

SALADS |

Caesar Salad | Crisp chopped romaine-iceberg hybrid with traditional Caesar dressing, garlic croutons, and freshly grated Parmesan. 8.95 | wild salmon 21.95 | grilled chicken breast 12.95 | Dungeness crab 24.95 | local bay shrimp 11.95 (All Caesars also available as a wrap and served with fries, coleslaw, or potato salad. Add 2.50)

Blackberry Barbeque Salmon Salad | A 6-oz wild salmon fillet pan-roasted then glazed with our house-made local marionberry BBQ sauce. Served on a bed of romaine-iceberg hybrid with seasonal fresh fruit and a side of honey-mustard dressing. 21.95

Chopped Cobb Salad | Diced chicken breast, hard-boiled egg, bacon, Blue cheese crumbles, avocado, green onion, tomatoes and finely chopped romaine-iceberg hybrid. Served with your choice of dressing. 13.95

Southwest Chicken Salad | Our slightly sweet and spicy Southwestern grilled chicken breast served over romaine-iceberg hybrid with peppers, sweet corn, black beans, tomatoes, avocado, and creamy chipotle-ranch dressing. Topped with crispy tortilla strips. 13.25

Knife and Fork Dungeness Crab Louie | Fresh Dungeness crab on a heart of romaine-iceberg hybrid with hard-boiled egg, capers, avocado, tomatoes, and a side of Thousand Island dressing. 19.95

Spinach Salad | Crisp bacon, sliced mushrooms, Blue cheese crumbles, grape tomatoes, and pecans tossed with fresh spinach in our honey-balsamic dressing. 12.95 | grilled chicken 16.95

Balsamic Chicken or Wild Salmon with Caprese Salad | Grilled chicken breast or grilled wild salmon served over greens, with fresh Mozzarella, sliced tomatoes, and basil. Garnished with pesto and a balsamic reduction. grilled chicken breast 13.95 | wild salmon 21.95

Blackened Chicken and Seafood Cobb | Local bay shrimp, blackened diced chicken breast, grilled wild salmon, fresh avocado, diced tomato, hard-boiled egg, and crisp bacon served over fresh greens with your choice of dressing. 18.95

Herb Encrusted Wild Salmon Salad | An herb encrusted 6-oz wild salmon fillet served on a bed of fresh greens with fruit salsa, pecans, mango, strawberries, Blue cheese, dried cranberries, and honey-mustard dressing. 21.95

Fresh Berry Spring Salad | Fresh greens served with strawberries, raspberries, blackberries, apple slices, mangos, pecans, dried cranberries, and Gouda cheese. Served with a side of raspberry vinaigrette. 11.95 | grilled chicken breast 15.95

BURGERS AND SPECIALTY SANDWICHES | Presented with your choice of coleslaw, fries, or potato salad. Substitute sweet potato fries or onion rings for 2.00.

Georgie's Grass-Fed Burger* | 100% Oregon grass-fed and finished beef from *High Desert Grass Fed Natural Beef*®. A half-pound burger char-grilled to your specifications with Tillamook® Cheddar, Swiss, Pepper Jack, or Jack cheese. Served with lettuce, tomato, and onion on a grilled pub bun. 13.95

Other Patty Options | Veggie 10.95 | Chicken Breast 10.95 | Portabella Mushroom 12.95
Add 2.00 ea. | Bacon, Onion Rings, Jalapenos, Avocado, Sautéed Onions, or Sautéed Mushrooms

Crispy Cod Sandwich | Fresh Northwest cod, lightly breaded and deep-fried until golden brown. Presented on a grilled pub bun with Tillamook® Cheddar and tartar sauce. 12.95

Grass-Fed Beef Sliders* | Three sliders with caramelized onion, mini onion rings, Tillamook® Cheddar, and Blue cheese mayo. 13.95

Reuben | Tender corned beef and German-style sauerkraut with melted Swiss cheese and Thousand Island dressing on grilled marbled rye bread. 10.95

Chicken Caprese Croissant | Grilled chicken breast served on a fresh croissant with bacon, lettuce, tomato, fresh Mozzarella, balsamic reduction, and our pesto mayo. 12.95

Oregon Albacore Tuna Melt | Grilled Albacore tuna salad, tomato, and melted Tillamook® Cheddar on grilled thick white bread. 9.95 | add avocado 2.00

Roasted Turkey BLT | Smoked bacon, sliced turkey breast, Jack cheese, lettuce, tomato, and mayo on toasted sourdough. 10.95 | add avocado 2.00

Roast Beef Melt | Sliced roast beef grilled with caramelized onion and peppers. Served on a Parmesan and garlic-buttered hoagie with melted Tillamook® white Cheddar. Served au jus. 13.95

SPECIALTIES* |

Halibut or Wild Salmon Tacos | Panko breaded halibut or blackened wild salmon in soft corn tortillas tossed with green and red cabbage and salsa verde. Topped with mango salsa and served with a side of chipotle ranch. one 9.95 | two 16.95

Flat Iron Steak | An 8-oz flat iron steak char-grilled to your specification and served with fresh vegetables and your choice of fries, potato salad, or coleslaw. 16.95

Diablo Seafood Pasta | Shrimp, crabmeat, wild salmon, and scallops tossed with fettuccine in a sweet and slightly spicy three-cheese cream sauce. Served with fresh Parmesan garlic bread. 16.95

