

The OREGON GRILLE

APPETIZERS

Shrimp Cocktail Trio

Cocktail, orange thai chili, pesto aioli • \$19

Mini Crab Cakes

Sriracha dipping sauce, baby arugula • \$18

Flash Fried Local Oysters

Tartar sauce, old bay chips • \$16

Maryland Creamy Crab Dip

Toasted baguette, grilled pita • \$15

SALADS

Grilled Chicken Caesar

Chopped romaine, croutons, parmesan, roasted garlic dressing • \$17

Steak Knife Salad

Sirloin, brown sugar & soy marinade, red piquillo peppers, zucchini, gorgonzola, shitake, romaine wedge • \$14

CASUAL PLATES

Andouille Sausage & Shiitake Mushroom Flatbread

Red onion, fresh mozzarella, zesty marinara • \$16

The Prime Grille Burger

Choice of cheese, brioche roll • \$14

Mushroom Ravioli

Asparagus, manchego cheese, truffle oil • \$16

Blackened Salmon BALT Sliders

Applewood smoke bacon, avocado, LT, brioche roll • \$14

Crab Stuffed Shrimp

Whipped potatoes, asparagus, buerre blanc • \$15

Caprese Flatbread

Sliced tomatoes, fresh mozzarella, fresh basil pesto, balsamic reduction • \$14

Charcuterie Plate

Prosciutto, goat cheese ash, cave aged cheddar, spicy calabrese, mixed berries • \$23

SPECIALTY DRINKS

Golf Club

Hendrick's Gin, muddled lime, orange, cucumber, Saranac Ginger Beer • \$12

OG Southside

Mount Gay, spearmint, lemon, club soda • \$12

Peach Sangria

Moscato, Van Gogh Peach Vodka, peach nectar, orange • \$12

Pine Hampton

Pineapple infused vodka, Cointreau, white cranberry, lime • \$12

Citrus Crush

House infused citrus vodka, fresh squeezed orange juice, shaved ice • \$12

Moscow Mule

Tito's Vodka, Saranac ginger beer, fresh lime • \$10

The Legacy

Pineapple infused vodka, Cointreau, spearmint, ginger beer • \$12

Melimone

Van Gogh Appel, ginger liqueur, muddled apples, lemon, pear nectar • \$12

The Tufton Buck

Woodford Reserve, strawberries, basil, lime, simple syrup, topped with ginger beer • \$12

Sage Tequila

Patron Silver, Chartreuse, agave syrup, lime, muddled sage • \$14

Le Vel Martini

Grey Goose, Chambord, St. Germain, grapefruit juice • \$12

Sagamore Summer Spirit

Sagamore Spirit Rye, Cointreau, muddled orange and ginger, splash lemon juice • \$14

Honey Bee

Gin, honey, cranberry juice, St. Germain • \$12

Cali Coast

Maker's Mark, sour mix, topped with a splash of merlot • \$12

Aperol Spritz

Aperol, prosecco, orange • \$12

Winner's Circle

Bourbon, dash of Campari, lemon juice • \$12

The Brave Heart

Dewar's Scotch, Irish mist, lemon, mint simple syrup, crushed ice • \$13

IMPORTED BEER

Amstel Light •\$6

Bass Ale •\$6

Becks •\$6

Becks NA •\$6

Chimay Blue •\$10

Chimay Red •\$10

Chimay White •\$10

Corona •\$6

Guinness Stout •\$6

Heineken •\$6

Newcastle •\$6

Sam Smith Old Pale •\$8

Sam Smith Nut Brown •\$8

Sam Smith Oatmeal •\$8

Sapporo •\$6

Stella Artois •\$6

Stella Artois Cidre •\$6

DESSERT BEERS

Lindemanns

Kriek-Lambic •\$10

Framboise-

Lambic •\$10

Peche-Lambic •\$10

DOMESTIC BEER

Anchor Steam •\$5.50

Blue Moon •\$5.50

Bud/Bud Lite •\$4.25

Coors/Coors Light •\$4.25

Dogfish "60" IPA •\$5.50

Fat Tire •\$5.50

Full Sail Session IPA •\$5.50

Harpoon UFO •\$5.50

Heavy Seas Beers •\$5.50

Lagunitas IPA •\$5.50

Leinenkugel Red •\$5.50

Miller Lite •\$4.25

Michelob Ultra •\$4.25

Sierra Nevada •\$5.50

Sam Adams Boston •\$5.50

Sam Adams Seasonal •\$5.50

The Raven Lager •\$5.50

Stone Pale Ale •\$5.50

Yuengling •\$4.25

CLASSIC

FAVORITES

Saranac Ginger Beer •\$3.95

Arnold Palmer •\$4

IBC Root Beer •\$3

Sweet Leaf

Lemonade •\$4

WINES BY THE GLASS

Landmark Overlook, Chardonnay •\$11

Stuhlmuller, Chardonnay •\$13

Stags' Leap, Chardonnay •\$15

Peter Zemmer, Pinot Grigio •\$10

Groth, Sauvignon Blanc •\$12

Loveblock, Sauvignon Blanc •\$12

Bouchaine, Riesling •\$12

Charles and Charles, Rose •\$9

Buehler, White Zinfandel •\$8

Belle Glos Meiom, Pinot Noir •\$12

Trisaetum, Pinot Noir •\$14

Tangley Oaks, Merlot •\$10

Incognito, Blend •\$12

Neyers, Zinfandel •\$14

Chateau St. Michelle, Cabernet •\$11

Dan Cohn, Cabernet Sauvignon •\$13

Burgess, Cabernet Sauvignon •\$16

Cuvelier los Andes, Malbec •\$16

Zardetto, Prosecco •\$10

Nicolas Feuillatte, Champagne •\$15

BOTTLED WATERS

San Pellegrino •\$6

Saratoga Sparkling •\$3.75

Saratoga Still •\$3.75

Aqua Panna •\$6

VISIT US FOR

THE GRILLE GARDEN

Enjoy a stroll through our herb garden to see what influences much of our cuisine

PRIVATE PARTIES

Let us plan your next special occasion in one of our exquisite dining rooms, in the bar or on the patio

SUNDAY BRUNCH

Don't forget "Baltimore's Best" Sunday Brunch ~ live piano jazz

CLASSIC COCKTAIL HOUR

Monday ~ \$5 Mixed Drinks

Tuesday ~ 25% off Bottled

~\$5 'til 7 Appetizers

25% off Wines in the Bar

Wednesday ~ \$3 Stella Artois,

Complimentary

Steamed Shrimp

Thursday ~ \$5 Martinis,

Complimentary Oysters

Friday ~ \$5 'til 7 Appetizers