



### A Greg's Grill Favorite!

Oregon Beef Rotisserie Prime Rib

seasoned and slow turned;

served with au jus and horseradish cream

10oz \$22.95 14oz \$27.95

or try

Greg's Cut 18oz \$34.95

## STARTERS

### **Zesty Spinach & Artichoke Dip**

Topped with pico de gallo, fresh lime, served with tri color tortilla chips. \$9.45

### **Mediterranean Plate**

House-made hummus, marinated peppers, Greek olives, Marcona almonds, and cucumber slices served with warm flatbread. \$9.95

### **Sesame Seared Ahi**

With a sake-citrus cucumber salad and miso-ginger vinaigrette carrot shred. \$12.95

## SOUPS AND SALADS

Try your salad wrapped in a fresh Spinach Tortilla at no extra charge.

Add Grilled Chicken \$4, Flat Iron Steak, Seared Ahi, Grilled Salmon, or Prawn Skewer for \$8

### **Soup du Jour**

Cup \$4.95 Bowl \$6.50

### **Classic Caesar Salad**

Small \$6.95 Large \$9.95

### **BLT Wedge**

A culinary classic; a crisp wedge of iceberg lettuce dressed with bacon bits, diced tomatoes, and ranch dressing. \$6.45

### **Fiesta Cobb Salad**

Grilled Chicken, crisp greens, bacon, roasted corn and pepper jumble, queso fresco, creamy avocado drizzle and red wine vinaigrette dressing topped with corn tortilla strips. \$12.45

### **Greg's New England Clam Chowder**

Cup \$4.95 Bowl \$6.50

### **Simple Greens**

Choice of dressing \$6.45

### **Field Green Salad**

With Oregon poached pears, dried cranberries, and toasted hazelnuts tossed in a raspberry honey dressing. Small \$6.95 Large \$8.45

### **Sesame Seared Ahi Salad**

Pan seared rare Ahi, field greens, crunchy vegetables, sake-soy drizzle, crisp wontons, and miso ginger vinaigrette. \$14.95

## GREG'S DINNER CLASSICS

### **Artichoke-Parmesan Chicken**

Creamy artichoke, parmesan, and spinach blend over two Grilled Chicken Breasts with seasonal vegetables and choice of mashed potatoes, baked potato, rice, or fries \$17.45

### **Grilled Chicken Fettuccini**

Classic Alfredo sauce with tomato, onion, and red pepper, topped with a Grilled Chicken Breast, served a la carte . \$15.95

### **Penne Bolognese**

Hearty red sauce with Fontanini Sausage over penne pasta, served a la carte. \$13.95

### **Chicken Picatta**

Pan fried crisp with lemon butter caper white wine sauce, with seasonal vegetables and choice of mashed potatoes, baked potato, rice, or fries. \$17.45

### **Alaska Cod Fish & Chips**

(3) Deschutes Beer battered panko crusted Fillets, served with fries, cole slaw, cocktail and tartar sauces. \$13.95

### **Pacific Prawns & Chips**

(6) Deschutes Beer battered panko crusted Prawns, served with fries, cole slaw, cocktail and tartar sauces. \$15.45

## **GREG'S DINNER CLASSICS**

Served with Seasonal Vegetables and your choice of Yukon Gold Mashed Potatoes, Loaded Baked Potato, Basmati Rice, or Shoestring Fries.

### **Oregon Beef Center Cut 8oz Filet Mignon**

Topped with five herb butter. \$29.95

### **Signature Oregon Beef 8oz Flat Iron**

Black Angus Steak topped with blue cheese, frizzled onions, and balsamic glaze. \$19.95

### **Oregon Beef 8oz Top Sirloin**

Black Angus Steak topped with peppercorn butter. \$19.95

### **Greg's Surf & Turf**

8oz Top Sirloin & Prawn Skewer. \$28.95

### **Oregon Beef Peppercorn New York**

14oz Black Angus Steak, cracked black pepper crust, with five herb butter. \$32.95

### **Baby Back Ribs**

Two pound rack of slow-smoked Ribs basted with our zesty BBQ sauce, finished on the grill and served with cole slaw.

Half Rack \$18.95 Full Rack \$27.95

### **Grilled Northwest Salmon**

Wild Pacific Northwest Salmon with chili honey glaze and grilled pineapple. \$20.95

## **WOOD FIRED BURGERS & SIGNATURE SANDWICHES**

Any of our burgers or sandwiches can be substituted with a Black Bean Burger or Portobello Burger.  
Substitute a Simple Green, Caesar Salad or Sweet Potato Fries for \$1.50

### **Cowabunga Burger**

Topped with bacon, avocado, greens, pepper jack cheese, jalapeño wheels, chipotle mayo, pico de gallo and avocado lime drizzle, served on a Di Lusso onion bun with fries & dill pickle spear. \$12.45

### **BBQ Salmon Burger**

An herb blended Wild Salmon Patty grilled with our house BBQ sauce and topped with crispy potato straws, mayo, greens, and tomato, on a Di Lusso whole wheat bun with fries & dill pickle spear. \$12.45

### **Cha Cha Chicken Sandwich**

Topped with pepper jack cheese, avocado, greens, pico de gallo, and chipotle mayo, served on a Di Lusso ciabatta bun with fries & dill pickle spear. \$11.45

### **BBQ Pork Sandwich**

Slow roasted Pork Loin smothered in our zesty BBQ sauce, topped with our house-made cole slaw and frizzled onions, served on a Di Lusso baguette with fries & dill pickle spear. \$11.95

### **Classic Reuben**

House-made Corned Beef, Swiss cheese, sauerkraut, thousand island dressing, Dijon mustard, and horseradish, served on Di Lusso marble rye bread with fries & dill pickle spear. \$12.95

### **Rotisserie Prime Rib Dip**

Piled high with Oregon Beef Rotisserie Prime Rib, Swiss cheese and grilled onions, served on a Di Lusso baguette with au jus, horseradish cream, with fries & dill pickle spear. \$14.95

## **ASK ABOUT OUR DAILY SPECIALS!**

Foods from animals such as meat, poultry, fish, shellfish, and eggs, when eaten raw or under-cooked, sometimes contain harmful viruses and bacteria that can pose a risk of food borne illness. Young children, pregnant women, older adults and those with compromised immune systems are particularly vulnerable.