



Lunch

SOUPS & SALADS

Soup of the Day 5

Seafood Chowder 6

Organic Greens cranberry, hazelnut, rogue bleu, roasted shallot, carrot **8**

Hearts of Romaine creamy caesar dressing, parmesan, ciabatta crouton **9**

Chopped Salad romaine, tomato, chicken, salami, chick pea, feta cheese, basil, sweet peppers, creamy black pepper vinaigrette **11**

SANDWICHES

SANDWICHES SERVED WITH HOUSEMADE CHIPS

Crispy Oysters on Potato Roll* **12**

purple cabbage slaw, remoulade

Grilled Cheese on Sourdough 9

fontina cheese, peppered bacon, pepperoncini, tomato

Grilled Chicken Salad on Multi Grain 10

grilled chicken, fennel, cranberry, arugula

Smoked Turkey Wrap 10

mascarpone cheese, avocado, basil sundried tomato, red onion, mesclun greens

New York Steak* on Telera Roll 14

shaved striploin, cracked pepper cheddar, mushrooms, horseradish, crispy onions

Pacific Grinder 11

ham, salami, sopressata, mortadella, provolone, tomato, lettuce, housemade mustard

Oregon Natural Grass Fed Beef Burger* **10**

mushroom, rogue valley bleu cheese

or

grilled onions, cheddar cheese

Turkey Burger* **10**

avocado, corn relish, arugula, swiss cheese

or

tomato, roasted green chilies, chipotle ketchup, pepper jack cheese

Grilled Nathan's Dog 6

tomato, bacon, pickled peppers

Bratwurst 6

smoked sauerkraut, whole grain mustard

SIDES

French Fries

Sweet Potato Fries

Onion Rings

4

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Our culinary team will gladly assist with any dietary restrictions.
A 21% service fee will be added to parties of 8 or more.

