

Appetizers

Basket of House-Made Potato Chips or Fries \$7 (choice of shoestring or battered fries)

Basket of Onion Rings \$8

Chicken Wings

8 Drums & Flats with Carrot and Celery Sticks **\$18 (GF)**

Choice of Tossing Sauce: Buffalo, BBQ, Thai Chili, Garlic Parmesan Butter

Choice of Dipping Sauce: Blue Cheese, Ranch, Siracha Ranch

Hummus with Veggies & Pita Bread

Carrots, Celery, Cucumber, Cherry Tomato, Pickled Onion, Toasted Pita **\$14**

Fried Brussel Sprouts

Tossed with Bacon & Parmesan, Citrus Aioli **\$10 (GF)**

Langostino Rangoon

Cream Cheese, Shallot, Green Onion, Orange Marmalade Sauce **\$12**

Poutine Fries

OSU Cheese Curds, Brown Gravy, Shoestring Fries, Green Onion **\$13 (GF)**

Irish Poutine

White Cheddar Sauce, Corned Beef, Shoestring Fries, Green Onion **\$16 (GF)**

Stuffed Mushrooms

Wild Salmon, Manchego, Green Onion, Pesto Aioli **\$15 (GF)**

Coconut Shrimp

Pineapple Slaw, Thai Chili Sauce **\$16**

Thai Steamer Clams

Yellow Curry, Shallot, Coconut Milk, Cilantro, Red Bell, Naan Bread **\$16**

Ahi Poke

Avocado, Onion, Green Onion, Sesame, Shoyu, Wasabi Mayo, Wonton Chips **\$18**

Tex-Mex

Nachos (GF)

Corn Tortilla Chips, Cheddar & Jack Cheese, Jalapenos, Tomatoes, Olives,
Green Onion, Whole Black Beans, Sour Cream, Guacamole, Salsa **\$10**

Add Chicken or Pork \$4, Beef \$5, Jack Fruit \$6

Cheese Quesadilla

Cheddar & Jack Cheese, Green Chilis, Sour Cream, Salsa, & Guacamole **\$10**

Add Chicken or Pork \$4, Beef \$5, Shrimp or Jack Fruit \$6

Fajita Burrito

Black Beans, Rice, Peppers & Onions, Avocado Crema, Cheddar Jack Cheese **\$10**

Add Chicken or Pork \$4, Beef \$5, Shrimp or Jack Fruit \$6

Tres Tacos (GF)

Corn Tortillas, Lettuce, Pico de Gallo, Avocado Crema, Cotija

Chicken or Pork \$12, Beef \$15, Shrimp, Cod or Jack Fruit \$18

Huevos Rancheros (GF)

Corn Tortillas, Black Beans, Ranchero Sauce, 2 Eggs, Avocado Crema

Cheddar Jack Cheese, Pico de Gallo **\$10**

Add Chicken or Pork \$4, Beef \$5, Jack Fruit \$6

Salads

Caesar

Romaine Lettuce, Shaved Parmesan, House Croutons \$12
Add Grilled Chicken Breast \$6, Seasoned Shrimp \$8,
Grilled Wild Salmon \$12, 8oz New York Steak \$12, 6oz Ahi Tuna \$12

Cobb

*Chopped Romaine, Chicken Breast, Bacon, Hard Egg, Tomato, Cucumber,
Red Onion, Avocado, Blue Cheese Crumbles, Choice of Dressing \$18 (GF)*

Southwest

*Chopped Romaine, Marinated Chicken Breast, Avocado, Corn,
Black Beans, Pico de Gallo, Pepitas, Cilantro Ranch \$18 (GF)*

Mandarin Spinach

*Mandarin Oranges, Red Onion, Sliced Almonds, Carrot,
Crispy Rice Noodles, Sesame Ginger Vinaigrette \$16 (GF)*

Roasted Beet & Goat Cheese

Mixed Greens, Pine Nuts, Balsamic Vinaigrette \$16 (GF)

Northwest Baby Kale

*Honeycrisp Apple, Candied Walnuts, Dried Blueberries,
Manchego Cheese, Champagne Vinaigrette \$16 (GF)*

Side Salads

House or Caesar - \$7

Soup of the Day

Cup - \$4 Bowl - \$6

Classic Sandwiches

**Comes with Choice of House Chips, House Fries, Shoestring Fries, Onion Rings,
House Salad, Caesar Salad, Macaroni Salad, or Fruit**

Corvallis Club Sandwich

*Turkey Breast, Black Forest Ham, Applewood Bacon, Cheddar Cheese,
Butter Lettuce, Tomato, Mayo, Choice of Bread \$17*

The Reuben or Rachel

House Brined Brisket, 1000 Island Dressing, Swiss Cheese, Sauerkraut, Marble Rye \$17

Meatball Sub

House Made Meatballs, Marinara, Provolone \$17

Chicken Salad Croissant

Celery, Shallot, Grapes, Cashew, Chive, Mayo, Lettuce \$16

Tri-Tip BBQ Sandwich

*Dry Rubbed, Smoked Cheddar, Fried Onions, Arugula, Tomato,
Horseradish Cream, Milano Roll \$20*

