

# ROGUE RIVER

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## DINNER MENU

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### APPETIZERS

#### STEAMERS

Garlic, wine, tomatoes and lemon with crusty bread  
13

#### ONION STRAWS

A mountain of sweet onions fried crisp  
6

#### CRAB CAKES

Dungeness crab with Bourbon remoulade  
18

#### SHRIMP OR CRAB COCKTAIL

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

#### SMOKED CHICKEN FLATBREAD

Sweet garlic chili sauce, aged Cheddar and Provolone,  
grilled onions and peppers  
9

### ROGUE FAVORITES

#### ROGUE BURGER

Angus beef, brioche roll, grilled peppers and onion, Bourbon remoulade.  
Sweet potato fries, steak fries or onion straws  
12

#### BEER BATTERED COD OR HALIBUT

A classic made with the best fish available. Fries and coleslaw  
19 / 30

#### COD TACOS

Shaved cabbage, chipotle aioli and pico de gallo  
10

### SOUP

#### CLASSIC FRENCH ONION

Provolone, Swiss and Parmesan cheese melted on this classic!  
7

#### BBQ SHRIMP AND ROASTED CORN CHOWDER

Tender shrimp in your new favorite soup!  
5 / 7

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### SALADS

Add smoked chicken or shrimp to any salad  
4

### CHERRIES & ROGUE RIVER BLUE CHEESE

Harvest greens and Romaine, red onion, hazelnuts, elderberry vinaigrette  
16

### ROGUE SALAD

Cucumber, tomato, carrot and tender greens  
5

### CLASSIC CAESAR SALAD

9

### FROM OUR BACK YARD!

All entrées come with a cup of shrimp chowder or house salad and bread  
Your choice of two sides

### SALMON

Seared and served over red pepper hummus with a lemon vinaigrette  
32

### SEASONAL FISH-MARKET

Ask your server about today's selection

### ULTIMATE FISH FRY

Battered halibut, shrimp, scallops and lobster  
53

### SEA SCALLOPS

Hazelnut crusted with lemon butter sauce  
38

### SHRIMP & SCALLOP LINGUINI

Roasted peppers, mushrooms and tomatoes in creamy garlic lemon sauce  
Soup or salad only  
32

### TWIN LOBSTER TAILS

8oz cold water tails served with butter and lemon  
72

### DUNGENESS CRAB

Two pounds of Oregon's best. Served classic style with butter and lemon  
62

### FROM THE GARDEN

Roasted red pepper hummus with hazelnut crust and ciabatta toast  
Choice of 3 sides  
18

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### FROM THE BUTCHER SHOP

All entrées come with a cup of shrimp chowder or house salad and bread.  
Your choice of two sides

All steaks have a choice of toppings:

Cabernet Demi - Béarnaise ~ Bourbon Peppercorn Cream - Rogue Blue Cheese

### BONELESS BRAISED SHORT RIBS

Simmered for hours with an Oregon stout beer  
29

### PORTERHOUSE 22 OZ

Both strip steak and filet, the king of steaks!  
54

### FILET 6 OZ OR 10 OZ

A Rogue favorite  
37 / 54

### BONE-IN RIBEYE 16 OZ

A steak purist's choice  
52

### PRIME RIB - 8 OZ, 12 OZ, 16 OZ

Slow roasted and seasoned to perfection, house made au jus  
32 / 38 / 44

### SURF & TURF

6oz filet or 8oz prime rib  
Lobster 67 Shrimp 47 Crab Cakes 49  
Dungeness Crab 58

### GRILLED CARLTON FARMS PORK PORTERHOUSE

14oz of Oregon's finest pork with Cajun barbecue sauce  
25

### PITMAN FARMS CHICKEN

Half chicken lightly seasoned and served with a sage jus lie  
26

### SIDES

Baked Potato - Roasted Fingerlings - Cauliflower Mash  
Asparagus - Buttered Linguini - Rogue Coleslaw - Wild Rice Blend  
Sautéed Mushrooms - Sautéed Spinach - Baby Carrots  
Steak Fries - Seasonal Vegetable

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

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