

The OREGON GRILLE

APPETIZERS AND SOUPS

French Onion Soup

Sherry, beef broth, vidalia onions, gruyere cheese · \$10

Cream of Crab · \$12

Lobster Bisque · \$12

Oysters Rockefeller

Topped with creamed spinach & parmesan · \$18

Hudson Valley Foie Gras & Grille Scallop

Roasted butternut squash, cauliflower puree, blueberry demi · \$17

Grilled Oysters

Lemon beurre blanc, fresh chives · \$18

Clams Casino · \$16

Beef Tenderloin Carpaccio

Marinated shiitake, pickled red onion, pistachio, truffle toast · \$18

Chilled Seafood Tower

Maine lobster, 4 jumbo shrimp, 4 Blue Point oysters,
jumbo lump crab, seaweed salad · Mkt

Add Caviar · Mkt

Baked Oysters with Crab Lump Au Gratin

Blue Points, imperial crab, gruyere cheese · \$21

Fried Almond Crusted Brie

Orange marmalade, warm cheese fondue, baguette · \$15

Citrus Beets & Goat Cheese

Orange segments, pistachios, baby arugula, dried cranberries,
balsamic reduction, honey citrus vinaigrette · \$12

Chilled Shrimp Cocktail

Old Bay dusted jumbo shrimp · \$18

Heirloom Tomato & Mozzarella Stack

Fresh micro basil, aged balsamic vinegar, toasted baguette · \$12

Parfait of Tuna Tartar

Avocado, cucumber, crème fraiche, caviar, chive oil · \$16

Chilled Blue Point Oysters

Cucumber & apple mignonette, cocktail sauce · \$18

Pan-Fried Oysters

Baby spinach, andouille sausage, beet-horseradish emulsion · \$16

SALADS

The Grille Salad

Grilled romaine hearts, dried cranberries, gorgonzola,
spiced pecans, raspberry vinaigrette · \$12

Port Wine Poached Pear & Prosciutto

Baby arugula, crumbled goat cheese, blood orange, vinaigrette · \$14

Kurtz

Bibb lettuce, gorgonzola, grated egg, smoked chicken breast,
grape tomato, cucumber, pumpkin seeds, house vinaigrette · \$14

Classic Caesar

Ciabatta croutons, parmesan, roasted garlic dressing · \$11

The Oregon

Belgian endive, watercress, button mushrooms,
granny smith apple, hearts of palm,
house vinaigrette · \$12

Wedge Salad

Applewood bacon, vine ripe tomatoes,
crumbled bleu cheese dressing · \$14

Mixed Greens

Assorted baby lettuce, cucumber, carrot, red onion,
grape tomatoes, vinaigrette · \$10

OREGON GRILLE CLASSICS

Dry Aged Prime Sirloin Strip Steak

Boneless steak from premium steers · Mkt

Steak Au Poivre

Crushed black pepper, cognac demi-glace · Mkt

12 oz. Filet Mignon · \$45

8 oz. Filet Mignon · \$38

Steamed 3 lb. or 5 lb. Lobster · Mkt

Prime Rib of Beef

Bone in 24 oz. cut, au jus, fresh horseradish · \$48

Also available grilled or blackened

Cowboy Steak

Prime 24 oz aged bone-in rib eye steak · \$46

Free Range Veal Rib Chop

Rubbed with olive oil, fresh rosemary, garlic · \$44

Surf & Turf

8 oz. lobster tail & petite filet mignon · Mkt

Meat Temperatures: Rare - very red, cool center Medium Rare - red, warm center
Medium - pink, hot center Medium Well - hint of pink, hot center Well Done - no pink, hot center

Above items served with crispy onions. Garlic-herb butter or béarnaise sauce upon request

ENTREES

Bacon Wrapped Scallops

Buttered spaghetti squash, smashed red bliss potatoes
arugula & black pepper cream · \$38

Grilled Blackened Wild Atlantic Salmon

Ratatouille, whipped potato, saffron beurre blanc · \$38

Basil Brushed Frenched Pork Chop

Roasted fingerling potato, asparagus, bacon and
aged cheddar gratin, calvados jus · \$38

Roasted Honey Balsamic Chicken

Ricotta gnocchi, buttered broccolini,
fire roasted red peppers, herbed alfredo · \$35

Jumbo Lump Crab Cakes

Sautéed brussell sprouts, carrots, parsnips, lemon & tartar · \$36

Pan Seared Rockfish

Crab hash and Delmarva salsa · \$39

Grilled Tuna

Horseradish whipped potato, wild mushrooms,
lemon caper cream · \$36

Charred Chimichurri Swordfish

Chive potato cake, wilted baby spinach,
roasted garlic aioli · \$34

Pistachio Crusted Rack of Lamb

Ratatouille, whipped potato, thyme demi-glace · \$46

Baked Honey & Garlic Tofu

White bean sauté, baby spinach, marinated tomatoes · \$30

Jumbo Shrimp Fra-Diablo

Linguini, spicy red sauce · \$34

SIDE DISHES

Creamy Mashed Potatoes · \$9 Baked Potato · \$8 Pomme Frites · \$7
Ratatouille · \$7 Buttered Broccolini · \$10 Creamed Spinach · \$10 Asparagus · \$10
Wild Mushrooms · \$8 Crispy Onions · \$5 Black Truffle Macaroni & Cheese · \$11 Brussel Sprouts · \$10