

## SALADS |

**Caesar Salad** | Crisp chopped romaine-iceberg hybrid with traditional Caesar dressing, garlic croutons, and freshly grated Parmesan. 9.75 | wild salmon 24.95 | grilled chicken breast 15.25 | Dungeness crab 24.95 | local bay shrimp 16.25

**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 tossed in honey-mustard dressing. 25.95

**Chopped Cobb Salad** | Diced chicken breast, hard-boiled egg, bacon, Blue cheese crumbles, avocado, tomatoes, and finely chopped romaine-iceberg hybrid. Served with your choice of dressing. 17.25

**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. 16.25

**Georgie's Seafood Louie** | Dungeness crab and Newport Bay shrimp served with greens, hard-boiled egg, capers, avocado, tomatoes, and a side of Thousand Island dressing. 25.95

**Asian Chicken Salad** | Grilled chicken breast, toasted almonds, fresh greens, mango, Napa cabbage, and carrots. Tossed in our slightly spicy wasabi-soy dressing with Mandarin oranges and teriyaki sauce. 14.95

**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. 23.95

**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. 24.95

**Strawberry and Spinach Salad** | Fresh spinach, strawberries, apples, caramelized pecans, feta cheese, tomatoes, cranberries, and beets tossed in blood orange-honey balsamic dressing. 14.25 | with grilled chicken breast 17.95

## SPECIALTIES\* |

**Halibut Tacos** | Panko breaded halibut 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 10.25 | two 19.25

**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. 23.95

**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. 25.95

**Coconut Shrimp** | Four shrimp in coconut breading with pineapple salsa and sweet-chili slaw. Served with your choice of fries, potato salad, or coleslaw. 16.25

**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. 15.95

**Cod Fish & Chips** | Northwest cod lightly coated with Japanese style breadcrumbs and deep-fried to a golden brown. Served with fries and tartar sauce. two 14.25 | three 17.25

**Dungeness Crab Cakes** | Two Dungeness crab cakes 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. 27.95

**Seafood Sauté** | Prawns, scallops, white fish, calamari, clams, and wild salmon sautéed in garlic, white wine, and butter. Served with fresh vegetables and Parmesan garlic bread. 25.95

**Halibut Fish & Chips** | Tender Pacific halibut fillets dipped in local Depoe Bay Brewing Hefeweizen ale batter and deep-fried to a golden brown. Served with fries and tartar sauce. two 19.25 | three 23.25

**Wild Salmon Fillet** | A 6-ounce flame-broiled fillet of wild salmon prepared in olive oil and lemon. Served with fresh vegetables and your choice of fries, potato salad, or coleslaw. 24.95

**Garlic and Lemon Basil Prawns** | Six prawns sautéed with garlic butter, capers, pesto, and fresh chopped basil. Served with fresh Parmesan garlic bread. 16.95 | with linguini 20.95

**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. 18.95

**Diablo Bites** | Tenderloin tips sautéed in a slightly spicier, less sweet version of our diablo sauce. Served with fresh Parmesan garlic bread. 19.95

**BURGERS, WRAPS, AND SPECIALTY SANDWICHES** | Presented with your choice of coleslaw, fries, or potato salad. Substitute sweet potato fries or onion rings for 3.00.

**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. 17.95

Other Patty Options | Veggie 10.95 | Chicken Breast 10.95 | Portabella Mushroom 12.95  
Add 2.00 ea. | Onion Rings, Jalapenos, Avocado, Sautéed Onions, or Sautéed Mushrooms | Add 2.25 Bacon

**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. 15.95

**Grass-Fed Beef Sliders\*** | Three sliders with caramelized onion, mini onion rings, Tillamook® Cheddar, and Blue cheese mayo. 17.25

**Reuben** | Tender corned beef and German-style sauerkraut with melted Swiss cheese and Thousand Island dressing on grilled marbled rye bread. 15.95

**Chicken Caprese Croissant** | Grilled chicken breast served on a fresh croissant with bacon, lettuce, tomato, fresh Mozzarella, balsamic reduction, and our pesto mayo. 15.25

**Oregon Albacore Tuna Melt** | Grilled Albacore tuna salad, tomato, and melted Tillamook® Cheddar on grilled thick white bread. 15.95 | add avocado 2.00

**Smoked Salmon Wrap** | House smoked salmon, chopped Romaine, mango salsa, peppers, tomatoes, cream cheese, and Baja sauce wrapped in a flour tortilla. 16.95

**Roasted Turkey BLT** | Smoked bacon, sliced turkey breast, Jack cheese, lettuce, tomato, and mayo on toasted sourdough. 13.95 | 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. 15.95

**DELI SANDWICHES** | Choose one from each of the following to create your sandwich. Served with fries, potato salad, or coleslaw. Substitute sweet potato fries or onion rings for 3.00.

**SANDWICH OPTIONS**

Meats | Ham, Turkey, Roast Beef

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

Breads | Whole Wheat, Sourdough, or White | whole sandwich 11.25 | half sandwich 8.25

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

**Clam Chowder** | Our New England-style clam chowder. bread bowl 10.95 | bowl 7.95 | cup 5.95

**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 13.95 | bowl 10.95 | cup 7.95

**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 & VEGAN**

**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

**Vegan Salad** | Spinach, strawberries, apples, pecans, black beans, tomatoes, cranberries, carrots, corn, quinoa and agave dressing. 11.95

**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. 14.95

**Burrata Salad** | Fresh Burrata cheese, sliced tomato, basil, pesto, and a blood orange balsamic reduction served with a side of marinara and fresh Parmesan garlic bread. 8.95 | with chicken 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 3.95

Sweet Potato Fries 5.95

Fresh Steamed Vegetables 3.25

Yogurt 2.50

Fresh Fruit Cup 4.25

Locally Baked Parmesan Garlic Toast 4.95

Avocado 2.00