

# The OREGON GRILLE

## APPETIZERS AND SOUPS

**Fresh Summer Gazpacho**  
Cucumber, tomatoes, avocado, Jerez vinegar · \$9, with crab · \$13

**Cream of Crab** · \$12

**Lobster Bisque** · \$12

**Oysters Rockefeller**  
Topped with creamed spinach & parmesan · \$18

**Hudson Valley Foie Gras & Grille Scallop**  
Chamomile tea soaked fruit, chive oil, fried leeks · \$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

**Wedge Salad**  
Applewood bacon, vine ripe tomatoes, crumbled bleu cheese dressing · \$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

**Fresh Berry Berry Salad**  
Mixed greens, blueberries, strawberries, goat cheese, almonds,  
strawberry marscapone · \$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**  
Grilled zucchini, red onion, parmesan, smoked paprika butter · \$38

**Grilled Blackened Wild Atlantic Salmon**  
Ratatouille, forbidden rice, 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 fresh sweet corn, grape tomatoes, avocado mousse · \$36

**Pan Seared Rockfish**  
Crab hash and Delmarva salsa · \$39

**Maryland Kitchen Style Swordfish**  
Jumbo Lump Crab, grilled sweet corn, asparagus tips,  
green onion, balsamic · \$39

**Pistachio Crusted Rack of Lamb**  
Ratatouille, whipped potato, thyme demi-glace · \$46

**Jumbo Shrimp Fra-Diablo**  
Linguini, spicy red sauce · \$34

**Roasted Tofu**  
Vegetable penne, baby spinach, marinated tomato,  
garlic white wine sauce · \$30

## 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