Chilled Seafood

OYSTERS ON THE HALF SHELL
Mignonette, Cocktail Sauce, Housemade Hot Sauce
HALF DOZEN...21 | DOZEN...42

SHRIMP COCKTAIL
Cocktail Sauce, Lemon...19

TUNA CRUDO
Asian Pear, Citrus Shoyu, Serrano Chili, Radish, Shiso...24

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, Crab, Red Pepper Tabasco Butter, Scallions, Herbed Breadcrumbs...22

CRAB HUSH PUPPIES
Lump Crab, Creole Mustard...25

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

CHARRED OCTOPUS
Romesco, Lemon Gremolata, Almonds, Castelvetrano Olives...29

CRISPY ARANCINI
Risotto, Fresh Mozzarella, Pomodoro Sauce...19

FRIED LOBSTER TAIL
Thai Slaw, Fresno Chili, Spicy Peanuts...35

Sides

BREAKFAST POTATOES.....10
NUESKE'S BACON.....8
BELL & EVANS CHICKEN SAUSAGE...10
FRESH FRUIT.....8
TWO EGGS ANY WAY..... 7
ENGLISH MUFFIN..... 3^{50}
SOURDOUGH TOAST..... 3^{50}

THE GRILLE SEAFOOD TOWER
Oysters, Mussels, Clams, Tuna 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, Nueske's Bacon, or Chicken Sausage...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, Breakfast Potatoes, Chicken Apple Sausage, Gruyere, Sweet Onion Marmalade...28

SHRIMP & GRITS
Creamy Grits, Tasso Ham, Tomato Red Eye Gravy...36

Sandwiches ADD FRIED EGG +4

DRY-AGED ANGUS BURGER
Roseda Farms Beef, Lettuce, Tomato, Red Onion, Pickles, Burger Sauce...23

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

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, Ciabatta...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, Triple Cream, Provolone, Sweet Onion Marmalade, Sourdough...19

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

LOLLA ROSA SALAD
Rainbow Carrots, Asian Pear, Red Onion, Fine Herbs, Meyer Lemon Vinaigrette...16

ROBIOLA & GOLDEN BEETS
Boxcarr Creamery Robiola, Mizuna, Golden Beets, Cabernet Vinegar, Lemon, Pistachio Pesto... 18

CAESAR SALAD
Baby Gem Lettuce, Classic Caesar Dressing, Parmigiano Reggianno, Garlic Croutons...17

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

BABY KALE SALAD
Midnight Moon Goat Gouda, Ginger Plumped Dried Cherries, Fennel, Butternut Squash, Hazelnuts, Hickory Dijon Vinaigrette...18

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.