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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-Thursday : \$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

\$48 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

ruby red grapefruit, avocado, citrus shoyu, fresno chili

TRUFFLED CORN PUDDING CUPS

sweet corn & truffle

CRISPY ARTICHOKE HEART *STATIONARY*

dill garlic aioli, arugula, parmigiano



Brunch

\$61 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

LOLLA ROSA SALAD

celery root, shaved beets, baby carrot, red
onion, mandarin oranges, meyer lemon
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, home fries

CORNFLAKE CRUSTED PAIN PERDU

macerated berries, maple butter

DRY-AGED ANGUS BURGER

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

GRILLED CHICKEN SANDWICH

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

FRONTIER BISON BURGER

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

MAIN LOBSTER COBB

baby gem & lolita rossa lettuces, roasted
corn, avocado, carrot, six minute egg,
olives, 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

PUMPKIN BREAD PUDDING

rosemary crème anglaise, pomegranate,
white chocolate ganache pearls

APPLE STREUSEL CHEESECAKE

vanilla bean cheesecake, biscoff cookie
crust, salted caramel

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

\$88 PER PERSON

Add-On Sides

SERVED FAMILY STYLE

1 ORDER PER EVERY 4 GUEST RECOMMENDED

- CREAMED SPINACH 15
- GRILLED ASPARAGUS 15
- ROASTED MUSHROOMS 15
- LOADED POTATO GRATIN 15
- POMMES PURÉE 15
- CORN PUDDING 15
- SPICY CHARRED BROCCOLINI 15
- BRUSSELS SPROUTS 15

Starters

CHOICE OF THREE | SERVED FAMILY STYLE

CAESAR SALAD

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

LOLLA ROSA SALAD

celery root, shaved beets, baby carrot, red onion, mandarin oranges, meyer lemon 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*

bordelaise sauce, served medium

ROASTED HALF CHICKEN

celery root, baby carrot, roasted beets, black trumpet mushrooms, white wine chicken jus

ROASTED SALMON

brussels sprouts, compressed apple, guanciale, mustard cream sauce

14oz IBERICO PORK CHOP

bordelaise sauce

BUTTERNUT AGNOLOTTI

ricotta, sage brown butter, black trumpet mushrooms, roasted piastchios & pecans

Dessert

CHOICE OF TWO | SERVED FAMILY STYLE

PUMPKIN BREAD PUDDING

rosemary crème anglaise, pomegranate, white chocolate ganche pearls

CHOCOLATE CAKE

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

APPLE STREUSEL CHEESECAKE

vanilla bean cheesecake, biscoff cookie crust, salted caramel

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

\$108 PER PERSON

Add-On Sides

SERVED FAMILY STYLE

1 ORDER PER EVERY 4 GUEST RECOMMENDED

- CREAMED SPINACH 15
- GRILLED ASPARAGUS 15
- ROASTED MUSHROOMS 15
- LOADED POTATO GRATIN 15
- POMMES PURÉE 15
- CORN PUDDING 15
- SPICY CHARRED BROCCOLINI 15
- BRUSSELS SPROUTS 15

Starters

CHOICE OF THREE | SERVED FAMILY STYLE

CAESAR SALAD

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

PRIME RIBEYE CARPACCIO

caper aioli, arugula, red onion, 24-month aged parmigiano

WEDGE SALAD

candied nuskie's 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 Ham

POMODORO GNOCCHI

ricotta, pomodoro sauce, basil

Entrées

CHOICE OF THREE

SINGLE MARYLAND CRAB CAKE

coleslaw, french fries

ROASTED HALF CHICKEN

celery root, baby carrot, roasted beets, black trumpet mushrooms, white wine chicken jus

