

ROGUE RIVER

DINNER MENU

APPETIZERS

CHILLED JUMBO PRAWN COCKTAIL

Served with spicy cocktail sauce and lemon.
24

DUNGENESS CRAB CAKE

Pan-seared lump meat crab served alongside
lobster aioli and fried leeks.
18

BOURBON STEAK BITES*

Sautéed with onions and freshly minced garlic
and flamed with Kentucky Bourbon.
12

SEARED AHI TUNA*

Fresh ahi tuna coated in sesame seeds and flash-seared,
then topped with a sake ginger glaze alongside
a savory seaweed salad.
13

OYSTERS ROCKEFELLER

Plum-sized oysters, shucked to order and broiled
with spinach, cream, bacon and a touch of Pernod,
then finished with a rich Hollandaise sauce.
14

BACON WRAPPED SCALLOPS

Tender sea scallops, wrapped in smokehouse bacon,
baked and served with chili horseradish and leeks.
22

SOUPS

HOUSE-MADE CLAM CHOWDER

Oregon coast style chowder;
a sumptuous blend of clam meat, bacon,
potatoes and fresh cream.
8

SOUP OF THE DAY

Please ask your server what we have prepared for you today.
6

SALADS

ROGUE DINNER SALAD

Grilled Romaine lettuce, Parmesan reggiano, croutons and creamy Caesar dressing.
8

CLASSIC WEDGE

Crisp wedge of chilled iceberg lettuce, topped with pancetta, smoked corn, cherry tomatoes and your choice of dressing.
9

ROGUE BABY SPINACH

A blend of hard-boiled eggs, red onion, and strawberries atop a bed of tender baby spinach leaves, dressed in a warm bacon maple vinaigrette.
7

CAPRESE SALAD

Vine-ripened plum tomato, fresh buffalo Mozzarella cheese, and hand selected basil leaves dressed in a cask-aged Balsamic vinegar reduction.
7

SEAFOOD

TWIN LOBSTER TAILS

Two eight-ounce cold water lobster tails, served with clarified butter, lemon and your choice of side dish and vegetables.
69

DUNGENESS CRAB

A full pound of steamed Pacific Dungeness crab, split and presented with HonDashi-infused clarified butter and lemon served alongside cheesy risotto and seasonal vegetables.
MARKET PRICE

SALMON PROVENCAL

Tribally caught salmon, seared then topped with Provencal slaw, tomato broth and your choice of side dish and vegetables.
25

CHILEAN SEA BASS

Tender, flaky white meat Chilean Sea Bass, seared and served with and orange butter reduction and your choice of side dish and vegetables.
28

HALIBUT

Firm and mild halibut filet seared in clarified butter and topped with an apple cream reduction. Served with your choice of side dish and vegetables.
26

COLOSSAL SCAMPI

Colossal prawns sautéed with Roma tomatoes, minced garlic, onion and white wine, served over linguini pasta with garlic bread.
29

SHRIMP OR CHICKEN TORTELLINI ALFREDO

Your choice of shrimp or chicken, sautéed in clarified butter, then tossed in a rich Béchamel sauce over cheese tortellini, served with your choice of vegetables.
32

MELANGE DE FRUIT DE MER

A medley of shrimp, scallops and Dungeness crab meat, sautéed with minced garlic and white wine, served over linguini pasta.
32

POULTRY

DUCK À L'ORANGE

Succulent seared duck breast glazed in an orange butter sauce laced with Grand Marnier served alongside cheesy risotto and seasonal vegetables.

25

CHICKEN ÉPINARD

Tender chicken breast, quick-seared with onion, garlic and pancetta and then simmered in a creamy spinach reduction. Served with golden jasmine rice and broccolini.

24

STEAKS AND CHOPS

RIB EYE STEAK*

Tender and flavorful bone-in cut, char-broiled to your specification and served with your choice of side dish and vegetables.

48

STRIP LOIN*

14-ounce strip loin steak, char-broiled to your specification and served with your choice of side dish and vegetables.

42

WHISKEY STRIP LOIN STEAK*

14-ounce strip loin steak, char-broiled to your specification, then finished in the pan with peppercorns, heavy cream, butter, shallots and whiskey; served with your choice of side dish and vegetables.

44

FILET MIGNON*

8-ounces of our leanest and most tender cut of beef, char broiled to perfection and served with your choice of side dish and vegetables.

39

LAMB CHOPS GREMOLATA*

Grilled half-rack of lamb, served with a mint gremolata infused jus, and your choice of side dish and vegetables.

41

SURF AND TURF*

6-ounce lean and tender filet, char-broiled to your specification, and an 8-ounce cold-water lobster tail served with clarified butter, lemon and your choice of side dish and vegetables.

63

SLOW ROASTED PRIME RIB*

Hand-carved slow roasted prime rib, crusted in fresh garlic, rosemary and sea salt, served alongside natural jus, bacon-studded mashed potatoes and vegetables.

29

*Rare – red, cold center; Medium Rare – red, warm center;
Medium – pink center; Medium Well – slightly pink;
Well – cooked throughout, no pink.

SIDE DISHES

Golden Jasmine Rice - Baked Potato - Creamy Cheesy Orzo
Bacon Onion Mashed Potatoes

VEGETABLES

Sautéed Oyster and Button Mushrooms - Jumbo Asparagus
Broccolini - Baby Carrots with Greens

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