

THE GRILL ROOM DINNER MENU



Starters

House Smoked Salmon Carpaccio (GF) 14
Beetroot, Arugula, Parmesan, Walnut & Dill Pistou

Artichoke & Spinach Dip (Veg) 9
Served Warm with Petite Naan

Vodka Battered Chicken Wings 9
Six wings tossed in your choice of Sweet Soy, Srirachia Lime, BBQ or Classic Buffalo; Served with Sweet Corn Salad

Crispy Fried Oysters 9
Hand Breaded in Seasoned Flour with Garlic Aioli

Pesto Tomato Flatbread 11
Basil Pesto, Fresh Mozzarella, Cherry Tomatoes & Arugula
Gluten free flatbread available

Soup of the Day Cup 5 | Bowl 7

Entrées

Add soup or salad for \$3

Braised Beef Short Rib (GF) 25
Potato Gnocchi, Brussels Sprouts & Rosemary Jus

Cedar Plank Salmon (GF) 27
Garlic Herb Quinoa, Cauliflower, Beets, Steamed Spinach & Walnut Dill Pistou

Pan Seared Trout Almondine (GF) 25
Garlic Herb Quinoa, Seasonal Vegetables, Brown Butter Sage Sauce

Wild Mushroom Ravioli 26
Pan Roasted Natural Chicken Breast, Shaved Parmesan Cheese, Wild Mushrooms & Brown Butter Sage Sauce

Potato Gnocchi (Veg) 17
Sweet Potatoes, Wild Mushrooms, Shaved Parmesan Cheese & Brown Butter Sauce

Fried Shrimp 18
6 Large Hand Breaded Shrimp;
Served With Fries, Cocktail Sauce, Cole Slaw & Lemons

Battered Alaskan Cod 16
Fries, Cole Slaw, House Tartar & Lemons

Steaks & Chops

Add soup or salad for \$3

Served With Mashed Potatoes & Seasonal Vegetable Medley

Kurobuta Pork Chop* (GF) 26
Snake River Farms Bone-in Pork. Grilled to your liking, finished with Bacon Jam

America-Style Kobe Beef Top Sirloin 6oz* (GF) 28
Snake River Farms Wagyu Beef. Grilled to your liking, finished with Steak Butter

10oz NY Strip* (GF) 32
Pepper-rubbed & grilled, finished with steak butter

Salads

Wedge of Iceberg (GF) 9
Rogue Creamery's Blue Cheese Crumbles, Applewood Smoked Bacon, Diced Tomato & House-Made Blue Cheese Dressing

Classic Caesar 9
Hearts of Romaine, Parmesan Cheese, Caper Berries & Garlic Herb Croutons

Awbrey Glen (GF, Veg) 10
Organic Baby Greens, Granny Smith Apples, Candied Walnuts, Rogue Creamery's Blue Cheese Crumbles, Dried Cranberries & Marionberry Vinaigrette

Raw Power Greens (GF, Veg) 11
Baby Kale, Organic Baby Spinach, Organic Baby Greens, Carrots, Tomatoes, Pumpkin Seeds, Almonds, Dried Cranberries & Sunflower Seeds | Marionberry Vinaigrette

Add to Any Salad \$6

Grilled Chicken Breast | Three Jumbo Shrimp
3oz Top Sirloin Steak
3oz Grilled Salmon | 3oz Smoked Salmon

Entrée Salads

Grilled Salmon & Power Greens (GF) 18
Baby Kale, Organic Baby Spinach, Organic Baby Greens, Carrots, Tomatoes, Pumpkin Seeds, Almonds, Sunflower Seeds & Dried Cranberries, Marionberry Vinaigrette

Classic Caesar & Grilled Chicken 15
Hearts of Romaine, Parmesan Cheese, Caper Berries & Garlic Herb Croutons, House-Made Caesar Dressing

Cobb Salad (GF) 16
Grilled Chicken Breast, Smoked Bacon, Avocado, Hard Boiled Eggs, Diced Tomatoes, Scallions & Blue Cheese Crumbles Over Romaine Hearts with Blue Cheese Dressing

Awbrey Glen Burgers

All burgers include choice of side; fresh fruit, fries, sweet potato fries, or coleslaw or cottage cheese

Awbrey Glen Cheese Burger* 12
American Style Kobe Beef Blend, Lettuce, Tomato, Onion, Pickles, & Choice of Cheese on Big Ed's Potato Bun
Add Rogue Creamery's Blue Cheese \$3
Bacon, Mushrooms or Grilled Onions for \$1

California-Style Beyond Burger (Veg) 14
The revolutionary 'meaty' plant-based burger with 20g of protein and no cholesterol.
With Avocado, Fried Egg, Pepper Jack Cheese, Baby Arugula & Sliced Tomato, Garlic Aioli on Big Ed's Potato Bun
Gluten Free Buns Available

GF| Gluten Free | Veg|Vegetarian | Gluten Free Pasta, Bread & Buns Available Upon Request

While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our items are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.