Coconut Shrimp | Four shrimp in coconut breading with pineapple salsa and sweet-chili slaw. Served with your choice of fries, potato salad, or coleslaw. 14.25

Chicken Teriyaki Rice Bowl | Chicken breast simmered in our special ginger-garlic teriyaki sauce with broccoli, mushrooms, onion, and peppers. Served over steamed Jasmine rice. 11.25

Cod Fish & Chips | Fresh caught Northwest cod lightly coated with Japanese style breadcrumbs and deep-fried to a golden brown. Served with fries and tartar sauce. two 10.95 | three 13.95

Dungeness Crab Cakes | Dungeness crab mixed with spices and herbs, pan-fried to a golden brown and served with a side of lemon-lime aioli. Served with your choice of fries, potato salad, or coleslaw. two 22.95 | three 29.95

Seafood Sauté | Shrimp, scallops, white fish, clams, and wild salmon sautéed in garlic, white wine, and butter. Served with fresh vegetables and Parmesan garlic bread. 18.95

Halibut Fish & Chips | Tender Pacific halibut fillets dipped in Georgie's "What the Hef?" ale batter and deep-fried to a golden brown. Served with fries and tartar sauce. two 16.95 | three 20.95

Wild Salmon Fillet | A 6-ounce flame-broiled fillet of wild salmon. Your choice of olive oil and lemon, pineapple-salsa, or blackened. Served with fresh vegetables and your choice of fries, potato salad, or coleslaw. 21.95

Pan-Fried Local Oysters | Six lightly breaded Yaquina Bay oysters, pan-fried and served with tartar and cocktail sauces. Presented with fresh vegetables and your choice of fries, potato salad, or coleslaw. 15.95

Parmesan Chicken Penne | Parmesan encrusted chicken breast grilled until golden brown and served over penne pasta with Alfredo and marinara sauces. Served with fresh Parmesan garlic bread. 14.95

Diablo Bites | Tenderloin tips sautéed in a slightly spicier, less sweet version of our diablo sauce. Served with fresh Parmesan garlic bread. 16.95

DELI SANDWICHES | Choose one from each of the following to create your sandwich. Served with fries, potato salad, or coleslaw.

SANDWICH OPTIONS

Meats | Ham, Turkey, Roast Beef, Corned Beef, or Tuna Salad

Cheeses | Tillamook® Cheddar, Jack, Pepper-Jack, or Swiss

Breads | Whole Wheat, Sourdough, or White | whole sandwich 9.95 | half sandwich 7.95

CHOWDER, CHILI & SOUP | Locally baked sourdough bread bowls.

Clam Chowder | Our New England-style clam chowder. bread bowl 10.25 | bowl 7.25 | cup 5.25

Prime Rib Chili | A savory combination of prime rib, black beans, dark chocolate, spices, chorizo, amber ale, and diced tomatoes topped with Tillamook® Cheddar. Served with a side of sour cream. bread bowl 12.95 | bowl 9.95 | cup 6.95

Soup of the Day | Made fresh daily. bread bowl 8.50 | bowl 5.50 | cup 4.50

Soup & Salad | A cup of our soup of the day served with either a house green salad or house Caesar salad. 10.50 | upgrade to clam chowder 11.25

VEGETARIAN

Veggie Quesadilla | Sautéed fresh seasonal vegetables and melted Pepper-Jack cheese in a flour tortilla. Served with a side of Pico de Gallo, sour cream, and fresh salsa verde. 9.95

Sautéed Vegetable Linguini | Sautéed zucchini and asparagus tossed with linguini, olive oil, diced tomatoes, white wine, fresh garlic, and spinach. Garnished with Parmesan and Asiago. Served with fresh Parmesan garlic bread. 11.95

Balsamic Portabella with Caprese Salad | Grilled Portabella mushroom served over greens, with fresh Mozzarella, sliced tomatoes, and basil. Garnished with pesto and a balsamic reduction. 12.95

DESSERTS |

Marionberry Crisp | Local marionberries topped with a brown sugar, oatmeal, and butter crumble. Served warm with a scoop of Tillamook® Vanilla Bean ice cream. 7.95

Irish Cream Crème Brûlée | Our version of the classic. 6.95

White Chocolate Cheesecake | Baked in house with a cookie crumble crust. 7.95

Sorbet | Ask your server about today's flavor. 4.95

BEVERAGES |

Soft Drinks & Iced Tea 2.95

Thundermuck Coffee or Hot Tea 2.95

Milk (2% or non-fat) sm. 2.25/lg. 3.25

Bottled Root Beer or Ginger Ale 3.50

Hot Chocolate w/whipped cream 3.25

Lemonade 2.95

Strawberry or Raspberry Lemonade 3.25

Milkshakes | Chocolate, Vanilla, or Strawberry 5.95

Smoothies | Mango, Strawberry, Raspberry, Peach, or Frozen Lemonade 4.95

SIDES |

French Fries 3.00

Sweet Potato Fries 3.95

Onion Rings 4.95

Fresh Steamed Vegetables 3.25

Yogurt 2.50

Fresh Fruit Cup 4.25

Locally Baked Parmesan Garlic Toast 4.95

Avocado 2.00