

The Oregon Club

The Legend continues...

Appetizers

- John's Spicy Mushroom Soup* - Same as it ever was, same as it ever was.
\$4 cup / \$6 bowl
- *Crispy Duck Confit* - Slow cooked duck leg, served with blue cheese, spicy pecans and a port wine reduction. **\$15**
- *Baked Crab and Brie Bread Pudding* - Finished with lobster jus and chopped scallions. **\$13**
- Grilled Mushroom Bruschetta* - Wild mushrooms top grilled bruschetta with baby arugula and roasted garlic aioli. **\$10**
- *Sautéed Chicken Livers* - Bell and Evans chicken livers sautéed with garlic, caramelized onions, tomatoes, balsamic vinegar and extra virgin olive oil. **\$8**
- *Sausage and Polenta* - A trio of savory and spicy sausage served over creamy herbed polenta and topped with shaved asiago cheese. **\$11**
- *Pan seared Scallops* - Served with a celery root puree and a red and yellow tomato coulis. **\$15**
- *Garlicky Chicken Drumsticks* - Slow braised in chicken stock with 40 cloves of whole garlic and aromatic vegetables. Served over wilted greens. **\$9**
- *Sautéed Calamari* - Calamari sautéed with tomatoes, capers, garlic, scallions, hot pepper flakes and red wine vinaigrette. Served on a bed of spinach. **\$9**
- Marinated Olives* - An assortment of our favorite olives. **\$6**

Salads

- Mixed Green Salad* - A mixture of baby greens with tomatoes, red onion, sliced apples and red wine vinaigrette. **\$6**
- Classic Caesar Salad* - Crispy romaine hearts with croûton, anchovies, shaved Romano and classic creamy Caesar dressing. **\$7**
- Judy's Favorite Salad* - Chopped romaine with croûtons, spicy pecans, crumbled blue cheese, dried cranberries and roasted garlic dressing. **\$7**
- Spinach Salad* - Tossed with crispy bacon, julienned peppers, radishes and goat cheese with a dijon vinaigrette. **\$8**

The Oregon Club

The Legend continues...

Main Courses

- *"The Steak"- 12 ounce Sirloin Strip Steak prepared in the Oregon Club style served with vegetable, mashed potatoes and veal demi glace. **\$29**
- *The Oregon "Club Steak"- An 8 ounce prime sirloin topped with sherry caramelized onions. Served with mashed potatoes and vegetable. **\$25**
- *Roasted Chicken- Half a pan roasted chicken served with creamy herbed polenta and vegetable with a lemon-thyme jus. **\$19**
- *Orecchiette Bolognese- A rich sauce of beef, veal and pork with tomatoes, herbs and cream tossed in pasta and topped with romano cheese **\$19**
- *Seared Salmon Fillet- served with cauliflower puree and baby arugula with an orange fennel vinaigrette. **\$20**
- *Grilled Pork Chop- All natural 12 ounce pork chop served with a sweet potato, brussel sprout hash. Topped with a red onion jam. **\$23**
- *Pan Roasted Cod – with sautéed spinach, basmati rice and lemon caper butter. **\$19**
- *Veal Risotto- A rich veal ragout with sauteed mushrooms and sun dried tomatoes served with creamy herbed risotto. Topped with romano cheese. **\$22**
- *Turkey Osso Bucco- Huge turkey shanks slow cooked in chicken stock with Apple cider and aromatic vegetables. Served with sausage bread pudding and topped with an apple cranberry compote. **\$19**
- *Gorgonzola Meatloaf- Back by popular demand ! Served with mashed potato, vegetable and pan gravy. **\$19**
- *Seafood Stew- Shrimp, scallops, clams, mussels and calamari served in a Lobster cream and topped with old bay bisquits. **\$27**
- Add sautéed mushrooms, herbed polenta or spinach to your meal **\$5**
- Side of Sausage Bread pudding **\$7**

Bon Appetit

Before placing your order, please inform your server if you or anyone in your party has a food related allergy

*Consuming raw or undercooked meats, fish, shellfish or poultry increases the risk of food borne illness

A 20% gratuity will be added to parties of 12 or more.