

## SALADS |

**Caesar Salad** | Crisp chopped romaine with traditional Caesar dressing, garlic croutons, and freshly grated Parmesan. 15.95 | with grilled chicken breast 19.95 | with local bay shrimp 20.95 | with wild salmon 30.95 | with Dungeness crab 32.95

**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. 22.95

**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. 19.95

**Georgie's Seafood Louie** | Fresh Dungeness crab and Newport Bay shrimp served with greens, hard-boiled egg, capers, avocado, cucumbers, tomatoes, and a side of Thousand Island dressing. 35.95

**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. 18.95

**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. 30.95

**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. 17.95 | Add grilled chicken breast 6

## SPECIALTIES\* |

**Halibut Tacos** | Panko breaded halibut in soft corn tortillas tossed with green and red cabbage. Topped with mango salsa and served with a side of chipotle ranch. one 15.95 | two 24.95

**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. 29.95

**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. 31.95

**Coconut Shrimp** | Four shrimp in coconut breading with pineapple salsa and sweet-chili slaw. Served with your choice of fries, potato salad, or coleslaw. 21.95

**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. 18.95

**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 19.95 | three 24.95

**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. 32.95

**Seafood Sauté** | Prawns, scallops, West Coast fish, calamari, clams, and wild salmon sautéed in garlic, white wine, and butter. Served with fresh vegetables and Parmesan garlic bread. 30.95

**Halibut Fish & Chips** | Tender Pacific halibut fillets dipped in a local ale batter and deep-fried to a golden brown. Served with fries and tartar sauce. two 24.95 | three 29.95

**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. 34.95

**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 | Add fettucine pasta 6

**Parmesan Chicken Penne** | Parmesan encrusted chicken breast grilled until golden brown, topped with melted mozzarella and served over penne pasta with Alfredo and marinara sauces. Served with fresh Parmesan garlic bread. 25.95

**Diablo Bites** | Tenderloin tips sautéed in a slightly spicier, less sweet version of our diablo sauce. Served with fresh Parmesan garlic bread. 21.95 | Add penne pasta 6

**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. 19.95

Other Patty Options | Veggie 15.95 | Chicken Breast 16.95

Add 4.00 ea. | Onion Rings, Jalapenos, Avocado, Sautéed Onions, or Sautéed Mushrooms | Add 5.00 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. 18.95

**Grass-Fed Beef Sliders\*** | Three sliders with caramelized onion, mini onion rings, Tillamook® Cheddar, and Blue cheese mayo. 19.25

**Reuben** | Tender corned beef and German-style sauerkraut with melted Swiss cheese and Thousand Island dressing on grilled marbled rye bread. 17.95

**Chicken Caprese Croissant** | Grilled chicken breast served on a fresh croissant with bacon, lettuce, tomato, fresh Mozzarella, balsamic reduction, and our pesto mayo. 18.25

**Oregon Albacore Tuna Melt** | Grilled center cut Albacore tuna salad with melted Tillamook® Cheddar on grilled thick white bread. 19.95 | add avocado 4.00

**Wild Chinook Salmon Sandwich** | Blackened wild Chinook salmon filet dressed with dill aioli, fresh greens on a grilled pub bun with Tillamook® Cheddar cheese and side of tartar sauce. Served with a side of fries, potato salad or coleslaw. 29.95

**Roasted Turkey BLT** | Smoked bacon, sliced turkey breast, Jack cheese, lettuce, tomato, and mayo on toasted sourdough. 15.95 | 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. 21.95

## CHOWDER, CHILI & SOUP |

**Clam Chowder** | Our New England-style clam chowder. bread bowl 17.95 | bowl 9.95 | cup 7.50

**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 18.95 | bowl 13.95 | cup 10.95

**Soup of the Day** | Made fresh daily. bread bowl 12.25 | bowl 9.25 | cup 7.25

**Soup & Salad** | A cup of our soup of the day served with either a house green salad or house Caesar salad. 15.25 | upgrade to clam chowder 16.25

## 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 and sour cream. 13.95

**Vegan Salad** | Spinach, apples, seasonal berries, pecans, tomatoes, cranberries, carrots, cucumbers, quinoa and blackberry vinaigrette. 15.95

**Sautéed Vegetable Fettuccine** | 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. 17.95

**Burrata Salad** | Fresh Burrata cheese, sliced tomato, basil, pesto, and a balsamic reduction served with a side of marinara and fresh Parmesan garlic bread. 11.95 | Add chicken 6

**Vegetable Teriyaki Rice Bowl** | Fresh vegetables simmered in our special ginger-garlic teriyaki sauce with broccoli, mushrooms, onion, and peppers. Served over steamed Jasmine rice. 17.95

## 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. 10.95

**Irish Cream Crème Brûlée** | Our version of the classic. 11.95

**White Chocolate Cheesecake** | Baked in house with a cookie crumble crust. 11.95

**Sorbet** | Ask your server about today's flavor. 7.95

**Root Beer Float** | Bedford's root beer with two scoops of Vanilla ice cream. 8.95

**Cream Soda Float** | Jones cream soda with our seasonal sorbet. 8.95

## BEVERAGES |

Soft Drinks & Iced Tea 4.95

Juice sm. 3.95/lg. 4.95

Thundermuck Coffee or Hot Tea 4.25

Milk (2% or non-fat) sm. 2.95/lg. 3.95

Bottled Root Beer, Cream Soda or Ginger Ale 5.25

Hot Chocolate w/whipped cream 4.95

Lemonade 4.95

Strawberry or Raspberry Lemonade 5.25

Vanilla Almond Milk sm. 3.95/lg. 4.95

Milkshakes | Chocolate, Vanilla, or Strawberry 7.95

Smoothies | Mango, Strawberry, Raspberry, Peach, or Frozen Lemonade 6.95

## SIDES |

French Fries 7.25

Sweet Potato Fries 9.95

Fresh Steamed Vegetables 6.95

Yogurt 3.95

Fresh Fruit Cup 8.25

Baked Parmesan Garlic Toast | Two Pieces 7.25

Avocado 4.00