



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

Semolina Crusted Calamari

With roasted garlic sun-dried tomato aioli. \$9.95

Thick Cut Onion Rings

With BBQ-ranch sauce. \$7.95

Crispy Coconut Prawns

With sweet chili dipping sauce. \$10.95

Sweet Potato Fries

With sweet chili aioli. \$5.95

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

Pilled 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.

We hope you enjoy your experience here at Greg's Grill on the Deschutes. We take great pride in providing you with exceptional service, the highest quality food & drinks, and affordable prices! A special note from our owners Greg & Teresa: God Bless America!