosemary & Black Pepper Lamb Chop Pops • Mkt
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 Shrimp Caesar
 Ciabatta croutons, asiago, roasted garlic dressing • \$11

SNACKS

- Old Bay Chips* • \$4 *Deviled Egg* • \$3
Sea Salt Vinegar Fries • \$7

CASUAL PLATES

- Grilled Sliced Steak**
 8 oz sliced, served with garlic toast, demi-glace, julienne fries • \$22
6 oz Filet Mignon
 Roquefort crust • \$28
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
Lobster Tacos
 Roasted vegetables, lime dressing, avocado sauce • \$18

SPECIALTY DRINKS

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| <p>The Waimea
 <i>St. Germain, White Creme de Menthe, orange, lemon, club soda</i> • \$12
 Acia Caipirinha
 <i>Veev Liqueur, fresh limes, sugar, club soda</i> • \$12
 Sandy's Cooler
 <i>St. Germain, orange juice, white & red cranberry, Prosecco</i> • \$12
 Italian Ice Crush
 <i>Ultimat Vodka, Citronage, lemon, whipped cream, crushed ice</i> • \$12
 The Classic Old Fashioned
 <i>Woodford Reserve, Bitters, Orange peel, sugar cube</i> • \$12
 Margarita
 <i>Patron, Citronage, fresh citrus</i> • \$12
 The Sawyer Soda
 <i>8 parts Makers Mark, 1 part diet pepsi</i> • \$12
 Fruit Sangria
 <i>Moscato, fresh fruit, club soda</i> • \$10
 Golf Club
 <i>Hendrick's Gin, fresh cucumber, orange, lime, ginger ale</i> • \$12</p> | <p>The Legacy
 <i>Pineapple Vodka, Citronage, spearmint, ginger syrup</i> • \$12
 Lott's Ultimate Refresher
 <i>Ultimat Vodka, 43, white cranberry juice, fresh ginger, lemon, red grapefruit juice</i> • \$12
 Honey Bourbon
 <i>Makers Mark, Cointreau, lemon, honey orange</i> • \$12
 Ojai Orange Mint Julip
 <i>Makers Mark, fresh mint, orange peels, limes, crushed ice</i> • \$12
 Jeffrey's Basil Berry Chill
 <i>Ultimat Vodka, fresh basil, raspberries, fresh lime, club soda</i> • \$12
 Mexican Mojito
 <i>Patron Silver, spearmint, limes, club soda</i> • \$12
 Moscow Mule
 <i>Ultimate Vodka, Saranac Beer, fresh lime</i> • \$12
 Gingeray & Tonic
 <i>Ginger infused gin, Q tonic, lime twist</i> • \$12
 Oregon Southside
 <i>Mt. Gay Rum, fresh mint, simple syrup, lemon, lime</i> • \$12</p> |
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IMPORTED BEER

- Amstel Light* •\$5.25
Bass Ale •\$5.25
Becks •\$5.25
Becks NA •\$5.25
Chimay Blue •\$8
Chimay Red •\$8
Chimay White •\$8
Corona •\$5.25
Guinness Stout •\$5.25
Heineken •\$5.25
Newcastle •\$5.25
Red Stripe •\$5.25
Sam Smith Old Pale •\$8
Sam Smith Nut Brown •\$8
Sam Smith Oatmeal •\$8
Sapporo •\$5.25
Stella Artois •\$5.25
St Pauli Dark •\$5.25

DESSERT BEERS

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

DOMESTIC BEER

- Anchor Steam* •\$5.25
Blue Moon •\$5.25
Budweiser •\$3.95
Bud Light •\$3.95
Heavy Sea Gold Ale •\$5.25
Coors •\$3.95
Coors Light •\$3.95
Dogfish "60" IPA •\$5.25
Dogfish Shelter Ale •\$5.25
Harpoon "Celtic" •\$5.25
Harpoon UFO •\$5.25
Magic Hat •\$3.95
Miller Lite •\$3.95
Michelob Ultra •\$3.95
Rolling Rock •\$3.95
Sierra Nevada •\$5.25
Sam Adams Boston •\$5.25
Sam Adams Seasonal •\$5.25
Yuengling •\$3.95

CLASSIC

FAVORITES

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

WINES BY THE GLASS

- Chalone, Chardonnay* •\$10
Stags' Leap, Chardonnay •\$13
Stuhlmuller, Chardonnay •\$14
Kris, Pinot Grigio •\$9
Ferrari-Carano, Fume Blanc •\$10
Groth, Sauvignon Blanc •\$11
Monchhof, Riesling •\$10
X Winery, Blend •\$8
Buehler, White Zinfandel •\$8
Renjarde, Cotes du Rhone •\$13
Lange, Pinot Noir •\$15
Bella Glos Meiom, Pinot Noir •\$12
Tangley Oaks, Merlot •\$10
Nine Hats, Blend •\$12
BR Cohn, Cabernet Savignon •\$12
Treasure Hunter, Cab •\$15
Lucky Country, Shiraz •\$10
Buehler, Zinfandel •\$10
Prosecco, Sparkling •\$10
Nicolas Feuillatte, Sparkling •\$13
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 Sella 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