

# Rogue River Steakhouse

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

## APPETIZERS

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### STEAMERS\* | \$19

Garlic, wine, herbs, tomatoes and lemon.  
Served with grilled bread

### JALAPENO ONION STRAWS | \$7

Piled high served with chipotle dipping sauce

### ROGUE WINGS\* GF | \$17

Honey and red chili brined then fried crisp.  
Choice of naked, sweet garlic chili, buffalo or nitro

### RAZOR CLAMS\* | \$28

Herb panko crusted, served with coleslaw,  
house tartar sauce and fries

### STEAK MUSHROOMS GF | \$15

Meaty mushrooms with sweet onions

## SOUP & SALAD

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### BBQ SHRIMP & ROASTED CORN CHOWDER\*

Cup \$6 Bowl \$8

### CLASSIC FRENCH ONION SOUP | \$8

Provolone, Swiss and Parmesan cheese

### ROGUE SALAD GF | \$6

Fresh greens, cucumbers, tomatoes, rainbow  
carrots and shaved red onion. Choice of dressing

### THE ROGUE WEDGE | \$15

Crisp iceberg lettuce with pepper bacon, Rogue blue  
cheese, rainbow tomatoes and onion straws.  
Served with blue cheese dressing

### CLASSIC CAESAR SALAD | \$9

Crisp Romaine lettuce with house croutons  
and shaved Parmesan

### GREEK SALAD | \$14

Tender greens with feta cheese, kalamata olives,  
onion, roasted red peppers, grilled flat bread  
croutons and lemon vinaigrette

Add chicken\* or shrimp\* to any salad \$5

### FRENCH BAGUETTE | \$5

Sweet butter and marionberry honey butter

### MEDITERRANEAN FLAT BREAD | \$10

Roasted with basil, feta cheese, kalamata olives,  
onions, roasted red peppers

Add chicken\* or shrimp\* \$5

### SHRIMP & ARTICHOKE DIP\* | \$14

Tender shrimp and artichoke hearts with Parmesan  
cheese crown and sourdough

### SHRIMP COCKTAIL\* GF | \$19

Chilled jumbo prawns with cocktail sauce and lemon

### TEMPURA SHRIMP\* | \$17

Grilled pineapple, red peppers and coconut chili sauce

## HAND HELDS

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All sandwich selections come with choice  
of fries or small salad

### ROGUE CHEESEBURGER\* | \$18

Brioche bun, lettuce, tomato and onion with  
steak remoulade

Add Bacon\* \$2

### ELK BURGER\* | \$21

Brioche bun. Served with lettuce, tomato  
and steak remoulade

### BEYOND BURGER® | \$16

Plant based patty served with lettuce, tomato,  
red onion and mayo

### SEARED RIBEYE FRENCH DIP\* | \$17

On a French roll with house made au jus.

### CAJUN CRISPY CHICKEN\* | \$15

On a soft bun with bourbon remoulade, lettuce,  
tomato and pickle

### COD OR HALIBUT SANDWICH\* | \$15/\$27

Lettuce, tomato, and tartar sauce

### BEER BATTERED COD OR HALIBUT\* | \$20/\$35

French fries, tartar sauce and coleslaw

Please inform your server of any allergies or dietary restrictions prior to ordering. \* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



## BIG PLATES

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

### FILET \*GF

A Rogue favorite with cabernet demi

6 OZ GF | \$46

10 OZ GF | \$71

RIBEYE \*GF 16 OZ | \$48

ELK LOIN MEDALLIONS \*GF | \$46

Lean and full of flavor with  
a marionberry chutney

### CARLTON FARMS PORK

PORTERHOUSE \* | \$24

Oregon's finest pork with pecan BBQ sauce

### *Signature Selection*

SILETZ DUET \*GF | \$38

Elk medallion with grilled fresh salmon.  
Marionberry chutney and herb butter

SALMON \*GF | \$30

herb butter

TWIN LOBSTER TAILS \*GF | \$74

Cold water tails served with butter and lemon

JUMBO SHRIMP \* | \$24

6 large prawns scampi style, Cajun or fried

TWIN CHICKEN \*GF | \$22

Served with mushrooms

SHRIMP LINGUINI \* | \$23

Roasted peppers, mushrooms and tomato in  
creamy garlic lemon sauce and garlic bread.  
Rice or potatoes not included

PACIFIC HALIBUT \* | \$43

Lemon cream sauce and pesto heirloom tomatoes

## ENHANCEMENTS

Add to any big plate or prime rib

LOBSTER \* lemon & butter | \$35

3 JUMBO SHRIMP \* your style | \$8

SALMON \* herb butter | \$12

HALIBUT \* cream & tomatoes | \$25

RAZOR CLAM \* tartar sauce | \$16

ELK MEDALLION \* berry chutney | \$20

CHICKEN \* steak mushrooms | \$9

## PRIME RIB \*GF

Our prime rib is from Cedar River Farms in  
Greeley Colorado, generously seasoned  
and roasted with rock salt to perfection.  
Served with house made au jus.  
(Available after 4:30pm)

8 OZ | \$36

12 OZ | \$49

16 OZ | \$64

24 OZ | \$86

*Signature Selection*  
**SILETZ DUET**

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