Pretzel TBA

*Turkey, Bacon, Avocado, Swiss, Lettuce, Tomato,
Red Onion, Honey Mustard, Pretzel Roll \$17*

BBQ Pork or Jack Fruit

Molasses or Mustard BBQ Sauce, Sliced Pickle, Slaw, Milano Roll \$18

Chicken Caprese

*Grilled Chicken Breast, Tomato, Arugula, Fresh Mozzarella, Pesto,
Grilled Sourdough \$17*

Specialty Burgers

Sub Chicken Breast or Vegetarian Patty for no extra charge, Gluten Free Bun Available

*Choice of one side: House Chips, House Fries, Shoestring Fries, Onion Rings,
House Salad, Caesar Salad, Macaroni Salad, or Fruit*

All American

*Lettuce, Tomato, Red Onion, Pickles, House Sauce,
Brioche Bun, Choice of Cheese \$16*

Spice is Right

*Onion Ring, Jalapenos, Pepper Jack Cheese,
Lettuce, Tomato, Habanero Mayo, Brioche Bun \$18*

Patty Melt

Grilled Onions, Swiss Cheese, 1000 Island, Marbled Rye \$16

Cowboy

Onion Straws, BBQ Sauce, Smoked Cheddar, Bacon, Brioche Bun \$18

Farmers

*Bacon, Turkey, Fried Egg, Lettuce, Tomato, Onion,
Choice of Cheese, Brioche Bun \$20*

Tex-Mex

*Guacamole, Pico de Gallo, Lettuce, Chipotle Mayo,
Pepper Jack Cheese, Brioche Bun \$18*

Comfort Foods

All Day Breakfast

2 Eggs, Hashbrowns, Bacon, Choice of Toast \$12

Loco Moco

Hamburger Patty, White Rice, Brown Gravy, Fried Egg, Mac Salad - \$18

Margherita Flat Bread

Olive Oil, Tomato, Fresh Mozzarella, Pesto - \$10

Caesar Flat Bread

Olive Oil, Garlic, Parmesan, Caesar Salad - \$10

Spaghetti & Meatballs

House Made Meatballs, Marinara, Garlic Bread - \$18

Icelandic Cod Fish & Chips

*Beer Battered, Coleslaw, Lemon Wedge, Tartar Sauce
2 piece \$18 or 3 piece \$22*

Baked Mac & Cheese

*House Made Bechamel, Elbow Macaroni - \$13
Add Chicken \$3, Bacon \$2, Langostino \$5*

Chicken Pot Pie

*Carrots, Peas, Mushrooms, Celery, Onion \$16
Allow 20 minutes*

Entrees

Served Wednesday – Sunday 5:00pm – Close

Steakhouse (GF)

12 oz New York Strip - \$34

14 oz Ribeye - \$40

8 oz Wagyu Sirloin - \$32

8 oz Filet Mignon - \$44

Served with Chefs Vegetable

Choice of Mashed Potato, Frites, Roasted Potato, or Spanish Rice Pilaf

Choice of Demi-Glace, Maitre D Butter, Bleu Cheese Butter, or Chimichurri

Creamy Pesto Fettuccini

Mushroom, Zucchini, Cherry Tomato, Garlic Bread \$24

Add Chicken \$6, Shrimp \$8

Chicken Fricassee

Chicken Breast, Cremini Mushrooms, Tarragon, White Wine Cream Sauce,

Garlic Mashed Potato, Chefs Vegetables \$28

Pan Fried Thai Wild Salmon

Yellow Coconut Curry, Cilantro, Peanut, Green Onion, White Rice, Stir Fry Vegetables \$30 (GF)

Grilled Pork Tenderloin

Achiote Rubbed, Golden Raisins, Pedro Ximenez Sauce, Spanish Rice Pilaf, Chefs Vegetables \$32 (GF)

Lamb Rack Chops

Port Wine Sauce, Mint Chimichurri, Garlic Mashed Potato, Chefs Vegetables \$34 (GF)

Jambalaya

Shrimp, Andouille Sausage, Chicken, Red Creole Sauce, Rice \$28 (GF)

Blackened Ahi Tuna

Soy Mustard Sauce, Citrus Beurre Blanc, White Rice, Stir Fry Vegetables \$30 (GF)

Desserts

\$9 each

Seasonal Cheesecake

Crème Brulee (GF)

Chocolate Mousse Cake (GF)

(Gluten Free, Almond Flour)

Bananas Foster (GF)

with Vanilla Ice Cream

Dessert Cocktails

\$9 each

Chocolate Caramel Martini

Smirnoff Kissed Caramel Vodka, Baileys Irish Cream, Chocolate Drizzle

German Chocolate Swirl

Absolut Citron, Frangelico, Lemon, Chocolate Drizzle, Sugar Rim