



4-COURSE EARLY DINNERS

We're pleased to offer a special selection of four-course dinners
Monday through Friday until 6:00 p.m.

Each four-course dinner includes: A starter, your choice of salad or soup, an entree and dessert.

ALL FOR \$26

STARTERS

COWBOY CAVIAR GF

Tomatoes, onions, cilantro, fresh corn and black eyed peas tossed with Oregon shrimp and avocado. Served with corn chips.

CRIMSON FIRE CHEESE BITES

Made with Crimson Fire, an award-winning cheese crafted by WSU Creamery, panko crusted and served with Sriracha aioli.

OREGON COAST SHRIMP COCKTAIL GF

Shrimp and cocktail sauce tossed with diced celery.

SOUP OR SALAD

CLASSIC CAESAR SALAD

CUP OF FIRE ROASTED TOMATO BASIL SOUP

GF Gluten Free Salad Option Available

ENTREES

BARBECUED GARLIC PRAWNS GF

New Orleans style prawns with caramelized garlic, Cajun spices and basil.

FLANK STEAK*

Signature Double R Ranch flank steak spice rubbed, grilled to your liking and finished with chipotle-lime butter. Served with cornbread pudding.

FRESH PACIFIC ROCKFISH

Idaho sweet potato crusted wild rockfish with brown butter and stone ground mustard sauce. Served with raisin pistachio rice pilaf.

PORK TENDERLOIN

Finished with fresh ginger sauce. Served with cornbread pudding and apple-cranberry compote.

GARLIC HERB ROTISSERIE CHICKEN GF

One-half fresh chicken based with fresh herbs and garlic. Served with champ potatoes.

DESSERTS

BURNT CREAM GF

SHARON'S JAR PIES

Your choice of one of the following selections: Best of the Season • Key Lime • Chocolate Mousse

GF Gluten free recipes available. Please notify your server of any dietary concerns.

*Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.

