LUNCH MENU

APPETIZERS

STEAMERS

Garlic, wine, tomatoes and lemon with crusty bread
13

ONION STRAWS

A mountain of sweet onions fried crisp

6

SHRIMP OR CRAB COCKTAIL

All shrimp or chilled Dungeness crab, cocktail sauce and lemon

18

BAKED BRIE

Sherry kissed dried cherries, hazelnuts with local honey

15

RAZOR CLAMS

House tartar sauce

15

SOUP & SALAD

Add smoked chicken or shrimp to any salad

4

CLASSIC FRENCH ONION

Provolone, Swiss and Parmesan cheese melted on this classic!

7

BARBECUE SHRIMP & ROASTED CORN CHOWDER

Tender shrimp in your new favorite soup!

5/7

CHERRIES & ROGUE RIVER BLUE CHEESE

Harvest greens, red onion, hazelnuts, elderberry vinaigrette

16

ROGUE SALAD

Cucumber, tomato, carrot and tender greens

5

CLASSIC CAESAR SALAD

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THE MAIN EVENT

Add a cup of shrimp chowder or Rogue salad

3

SMOKED CHICKEN CLUB

Crisp thick cut bacon, tomatoes, greens, grilled onions and chipotle aioli served on flatbread with sweet potato fries, steak fries or onion straws

12

COD TACOS

Shaved cabbage, chipotle aioli and pico de gallo

10

BEER BATTERED COD OR HALIBUT AND CHIPS

Tender white fish with Rogue tartar sauce and coleslaw 19 / 30

PRIME RIB PHILLY OR FRENCH DIP

Peppers, onions, Provolone or with rich au jus for dipping. Served on a French roll with sweet potato fries, steak fries or onion straws

16

SHRIMP LINGUINI

Roasted peppers, mushrooms and tomatoes in creamy garlic sauce

ROGUE BURGER

Angus beef or black bean patty, brioche roll, grilled peppers and onions. Bourbon remoulade, sweet potato fries, steak fries or onion straws 12 / 10

Add cheese - 1 Add bacon - 2

GRILLED FLAT IRON

Cabernet demi, steak fries or onions straws and seasonal fresh vegetable 15

All of our beef is sourced from Cedar River Farms of Greeley Colorado. It is 100% U.S. raised and processed with no hormones or growth stimulants for superior taste and tenderness