

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)**

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 \$44 (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