

Rogue River Steakhouse

APPETIZERS

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 GF

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

COD TACOS

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

STEAK MUSHROOMS

West coast varieties - \$14

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
\$16/\$19 (with fries)

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

FAVORITES

All favorites come with steak fries, sweet potato fries or small salad.

ROGUE BURGER

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

ELK BURGER

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

CRAB CAKE MELT

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

BEYOND BURGER®

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

THE ULTIMATE CAJUN CRISPY CHICKEN

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

SOURDOUGH GRILLED CHEESE

Sometimes simpler is better. White Cheddar and Provolone - \$10

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

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

GRILLED FLAT IRON STEAK SANDWICH

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

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.

SALADS

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 STYLE SALAD

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

CLASSIC CAESAR SALAD

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

Entrées

All entrees come with seasonal vegetable medley and your choice of Yukon mashed potatoes or rice pilaf.
Baked potatoes are also available after 4:30pm.

LAND

FILET 8 OZ GF

A Rogue favorite. Cabernet demi - \$48

BONE IN RIBEYE 16 OZ GF

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

SURF & TURF

8 OZ PRIME RIB & YOUR CHOICE OF: GF

Lobster \$60 GF Shrimp \$40 GF Crab cakes - \$45

GRILLED CARLTON FARMS PORK PORTERHOUSE GF

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

TWIN CHICKEN BREASTS

Sautéed and served with steak mushrooms - \$20

NOT LAND

SALMON GF

Coastal fresh, grilled with herb butter - \$30

TWIN LOBSTER TAILS GF

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

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

PRIME RIB 8 OZ - 12 OZ - 16 OZ GF

Slow roasted and seasoned to perfection, served with house made au jus. Available after 4:30 pm

\$32 - \$38 - \$44