

SALADS |

Caesar Salad | Crisp chopped romaine with traditional Caesar dressing, garlic croutons, and freshly grated Parmesan. 9.75 | wild salmon 24.95 | grilled chicken breast 15.25 | 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 chopped romaine with seasonal fresh fruit. Served with honey-mustard dressing on the side. 25.95

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

Southwest Chicken Salad | Our slightly sweet and spicy Southwestern grilled chicken breast served over chopped romaine with peppers, sweet corn, black beans, tomatoes, avocado, and creamy chipotle-ranch dressing on the side. Topped with crispy tortilla strips. 16.25

Georgie's Seafood Louie | Fresh Dungeness crab and Newport Bay shrimp served with greens, hard-boiled egg, capers, avocado, tomatoes, and a side of Thousand Island dressing. 32.95

Asian Chicken Salad | Grilled chicken breast, toasted almonds, fresh greens, mango, Napa cabbage, carrots, Mandarin oranges and teriyaki sauce. Served with a side of spicy wasabi-soy dressing. 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 chopped romaine 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 a side of honey-mustard dressing. 24.95

Strawberry and Spinach Salad | Fresh spinach, strawberries, apples, caramelized pecans, feta cheese, tomatoes, cranberries, and beets with a side of 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 blend 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. 29.25

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 14.95 | bowl 12.95 | cup 9.95

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