

SALADS |

Caesar Salad | Crisp chopped romaine with traditional Caesar dressing, garlic croutons, and freshly grated Parmesan. 13.95 | wild salmon 27.95 | grilled chicken breast 17.25 | local bay shrimp 19.95

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. 29.95

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. 19.95

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. 18.95

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. 34.95

Asian Chicken Salad | Grilled chicken breast, toasted almonds, fresh greens, mango, Napa cabbage, carrots, Mandarin oranges and teriyaki sauce. Served with a side of sesame-soy dressing. 16.95

Seafood Cobb | Local bay shrimp, grilled wild salmon, chilled prawns, blue cheese, fresh avocado, tomato, hard-boiled egg, and crisp bacon served over chopped romaine with your choice of dressing. 27.95

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. 29.95

Strawberry and Spinach Salad | Fresh spinach, strawberries, apples, caramelized pecans, feta cheese, tomatoes, cranberries, and mandarin oranges with a choice of dressing. 16.95 | with grilled chicken breast 19.95

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 10.95 | two 21.95

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. 27.95

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. 29.95

Coconut Shrimp | Four shrimp in coconut breading with pineapple salsa and sweet-chili slaw. Served with your choice of fries, potato salad, or coleslaw. 19.95

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. 17.95

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 18.25 | three 21.25

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. 31.25

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. 29.95

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 23.25 | three 27.25

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. 29.95

Garlic and Lemon Basil Prawns | Six prawns sautéed with garlic butter, capers, pesto, and fresh chopped basil. Served with fresh Parmesan garlic bread. 19.95 | with fettuccine 23.95

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. 23.25

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 4.00.

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. 18.95

Other Patty Options | Veggie 13.95 | Chicken Breast 14.95 | Portabella Mushroom 16.95
Add 3.00 ea. | Onion Rings, Jalapenos, Avocado, Sautéed Onions, or Sautéed Mushrooms | Add 4.00 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. 17.95

Grass-Fed Beef Sliders* | Three sliders with caramelized onion, mini onion rings, Tillamook® Cheddar, and Blue cheese mayo. 18.25

Reuben | Tender corned beef and German-style sauerkraut with melted Swiss cheese and Thousand Island dressing on grilled marbled rye bread. 16.95

Chicken Caprese Croissant | Grilled chicken breast served on a fresh croissant with bacon, lettuce, tomato, fresh Mozzarella, balsamic reduction, and our pesto mayo. 16.95

Oregon Albacore Tuna Melt | Grilled Albacore tuna salad, and melted Tillamook® Cheddar on grilled thick white bread. 18.95 | add avocado 3.00

Baja Salmon Wrap | Grilled salmon, chopped Romaine, mango salsa, tomatoes, chipotle cream cheese, cucumbers and Baja sauce wrapped in a flour tortilla. 24.95

Roasted Turkey BLT | Smoked bacon, sliced turkey breast, Jack cheese, lettuce, tomato, and mayo on toasted sourdough. 14.95 | add avocado 3.00

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. 18.95

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 4.00.

SANDWICH OPTIONS|

Meats | Ham, Turkey, Roast Beef

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

Breads | Whole Wheat, Sourdough, or White | whole sandwich 13.95 | half sandwich 10.95

CHOWDER, CHILI & SOUP |

Clam Chowder | Our New England-style clam chowder. bread bowl 13.95 | bowl 8.95 | cup 6.95

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 15.95 | bowl 12.95 | cup 9.95

Soup of the Day | Made fresh daily. bread bowl 11.25 | bowl 8.25 | cup 6.25

Soup & Salad | A cup of our soup of the day served with either a house green salad or house Caesar salad. 14.25 | upgrade to clam chowder 15.25

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. 12.95

Vegan Salad | Spinach, strawberries, apples, pecans, black beans, tomatoes, cranberries, carrots, corn, quinoa and agave dressing. 14.95

Sautéed Vegetable Fettucine | Sautéed zucchini and asparagus tossed with fettuccine, olive oil, diced tomatoes, white wine, fresh garlic, and spinach. Garnished with Parmesan and Asiago. Served with fresh Parmesan garlic bread. 16.95

Burrata Salad | Fresh Burrata cheese, sliced tomato, basil, pesto, and a balsamic reduction served with a side of marinara and fresh Parmesan garlic bread. 10.95 | with chicken 14.95

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. 9.95

Irish Cream Crème Brûlée | Our version of the classic. 8.95

White Chocolate Cheesecake | Baked in house with a cookie crumble crust. 9.95

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

BEVERAGES |

Soft Drinks & Iced Tea 3.25

Thundermuck Coffee or Hot Tea 3.25

Milk (2% or non-fat) sm. 2.75/lg. 3.25

Bottled Root Beer or Ginger Ale 4.25

Hot Chocolate w/whipped cream 3.75

Lemonade 3.25

Strawberry or Raspberry Lemonade 3.75

Milkshakes | Chocolate, Vanilla, or Strawberry 6.95

Smoothies | Mango, Strawberry, Raspberry, Peach, or Frozen Lemonade 5.95

SIDES |

French Fries 5.95

Sweet Potato Fries 7.95

Fresh Steamed Vegetables 5.25

Yogurt 3.95

Fresh Fruit Cup 7.95

Baked Parmesan Garlic Toast 6.25

Avocado 3.00