



# 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

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### COWBOY CAVIAR

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

Shrimp and cocktail sauce tossed with diced celery.

## SOUP OR SALAD

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### CLASSIC CAESAR SALAD

### CUP OF FIRE ROASTED TOMATO BASIL SOUP

 Gluten Free Salad Option Available

## ENTREES

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### BARBECUED GARLIC PRAWNS

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

One-half fresh garlic-herb chicken served with champ potatoes.


## DESSERTS

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### BURNT CREAM

### SHARON'S JAR PIES

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

 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.