



SMALL PLATES

TRUFFLE PARM FRIES 9.00 **GFV**

ROASTED CAULIFLOWER 9.00 **GFVE**
Lemon Tahini Dressing, Oven Dried Tomatoes, Torn Fresh Herbs

AVOCADO TOAST 10.00 **V**

HARISSA CARROTS 10.00 **GFV**
Harissa Charred Baby Carrots, Greek Yogurt

BURRATA 13.00 **V**
Grape Tomatoes, Arugula, Maldon, Balsamic Glaze, Extra Virgin Olive Oil, Sourdough Toast

FRIED GREEN TOMATOES 13.00 **V**
Pimento Cheese, Green Tomato Jam

PORK BELLY 13.00 **GF**

Slow Roasted, Soy Glazed Pork Belly, Mango Puree, Jalapeno, Fresh Torn Herbs

FRIED SHRIMP 14.00 **P**
House Made Remoulade

SEARED TUNA 15.00 **GFP**
Safron Aioli, Capers, Kalamata Olives, Arugula, Extra Virgin Olive Oil

CRAB CAKE 17.00 **P**
Remoulade, Arugula, Capers, Kalamata Olives, Extra Virgin Olive Oil

CHARCUTERIE 26.00
Assortment of Local Cheeses & Charcuterie with Accoutrements

SANDWICHES/SALADS

BLT 15.00
Bacon, Arugula, Oven Roasted Tomatoes, Garlic Aioli, White Loaf Bread

PROSCIUTTO PANINI 15.00
Fontina Cheese, Boursin Cheese, Balsamic Onions

CHICKEN PIMENTO SANDWICH 17.00
Buttermilk Fried Chicken, Arugula, Spicy Dill Pickle, Pimento Cheese, Challah Bun

BIG MCDONOUGH 15.00
1/2 lb. Ground Short Rib & Brisket Burger, 1000 Island Dressing, Pickles, Arugula, Tomatoes, Caramelized Onions, White Cheddar

BLACK N BLEU BURGER 16.00
Cajun Seasoned Ground Short Rib & Brisket Burger, Garlic Aioli, Arugula, Green Tomato Jam, Crumbled Bleu Cheese, Applewood Smoked Bacon

STEAKHOUSE WEDGE SALAD \$9 **GF**
Ranch Dressing, Cherry Tomatoes, Gorgonzola, Bacon

SEASONAL HARVEST SALAD 13.00 **GFV**
Fresh Berries, Goat Cheese, Pecans, Spinach, Sherry Vinaigrette

KIDS

CHICKEN PLATE 8.00
Grilled Chicken or Chicken Tenders, Served with a Choice of Fries, Mac N Cheese or Fruit

SPECIALTIES

CHICKEN PICCATA 24.00 **GF**
Pan Roasted Chicken Breast, White Wine Lemon Butter Caper Sauce
Seasonal Roasted Vegetables

CHICKEN CHAUSSEUR 25.00 **GF**
Pan Roasted Chicken Breast, Wild Mushroom Demi-Glace
Seasonal Roasted Vegetables

SHRIMP & GRITS 25.00
Sauteed Shrimp, Sauce Picante, Logan Turnpike Grits

FISH & CHIPS 25.00 **P**
Tempura Battered Atlantic Cod, Fries, Remoulade

HONEY BOURBON GLAZED SALMON 28.00 **GFP**
Grilled 7oz. Salmon Filet Brushed with Honey Bourbon Glaze
Sherry Glazed Brussels Sprouts and Baby Carrots

LOBSTER MAC N CHEESE 28.00 **P**
Smoked Gouda, Cold Water Lobster

CRAB CAKE ENTREE 32.00 **P**
Seasonal Roasted Vegetables

SCALLOPS 36.00 **GF**
Seared Sea Scallops, Lemon Butter Caper Sauce
Roasted Baby Zucchini, Fingerling Potatoes, Grape Tomatoes

STEAKS & CHOPS

PORK CHOP 26.00 **GF**
12oz. Cider Brined Lollipop Pork Chop, Sherry Glazed Brussels Sprouts & Baby Carrots, Green Tomato Jam, Whole Grain Dijon

RIBEYE 46.00 **GF**
14oz. Ribeye, Truffled Potato Gratin, Grilled Asparagus

STEAK FRITES 40.00 **GF**
14oz. Center Cut New York Strip, Bernaise Sauce, Truffle Parm Fries

SURF & TURF 61.00
8oz. Filet Mignon, Lobster Mac N Cheese, Grilled Asparagus, Steak Butter

