

Chilled Seafood

OYSTERS ON THE HALF SHELL

Mignonette, Cocktail Sauce,
Housemade Hot Sauce
HALF DOZEN...21 | DOZEN...42

SHRIMP COCKTAIL

Cocktail Sauce, Lemon...19

HAMACHI CRUDO

Ruby Red Grapefruit, Avocado,
Citrus Ponzu, Fresno Chili...23

MAINE LOBSTER COCKTAIL

Dijonnaise, Cocktail Sauce...28

KING CRAB COCKTAIL

Dijonnaise, Cocktail Sauce
HALF POUND...75 | ONE POUND...150

Appetizers

POTATO SKINS & CAVIAR

Horseradish Crème Fraîche...19

PRIME RIBEYE CARPACCIO

Caper Aioli, 24-Month Aged Parmigiano,
Arugula...24

CRISPY ARTICHOKE HEARTS

Arugula, 24-Month Aged Parmigiano,
Garlic-Dill Sauce...18

OYSTERS AVERY

Double T Oysters, Crispy Serrano Ham,
Red Pepper Tabasco Butter,
Crab, Herbed Breadcrumbs...22

PRAWN SCAMPI

Cherry Tomatoes, White Wine Butter,
Country Bread...32

CHARRED OCTOPUS

Chorizo & Potato Hash,
Cilantro Gremolata, Fresno Chili,
Mandarin Orange...29

CRISPY ARANCINI

Risotto, Fresh Mozzarella,
Pomodoro Sauce...19

FRIED LOBSTER TAIL

Thai Slaw, Fresno Chili, Spicy Peanuts...35

Sides

BREAKFAST POTATOES	10
NEUSKE'S BACON	8
HOUSE MADE CHORIZO	8
FRESH FRUIT	8
TWO EGGS ANY WAY	7
ENGLISH MUFFIN	3 ⁵⁰
SOURDOUGH TOAST	3 ⁵⁰

THE GRILLE SEAFOOD TOWER

Oysters, Mussels, Clams, Hamachi Crudo, Lobster Cocktail,
Shrimp Cocktail, King Crab Cocktail

PETIT 68 | GRANDE 96 | ROYAL 150

Brunch Entrées

STEAK & EGGS

Dry-Aged Strip, Two Eggs, Potatoes,
Chimichurri...26

CORNFLAKE CRUSTED

PAIN PERDU

Macerated Berries, Maple Butter...16

CRAB CAKE BENEDICT

Poached Eggs, Jumbo Lump Crab,
Hollandaise Sauce, Home Fries...32

CRAB & CHIVE OMELETTE

Jumbo Lump Crab, Home Fries...34

OREGON GRILLE BREAKFAST

Two Eggs Any Way, Home Fries,
Choice of: Serrano Ham, Neuske's
Bacon, or House Made Chorizo...19

AVOCADO TOAST

Country Bread, Pickled Onion, Herb
Salad, House Made Hot Sauce...16

CALIFORNIA OMELETTE

Onions, Peppers, Tomato, Bacon,
Gruyère, Avocado, Home Fries...28

OREGON GRILLE BENEDICT

English Muffin, Serrano Ham,
Hollandaise Sauce, Home Fries...28

OG BREAKFAST SKILLET

Baked Eggs, Cheddar Grits, Chorizo,
Avocado, Fresno Chili Hot Sauce...28

SHRIMP & GRITS

Anson Mills Cheddar Grits, Tasso Ham,
Tomato Red Eye Gravy...36

Sandwiches ADD FRIED EGG +4

DRY-AGED ANGUS BURGER

Roseda Farms Beef, Lettuce,
Red Onion, Pickles, Burger Sauce...23

BEEF TENDERLOIN SANDWICH

Marinated Tenderloin, Baby Gem
Lettuce, Red Onion, Horseradish
Crème Fraîche, Ciabatta...30

MAINE LOBSTER ROLL

Old Bay Aioli, Pickled Onion, Celery...42

FRONTIER BISON BURGER

Truffle Tremor Goat Cheese,
Red Wine Whole Grain Mustard,
Caramelized Onions...22

GRILLED CHICKEN

Herb Marinated Chicken Breast, Arugula,
Fontina Cheese, Pickled Red Onion,
Country Bread...19

CRAB CAKE SANDWICH

Lettuce, Tomato, Remoulade...34

OREGON GRILLE BLT

Nueske's Bacon, Tomato, Gem Lettuce,
Mayonnaise, Toasted Sourdough...19

SHORTRIB GRILLED CHEESE

Braised Shortrib, Onion Marmalade,
Triple Cream, Provolone, Sourdough...19

Salads ADD CHICKEN +9 | PRAWNS +18 | SALMON +12 | LOBSTER +26

BABY KALE SALAD

Honeycrisp Apple, Goat Cheese,
Roasted Sweet Potato,
Cauliflower, Candied Pecans,
Pomegranate Mustard Vinaigrette...18

LOLLA ROSSA SALAD

Celery root, Shaved Beets, Baby Carrot,
Red Onion, Mandarin Oranges,
Meyer Lemon Vinaigrette...16

CAESAR SALAD

Baby Gem Lettuce, Classic Caesar
Dressing, Parmigiano Reggiano,
Garlic Croutons...17

WEDGE SALAD

Candied Nueske's Bacon, Pickled
Onion, Point Reyes Blue Cheese...16

MAINE LOBSTER COBB

Baby Gem & Lolla Rossa Lettuces,
Avocado, Roasted Corn, Carrot,
Six Minute Egg, Olives,
Champagne Vinaigrette...42

TENDERLOIN STEAK SALAD

Cherry Tomato, Roasted Peppers,
Aged Cheddar, Roasted Cipollini
Onion...34

Please alert your server of any food allergies. A customary gratuity of
20% will be added to all parties of 6 or more guests.



Consuming raw or undercooked products such as chicken, pork,
beef, and shellfish can be hazardous to your health.