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*The*  
**OREGON**  
GRILLE



# The OREGON GRILLE

A romantic getaway just north of downtown Baltimore, The Oregon Grille is an iconic landmark restaurant in the heart of Maryland's most beautiful horse country.



This classic American steakhouse, located in a luxuriously renovated 19th-century stone farmhouse, features a menu of hand-cut steaks and fresh seafood that pairs perfectly with the impressive wine list boasting over 600 labels of wine.

A jazz pianist, stationed next to the main dining room's new 4-seat caviar and martini bar, sets the mood and complements your elevated dining experience.





## *The Hound Room*

Adjacent to the main dining room, The Hound Room offers an intimate dining space with striking red pleated walls, a marble mantle fireplace, and a private entrance. Perfect for a romantic evening or special celebration, The Hound Room offers a unique and memorable dining experience.

### **Number of Guests:**

Seated 12 / 10 with a presentation

### **Food & Beverage Minimums**

Lunch (before 4pm) \$500++

Sunday-Thursday: \$1,300++

Friday-Saturday: \$1,700++



## *Second Floor*

As you ascend the staircase to the second floor of the building, you find yourself in a warm and elegant private dining space. A charming fireplace adds to the second floor's atmosphere. In addition to the charming interior, this area also has access to a second-level deck that may be added to your private dining package. This deck is perfect for warm weather pre-dinner cocktails and provides a stunning panoramic view of the surrounding area.

### **Number of Guests:**

Seated 26-46

### **Food & Beverage Minimums**

Food & beverage minimum based on date & timeframe, inquire within.



## *Third Floor*

The Third Floor features sloped ceilings and exposed beams that help to create a sense of coziness and intimacy. One of the standout features of the room is the historical stone accent walls that frame the space, adding a touch of character while highlighting the rich history of The Oregon Grille. This space also has access to a second-level deck that may be added to your private dining package. This deck is perfect in warm weather for pre-dinner cocktails and provides a stunning panoramic view of the surrounding area.

**Number of Guests:**

Seated 26 / 24 with a presentation

**Food & Beverage Minimums**

Lunch (before 4pm) \$1,000 ++

Sunday-Thursdays: \$2,500 ++

Friday-Saturday: \$5,000 ++



## *Full Restaurant Buyout*

The Oregon Grille is an iconic landmark restaurant in the heart of Maryland's most beautiful horse country. The restaurant is located in a luxuriously renovated 19th-century stone farmhouse. A buyout of the full restaurant includes; the main dining room, the hound room, and the entirety of the second and third floors. A full buyout is perfect for large parties and gatherings.

### **Food & Beverage Minimums**

Food & beverage minimum based on date & timeframe, inquire within.



# *Passed Appetizers*

**\$45 PER PERSON**

## *Appetizers*

CHOICE OF FIVE

### **CRAB BALLS**

*chili remoulade*

### **MEATBALLS**

*waygu meatball*

### **SHRIMP COCKTAIL**

*atomic cocktail sauce*

### **PRIME BEEF TARTARE**

*crostini*

### **POTATO SKINS & CAVIAR**

*horseradish crème fraîche, caviar*

### **HAMACHI CRUDO SPOON**

*asian pear, serrano chili, red onion, aged shoyu*

### **TRUFFLED CORN PUDDING CUPS**

*sweet corn & truffle*

### **CRISPY ARTICHOKE HEART \*STATIONARY\***

*dill garlic aioli, arugula, parmigiano*



## Brunch

\$58 PER PERSON

### Appetizers

CHOICE OF THREE | SERVED FAMILY STYLE

#### CRISPY ARTICHOKE HEARTS

arugula, 24-month aged  
parmigiano, garlic-dill sauce

#### AVOCADO TOAST

country bread, pickled onion,  
herb salad, house made hot sauce

#### BIBB LETTUCE SALAD

Orange Supremes, Purple Watercress,  
Cucumber, Fennel, Radish, Tarragon,  
Citrus Vinaigrette

#### WEDGE SALAD

candied nuskie's bacon, pickled onion, point  
reyes blue cheese

#### CAESAR SALAD

baby gem lettuce, classic caesar dressing,  
parmigiano reggiano, garlic croutons

#### POTATO SKINS & CAVIAR

horseradish crème fraîche

### Entrées

CHOICE OF THREE

#### STEAK & EGGS

dry-aged strip, two eggs  
scrambled, potatoes, chimichurri

#### CRAB CAKE BENEDICT

poached eggs, jumbo lump crab,  
hollandaise sauce

#### CORNFLAKE CRUSTED PAIN PERDU

macerated berries, maple butter

#### DRY-AGED ANGUS BURGER

roseda farms beef, lettuce, red onion,  
pickles, burger sauce

#### POMODORO GNOCCHI

ricotta, pomodoro sauce, basil

#### GRILLED CHICKEN SANDWICH

herb marinated chicken breast, arugula,  
fontina cheese, pickled red onion, country  
bread