GF-GLUTEN FRIENDLY **V**-VEGETARIAN **VE**-VEGAN **P**-PESCATARIAN

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



ROSE/BUBBLES

VAL D'OCA, PROSECCO 9/36

Green Apple, Honeydew, Pear

AIMERY, BRUT ROSE 8/32

Strawberries, Cream, Orange Zest

FAMAHEY, ROSE 8.00 8/32

Citrus, Canteloupe, Flowers

WHITE WINE

DAVID HILL, RIESLING 9/36

Green Apple, Grapefruit, Orange

STONEWOOD, PINOT GRIGIO 8/32

Nectarine, Passion Fruit, Citrus

MANU, SAUVIGNON BLANC 9/36

Grapefruit, Melon, Passionfruit

LIGHT HORSE, CHARDONNAY 8/32

Meyer Lemon, Honey, Apricot

GIRASOLE, MUSCAT 10/40

Peach, Spritz, Playfully Sweet

RED WINE

STONEWOOD, PINOT NOIR 8/32

Cherries, Chocolate, Oak

SADDLEBRED, PINOT NOIR 8/32

Cranberry, Candied Cherry, Cassis

PEIRANO ESTATE, MERLOT 11/44

Violets, Pipe Tobacco, Black Currant

FAMAHEY, MALBEC 11/44

Vanilla, Blackberry, Red Fruit

OBLIVION, CABERNET SAUVIGNON 11/44

Baking Spices, Chocolate, Cedar

BY THE BOTTLE

SAINI VINEYARDS,
DRY CREEK VALLEY SAUVIGNON BLANC 60

Passionfruit, Pineapple, Jasmine

ALBERT BICHOT, CHABLIS 65

White Flowers, Flint, Vivacity

DAVID HILL ESTATE,
WILLAMETTE VALLEY RESERVE CHARDONNAY 60

Minerals, Lime Leaf, Green Apple

NORTHWEST RIDGE,
WILLAMETTE VALLEY PINOT NOIR 50

Spicy Oak, Blueberry Pie, Mushroom

LONGBOARD, DAKINE VINYARD MERLOT 75

Dried Herbs, Dark Chocolate, Lucious Red Fruits

JAMIESON RANCH DOUBLE LARIAT
NAPA CABERNET SAUVIGNON 80

Black Cherry, Cigar Box, Powerful Berries

CRAFT COCKTAILS

LIMONCELLO MARTINI 11

Limonchello, Vodka, Deep Eddy's, Lemon Peel

MCDONOUGH MARTINI 14

Gin, Rose Geranium Vermouth, Pomegranate, Turbinato

SUMMER OF LOVE 10

Tequila, Triple Sec, Pineapple Juice, 1821 Chili Lime Bitters, Tajin Rim

I'LL BE HERE A WHILE 10

Tequila, Lemon, Triple Sec, Lime, Prickly Pear, Salt Rim

CLASSIC NEGRONI 14

Bombay Sapphire Gin, Campari, Sweet Vermouth

WATERMELON MOJITO 11

Lite Rum, Agave, Fresh Watermelon, Mint

GOT A GOOD FEELIN' 12

Dark Rum, Creme de Banana, Turbinato, Cream, Caramel Drizzle

MURPHY'S MANHATTAN 15

Bianco Vermouth, Earl Grey Bitters, Basil Haydens Bourbon, Black Cherry

WHISKEY SUMMER 10

Peach, Orange, Lemon, Basil

STARSHINES OLD FASHIONED 12

Four Roses Small Batch Bourbon, Turbinado, Sweet Vermouth, Orange Peel

FLIGHTS

MIMOSA 13

BEER 12

WINE 20

WHISKEY 32

TEQUILA 30

BEER

MICHELOB ULTRA 5

BUD LITE 5

SAM ADAMS SEASONAL 5

SWEETWATER 420 5

LINECREEK FIRST CRUSH 6

ASK YOUR SERVER ABOUT OUR ROTATING CRAFT
BEER SELECTIONS!

N/A BEVERAGES

FOUNTAIN SODA 3

Coke, Diet Coke, Sprite, Dr Pepper, Powerade, Minute Maid Lemonade

SPARKLING LORINA 3

Blood Orange, Lemonade, Pink Lemonade

ICED TEA 3

Sweet or Unsweet add Peach or Raspberry Flavoring +.50

FRUIT JUICE 4

Orange, Cranberry, Pomegranate

DRIP COFFEE 3

HOT TEA 3

ESPRESSO 4

DECAF ESPRESSO 4

AMERICANO 4

CAPPUCCINO 4

LATTE 4

RED BULL 4