

# Rogue River Steakhouse

Pay with Winners Circle points. 200 points = \$1

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## APPETIZERS

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### STEAMERS

Garlic, Wine, herbs, tomatoes and Lemon.  
Served with crusty bread - \$13

### JALAPEÑO ONION STRAWS 🌿

A mountain piled high. Chipotle dipping sauce - \$6

### ROGUE WINGS

Honey, red chili brined then fried crisp. Served naked, sweet  
garlic chili, buffalo style or nitro. - \$16

### SHRIMP OR CRAB COCKTAIL <sup>GF</sup>

All shrimp and/or chilled Dungeness crab with cocktail sauce  
and lemon - \$19

### COD TACOS

Shaved cabbage, chipotle aioli and pico de gallo - \$12

### GREEK FLAT BREAD

Roasted with basil, feta cheese, kalamata olives, onions,  
roasted red peppers - \$8  
Add chicken or shrimp - \$4

### RAZOR CLAMS

Herb panko crusted, served with coleslaw and house  
tartar sauce. Add fries and make it a meal  
\$19

### CRAB CAKES

Dungeness crab with Bourbon remoulade - \$19

### SHRIMP AND ARTICHOKE DIP

Tender shrimp and artichoke hearts with Parmesan  
cheese crown and grilled flatbread  
\$12

### STEAK MUSHROOMS

West coast varieties with a tangy twist - \$14

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## FAVORITES

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All favorites come with choice of fries or small salad

### ROGUE BURGER

Angus beef, brioche bun, lettuce, tomato and onion with  
Bourbon remoulade \$13  
Add cheese \$1 Add bacon \$2

### CRAB CAKE MELT

Dungeness crab cakes on a buttery toasted sour dough with  
tomato and melted white Cheddar.  
\$23

### THE ULTIMATE CAJUN CRISPY CHICKEN

A mouth full on a soft bun with bourbon remoulade, lettuce,  
tomato and pickle - \$12

### ALASKAN COD OR HALIBUT SANDWICH

House battered west coast fish make this a sandwich to  
remember. Lettuce, tomato and house tartar sauce on a  
soft bun.  
Cod \$13 / Halibut \$19

### GRILLED FLAT IRON STEAK SANDWICH

Sliced thin and served on a French baguette with grilled  
onions, Swiss cheese and coarse mustard  
\$17

### ELK BURGER

Lean and full of flavor. Served with lettuce, tomato  
and bourbon remoulade  
\$16

### BEYOND BURGER®

This plant based masterpiece has no equals! Served  
with lettuce, tomato, red onion and mayo  
\$13

### SOURDOUGH GRILLED CHEESE

Sometimes simpler is better. White Cheddar and  
Provolone - \$8

### PRIME RIB FRENCH DIP

Classic Dip with Rich Au Jus, French Roll - \$16

### SHRIMP LINGUINI

Roasted peppers, mushrooms and tomato in creamy  
garlic lemon sauce - \$19

### BEER BATTERED COD OR HALIBUT

Tender white fish, tartar sauce and coleslaw  
Cod - \$19 / Halibut - \$30

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

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## SALADS

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Add chicken or shrimp to any salad for \$4

### BBQ SHRIMP & ROASTED CORN CHOWDER

Tender shrimp in your new favorite soup!  
\$5 / \$7

### CLASSIC FRENCH ONION

Provolone, Swiss and Parmesan cheese - \$7

### ROGUE SALAD

Fresh greens cucumbers, tomatoes, rainbow carrots and shaved red onion. Choice of dressing - \$5

### CRISPY CHICKEN SALAD

Cajun chicken fried crisp with pepper bacon, Cheddar cheese, tomato and cucumber and red onion. Served with a tomato bacon vinaigrette - \$15

### GREEK SALAD

Tender greens with feta cheese, kalamata olives, onions, roasted red peppers, grilled flat bread croutons and lemon vinaigrette - \$12

### CLASSIC CAESAR SALAD

Crisp romaine with house croutons and shaved Parmesan - \$9

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## Entrées

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All entrees come with seasonal vegetable medley and choice of Yukon mashed potatoes, rice pilaf, or baked potato (after 4:30p)

A small salad or cup of BBQ chowder may be added to any entrée for \$4

### LAND

#### FILET 8 OZ <sup>GF</sup>

A Rogue favorite. Cabernet demi - \$48

#### BONE IN RIBEYE 16 OZ <sup>GF</sup>

A steak purist's choice. Cabernet demi - \$52

### SURF & TURF

#### 8 OZ FILET OR 8 OZ PRIME RIB <sup>GF</sup>

Lobster \$85 <sup>GF</sup> Shrimp \$12.14 <sup>GF</sup> Crab cakes - \$15.55

#### GRILLED CARLTON FARMS PORK PORTERHOUSE <sup>GF</sup>

Oregon's finest pork with cajun BBQ sauce - \$19

#### TWIN CHICKEN BREASTS

Sautéed and served with steak mushrooms - \$20

### NOT LAND

#### SALMON <sup>GF</sup>

Coastal fresh, grilled with herb butter - \$30

#### TWIN LOBSTER TAILS <sup>GF</sup>

Cold water tails served with butter and lemon - \$72

#### STUFFED HALIBUT

Dungeness crab with Hollandaise sauce - \$35

#### JUMBO SHRIMP SAUTÉE

6 large prawns scampi, fried or cajun - \$19

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#### PRIME RIB 8 OZ - 12 OZ - 16 OZ <sup>GF</sup>

Slow roasted and seasoned to perfection, served with house made au jus. Available after 4:30 pm  
\$32 - \$38 - \$44