#### FRONTIER BISON BURGER

truffle tremor goat cheese, red wine whole  
grain mustard, caramelized onions

#### MAIN LOBSTER COBB

baby gem & bibb lettuces, roasted corn,  
avocado, carrot, six minute egg, olive,  
champagne vinaigrette

#### TENDERLOIN STEAK SALAD

cherry tomato, roasted cipollini onion,  
roasted peppers, aged cheddar

### Dessert

CHOICE OF TWO | SERVED FAMILY STYLE

#### CHOCOLATE CAKE

70% guanaja valrhona chocolate cake,  
mint chip ice cream, cocoa nib crumble

#### COFFEE CAKE

salted caramel, almond cremeux, coffee  
creme diplomate, almond candy, almond  
tulle

#### SPICED APPLE CHEESECAKE

apple cider mousse, apple butter, apple  
chips, cinnamon apples

Menu and dietary substitutions are available upon request and may incur an additional charge. Selections subject to change based on seasonality and availability





**DINNER PACKAGES**



# Mahogany

\$85 PER PERSON

## Add-On Sides

SERVED FAMILY STYLE

1 ORDER PER EVERY 4 GUEST RECOMMENDED

- CHARRED BROCCOLINI ..... 12
- CREAMED SPINACH ..... 12
- GRILLED ASPARAGUS ..... 12
- ROASTED MUSHROOMS ..... 12
- POMMES PURÉE ..... 12
- CORN PUDDING ..... 12
- POTATO GRATIN ..... 12
- ROASTED BRUSSELS SPROUTS .. 12

## Starters

CHOICE OF THREE | SERVED FAMILY STYLE

### CAESAR SALAD

*baby gem lettuce, classic caesar dressing, parmigiano reggiano, garlic croutons*

### BIBB LETTUCE SALAD

*Orange Supremes, Purple Watercress, Cucumber, Fennel, Radish, Tarragon, Citrus Vinaigrette*

### POTATO SKINS & CAVIAR

*horseradish crème fraîche*

### PRAWN SCAMPI

*cherry tomatoes, white wine butter, country bread*

### POMODORO GNOCCHI

*ricotta, pomodoro sauce, basil*

## Entrées

CHOICE OF THREE

### 6oz BLACK ANGUS FILET\*

*choice of: bordelaise, au poivre, chimichurri sauce*

### ROASTED HALF CHICKEN

*Sweet Potato & Onion Napoleon, Brussels Sprout Leaves, Calvados Chicken Jus*

### OVEN ROASTED SALMON

*Jail Island Salmon, Roasted Tri-Color Cauliflower, Olive, Raisin, Red Pepper Romesco*

### 14oz IBERICO PORK CHOP

*choice of: bordelaise, au poivre, chimichurri sauce*

### BUTTERNUT AGNOLOTTI

*Brown Butter-Maple Beurre Monte, Braised Short Rib, Spiced Pecans, Chive*

## Dessert

CHOICE OF TWO | SERVED FAMILY STYLE

### COFFEE CAKE

*salted caramel, almond cremeux, coffee creme diplomate, almond candy, almond tuile*

### CHOCOLATE CAKE

*70% guanaja valrhona chocolate, mint chip ice cream, cocoa nib crumble*

### SPICED APPLE CHEESECAKE

*apple cider mousse, apple butter, apple chips, cinnamon apples*

*Menu and dietary substitutions are available upon request and may incur an additional charge. Selections subject to change based on seasonality and availability.\* Steaks will be cooked to the same temperature which is selected by the host*



# Hunt Valley

\$105 PER PERSON

## Add-On Sides

SERVED FAMILY STYLE

1 ORDER PER EVERY 4 GUEST RECOMMENDED

- CHARRED BROCCOLINI ..... 12
- CREAMED SPINACH ..... 12
- GRILLED ASPARAGUS ..... 12
- ROASTED MUSHROOMS ..... 12
- POMMES PURÉE ..... 12
- CORN PUDDING ..... 12
- POTATO GRATIN ..... 12
- ROASTED BRUSSELS SPROUTS .. 12

Menu and dietary substitutions are available upon request and may incur an additional charge. Selections subject to change based on seasonality and availability.\* Steaks will be cooked to the same temperature which is selected by the host

## Starters

CHOICE OF THREE | SERVED FAMILY STYLE

### CAESAR SALAD

*baby gem lettuce, classic caesar dressing, parmigiano reggiano, garlic croutons*