BUTTERNUT AGNOLOTTI

ricotta, sage brown butter, black trumpet mushrooms, roasted piastchios & pecans

10oz BLACK ANGUS FILET*

bordelaise sauce, served medium

16oz PRIME STRIP*

bordelaise sauce, served medium

ROASTED SALMON

brussels sprouts, compressed apple, guanciale, mustard cream sauce

Dessert

CHOICE OF TWO | SERVED FAMILY STYLE

PUMPKIN BREAD PUDDING

rosemary crème anglaise, pomegranate, white chocolate ganche pearls

CHOCOLATE CAKE

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

APPLE STREUSEL CHEESECAKE

vanilla bean cheesecake, biscoff cookie crust, salted caramel

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*



Oregon Ridge

\$143 PER PERSON

Add-On Sides

SERVED FAMILY STYLE

1 ORDER PER EVERY 4 GUEST RECOMMENDED

CREAMED SPINACH	15
GRILLED ASPARAGUS	15
ROASTED MUSHROOMS	15
LOADED POTATO GRATIN	15
POMMES PURÉE	15
CORN PUDDING	15
SPICY CHARRED BROCCOLINI	15
BRUSSELS SPROUTS	15

Starters

CHOICE OF FOUR | SERVED FAMILY STYLE

SHRIMP COCKTAIL

cocktail sauce, lemon

WEDGE SALAD

candied nuskie bacon, pickled onion, point Reyes blue cheese

LOLLA ROSA SALAD

celery root, shaved beets, baby carrot, red onion, madarin oranges, meyer lemon 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 Ham

PRIME RIBEYE CARPACCIO

caper aioli, 24-month aged parmigiano, arugula

BEEF TARTARE

cured egg yolk, pickled mustard seeds, charred country bread

BUTTERNUT AGNOLOTTI

ricotta, sage brown butter, black trumpet mushrooms, roasted piastchios & pecans

Entrées

CHOICE OF FOUR

10oz BLACK ANGUS FILET MIGNON*

bordelaise sauce, served medium

16oz PRIME STRIP*

bordelaise sauce, served medium

BROILED VENISON

venison bistro filet, charred kale, anson mills cheddar grits, red currant demiglace

DOUBLE CRAB CAKE PLATTER

coleslaw, french fries

DOVER SOLE

almond brown butter

ROASTED SALMON

brussels sprouts, compressed apple, guanciale, mustard cream sauce

ROASTED HALF CHICKEN

celery root, baby carrot, roasted beets, black trumpet mushrooms, white wine chicken jus

Dessert

CHOICE OF TWO | SERVED FAMILY STYLE

CHOCOLATE CAKE

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

PUMPKIN BREAD PUDDING

rosemary crème anglaise, pomegranate, white chocolate ganche pearls

APPLE STREUSEL CHEESECAKE

vanilla bean cheesecake, biscoff cookie crust, salted caramel

CARROT CAKE

cream cheese buttercream, candied carrots, pineapple coulis



LUNCH PACKAGES



Ashland

\$48 PER PERSON

Starters

CHOICE OF TWO | SERVED FAMILY STYLE

CAESAR SALAD

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

LOLLA ROSA SALAD

celery root, shaved beets, baby carrot, red onion, mandarin oranges, meyer lemon 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, fries

GRILLED CHICKEN SANDWICH

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

POMODORO GNOCCHI

ricotta, pomodoro sauce, basil

BUTTERNUT AGNOLOTTI

ricotta, sage brown butter, black trumpet mushrooms, roasted piastachios & pecans

OREGON GRILLE BLT

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

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

\$68 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 nusgies bacon, pickled onion, point Reyes blue cheese

LOLLA ROSA SALAD

celery root, shaved beets, baby carrot, red onion, mandarin oranges, meyer lemon vinaigrette

Entrées

CHOICE OF THREE

FRONTIER BISON BURGER

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

BEEF TENDERLOIN SANDWICH

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

BUTTERNUT AGNOLOTTI

ricotta, sage brown butter, black trumpet mushrooms, roasted piastchios & pecans

TENDERLOIN STEAK SALAD

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

MAINE LOBSTER COBB

baby gem & lolla rossa lettuces, avocado, roasted corn, carrot, six minute egg, olives, champagne vinaigrette

Dessert

CHOICE OF TWO | SERVED FAMILY STYLE

CHOCOLATE CAKE

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

APPLE STREUSEL CHEESECAKE

vanilla bean cheesecake, biscoff cookie crust, salted caramel

PUMPKIN BREAD PUDDING

rosemary crème anglaise, pomegranate, white chocolate ganache pearls

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/Gratuity charge, a 3% Facility Fee, 6% Maryland Sales Tax for Food and Gratuity/ 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 unless a fully private space has been booked

Contact

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

Andrew Haynes

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