### PRIME RIBEYE CARPACCIO

*caper aioli, 24-month aged parmigiano, arugula*

### WEDGE SALAD

*candied nuskeys bacon, pickled onion, point Reyes blue cheese*

### CRISPY ARTICHOKE HEARTS

*arugula, 24-month aged parmigiano, garlic-dill sauce*

### OYSTERS AVERY

*Double T Oysters, Crab, Red Pepper Tabasco Butter, Herb Breadcrumbs, Scallion, Crispy Surryano*

### POMODORO GNOCCHI

*ricotta, pomodoro sauce, basil*

## Entrées

CHOICE OF THREE

### SINGLE MARYLAND CRAB CAKE

*coleslaw, french fries*

### ROASTED HALF CHICKEN

*Sweet Potato & Onion Napoleon, Brussels Sprout Leaves, Calvados Chicken Jus*

### BUTTERNUT AGNOLOTTI

*Brown Butter-Maple Beurre Monte, Braised Short Rib, Spiced Pecans, Chive*

### 10oz BLACK ANGUS FILET\*

*choice of: bordelaise, au poivre, chimichurri sauce*

### 16oz PRIME STRIP\*

*choice of: bordelaise, au poivre, chimichurri sauce*

### OVEN ROASTED SALMON

*Jail Island Salmon, Roasted Tri-Color Cauliflower, Olive, Raisin, Red Pepper Romesco*

## Dessert

CHOICE OF TWO | SERVED FAMILY STYLE

### COFFEE CAKE

*salted caramel, almond cremeux, coffee creme diplomate, almond candy, almond tuile*

### CHOCOLATE CAKE

*70% guanaja valrhona chocolate cake, mint chip ice cream, cocoa nib crumble*

### SPICED APPLE CHEESECAKE

*apple cider mousse, apple butter, apple chips, cinnamon apples*



# Oregon Ridge

\$140 PER PERSON

## Add-On Sides

SERVED FAMILY STYLE

1 ORDER PER EVERY 4 GUEST RECOMMENDED

CHARRED BROCCOLINI . . . . .	12
CREAMED SPINACH . . . . .	12
GRILLED ASPARAGUS . . . . .	12
ROASTED MUSHROOMS . . . . .	12
POMMES PURÉE . . . . .	12
CORN PUDDING . . . . .	12
POTATO GRATIN . . . . .	12
ROASTED BRUSSELS SPROUTS . . . . .	12

## Starters

CHOICE OF FOUR | SERVED FAMILY STYLE

### SHRIMP COCKTAIL

cocktail sauce, lemon

### WEDGE SALAD

candied nuskie bacon, pickled onion, point Reyes blue cheese

### BIBB LETTUCE SALAD

Orange Supremes, Purple Watercress, Cucumber, Fennel, Radish, Tarragon, Citrus Vinaigrette

### CRISPY ARTICHOKE HEARTS

arugula, 24-month aged parmigiano, garlic-dill sauce

### OYSTERS AVERY

Double T Oysters, Crab, Red Pepper Tabasco Butter, Herb Breadcrumbs, Scallion, Crispy Surryano

### PRIME RIBEYE CARPACCIO

caper aioli, 24-month aged parmigiano, arugula

### BEEF TARTARE

cured egg yolk, pickled mustard seeds, charred country bread

### BUTTERNUT AGNOLOTTI

Brown Butter-Maple Beurre Monte, Braised Short Rib, Spiced Pecans, Chive

## Entrées

CHOICE OF FOUR

### 10oz BLACK ANGUS FILET MIGNON\*

choice of: bordelaise, au poivre, chimichurri sauce

### 14oz DRY-AGED BISON RIBEYE\*

choice of: bordelaise, au poivre, chimichurri sauce

### 16oz PRIME STRIP\*

choice of: bordelaise, au poivre, chimichurri sauce

### CRESCENT FARMS DUCK BREAST & CONFIT

Pan Braised Lacinato Kale, Blistered Grapes, 50 Year Sherry

### DOUBLE CRAB CAKE

coleslaw, french fries

### DOVER SOLE

almond brown butter

### OVEN ROASTED SALMON

Jail Island Salmon, Roasted Tri-Color Cauliflower, Olive, Raisin, Red Pepper Romesco

### ROASTED HALF CHICKEN

Sweet Potato & Onion Napoleon, Brussels Sprout Leaves, Calvados Chicken Jus

## Dessert

CHOICE OF TWO | SERVED FAMILY STYLE

### CHOCOLATE CAKE

70% guanaja valrhona chocolate, mint chip ice cream, cocoa nib crumble

### SPICED APPLE CHEESECAKE

apple cider mousse, apple butter, apple chips, cinnamon apples

### COFFEE CAKE

salted caramel, almond cremeux, coffee creme diplomate, almond candy, almond tuile

### CARROT CAKE

cream cheese buttercream, candied carrots, milk jam



LUNCH PACKAGES



# Ashland

\$45 PER PERSON

## Starters

CHOICE OF TWO | SERVED FAMILY STYLE

### CAESAR SALAD

*baby gem lettuce, classic caesar dressing, parmigiano reggianno, garlic croutons*

### BIBB LETTUCE SALAD

*Orange Supremes, Purple Watercress, Cucumber, Fennel, Radish, Tarragon, Citrus Vinaigrette*

### WEDGE SALAD

*candied nuskie's bacon, pickled onion, point Reyes blue cheese*

## Entrées

CHOICE OF THREE

### DRY AGED ANGUS BURGER

*roseda farms beef, lettuce, red onion, pickles, burger sauce*

### GRILLED CHICKEN SANDWICH

*herb marinated chicken breast, fontina cheese, pickled red onion, arugula, country bread*

### POMODORO GNOCCHI

*ricotta, pomodoro sauce, basil*

### BUTTERNUT AGNOLOTTI

*Brown Butter-Maple Beurre Monte, Braised Short Rib, Spiced Pecans, Chive*

### OREGON GRILLE BLT

*Nueske's Bacon, Tomato, Gem Lettuce, Herb Aioli, Toasted Sourdough*

*Menu and dietary substitutions are available upon request and may incur an additional charge. Selections subject to change based on seasonality and availability.\* Steaks will be cooked to the same temperature which is selected by the host*



# Poplar Grove

\$65 PER PERSON

## Starters

CHOICE OF THREE | SERVED FAMILY STYLE

### CRISPY ARTICHOKE HEARTS

*arugula, 24-month aged parmigiano, garlic-dill sauce*

### POTATO SKINS & CAVIAR

*horseradish crème fraîche*

### CAESAR SALAD

*baby gem lettuce, classic caesar dressing, parmigiano reggiano, garlic croutons*

### WEDGE SALAD

*candied nuskie's bacon, pickled onion, point Reyes blue cheese*

### BIBB LETTUCE SALAD

*Orange Supremes, Purple Watercress, Cucumber, Fennel, Radish, Tarragon, Citrus Vinaigrette*

## Entrées

CHOICE OF THREE

### FRONTIER BISON BURGER

*truffle tremor goat cheese, red wine whole grain mustard, caramelized onions*

### BEEF TENDERLOIN SANDWICH

*marinated tenderloin, baby gem lettuce, red onion, horseradish crème fraîche, ciabatta*

### BUTTERNUT AGNOLOTTI

*Brown Butter-Maple Beurre Monte, Braised Short Rib, Spiced Pecans, Chive*

### TENDERLOIN STEAK SALAD

*cherry tomato, roasted peppers, roasted cipollini onion, aged cheddar*

### MAINE LOBSTER COBB

*baby gem & bibb lettuces, avocado, roasted corn, carrot, six minute egg, olive, champagne vinaigrette*

## Dessert

CHOICE OF TWO | SERVED FAMILY STYLE

### CHOCOLATE CAKE

*70% guanaja valrhona chocolate, mint chip ice cream, cocoa nib crumble*

### SPICED APPLE CHEESECAKE

*apple cider mousse, apple butter, apple chips, cinnamon apples*

### COFFEE CAKE

*salted caramel, almond cremeux, coffee creme diplomate, almond candy, almond tuile*

*Menu and dietary substitutions are available upon request and may incur an additional charge. Selections subject to change based on seasonality and availability.\* Steaks will be cooked to the same temperature which is selected by the host*

# *Restaurant Policies*

All events hosted on property incur a 20% Service/Gratuuity charge, a 2% Administrative Fee, 6% Maryland Sales Tax for Food and Gratuuity/Service/Admin charges, and 9% Maryland Sales Tax for Alcohol. These charges are added and itemized on the final bill..

- A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number on the final invoice. Additional guests may be added within 72 hours, with approval
- Cancellation must be received 10 business days(Mon-Fri) prior to the date of your scheduled event. Cancellations due to inclement weather, requires 48 hours notice.
- All private dining packages include soft drinks, hot tea and coffee services. Beer, wine and cocktails are billed by consumption the Oregon Grille is not responsible for any lost or stolen personal property.
- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.
- The menus and pricing within this packet are subject to change based upon availability and seasonality without notice
- No Balloons

## *Contact*

To book your event or inquire for more information, please contact:

**Andrew Haynes**

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