



Appetizers

Reserve House Salad or Soup of the Day - 3

French Onion Soup

Broiled with Swiss and Parmesan crust - 5

Chicken Wings

Served with blue cheese dressing, crudités, choice of sweet soy glaze or spicy buffalo sauce - 8

Chicken Strips and Fries

Served with either barbecue sauce, honey mustard, or buttermilk ranch - 8 piece - 9 / 4 piece - 5

Sliders

Foursome of mini beef patties, or huli-huli pork with spicy sweet aioli, cheddar cheese, grilled onions, on dollar rolls, Yukon Gold potato chips - 10

Chicken Quesadilla

Tortilla filled with grilled chicken and shredded cheese, served with chipotle-tomato salsa and sour cream - 8

Spinach Artichoke Dip

Baked and served with grilled flat bread - 8

Crab Cakes

Pan-seared Dungeness crab cakes, spicy sweet pepper aioli, sweet lemon oiled baby greens
2 piece - 14 / 3 piece - 21

Nachos

Tri-colored chips layered with seasoned ground beef, cheese, jalapeños, chipotle salsa, black olives, and sour cream - 9

Criss Cut Fries

Crispy criss cut fries covered with melted cheddar and jack cheeses, diced bacon, scallions, served with sour cream and chipotle salsa - 8

Salads

*Add grilled chicken or salmon to any salad:
Chicken - 3 / Alaskan Wild Salmon - 5*

Caesar Salad

Crisp romaine hearts tossed with creamy lemon-garlic dressing, Parmesan and Asiago, house made croutons - 5/9

Reserve Salad

Mixed greens with raspberry vinaigrette, dried cranberries, Rogue Oregon blue cheese, candied nuts - 7/11

Crab & Bay Shrimp Louie Salad

Chopped romaine tossed in Louie dressing, with Dungeness crab, Bay shrimp, avocado, tomatoes, chopped egg, cucumber, asparagus - 9 / 14

Pastas & Entrées

Cajun Chicken Pasta

Grilled chicken breast seasoned with Cajun seasoning, bell peppers, onions, lemon cream sauce, Parmesan - 10

Lasagna

Fresh egg pasta sheets layered with three cheeses, beef, pork sausage, red sauce - 11

Sirloin Steak

Spice rubbed 8 oz. sirloin steak, Yukon Gold mashed potatoes, Reserve steak sauce, seasonal vegetables - 15

Flatiron Steak

Grilled 9oz. Natural flatiron steak topped with blue cheese butter, served with Yukon Gold mashed potatoes, seasonal vegetables - 15

Lamb Andouille Meatloaf

Baked with heirloom tomato paste, served with seasonal vegetables, Yukon Gold mashed potatoes, wild mushroom gravy - 14

Wild Alaskan Salmon

Pan seared blackened Alaskan salmon, sweet lemon pepper aioli, lemon greens, dirty rice, seasonal vegetables - 14

Fried Razor Clams

Pan fried razor clams, lemon butter sauce, Yukon Gold mashed potatoes, seasonal vegetables - 15

Parties of 8 or more will be assessed an
18% gratuity on one check.



Burgers, Sandwiches, Etc...

Unless otherwise specified, all burgers and sandwiches are served with microbrew fries

Vintage Burger

Grilled half pound patty topped with Tillamook cheddar, smoked bacon, lettuce, red onion, tomato, mayo - 10

Buffalo Burger

Grilled half pound spiced rubbed patty, buffalo sauce, Oregon blue cheese, balsamic greens, avocado spread - 11

Philly Cheese Steak

Shaved sirloin with sautéed mushrooms, onions, pepperoncinis, white American cheese, mayo - 10

Reuben

Natural corned beef on dark rye with kosher sauerkraut, melted Swiss cheese, Russian dressing - 10

Reserve French Dip

House roasted prime rib, thinly sliced, served with au jus and creamy horseradish - 11 (with Swiss -12)

Deli Sandwich

Choice of turkey, ham, tuna salad, or veggie with cheese, lettuce, red onion, tomato, mayo, fruit salad, Yukon Gold potato chips - 8 (half sandwich - 6)

Turkey Club Sandwich

Three slices of bread, smoked turkey, bacon, cheese, lettuce, red onion, tomato, mayo, Yukon Gold potato chips - 10

Chicken Wrap

Grilled or breaded chicken breast, cheddar-jack cheese blend, lettuce, diced red onion, tomatoes, mayo, wrapped in a flour tortilla, Yukon Gold potato chips - 9

Dungeness Crab Melt

Dungeness crab, Bay shrimp, mayo, sliced tomatoes, Tillamook cheddar cheese, avocado, served on sourdough with side salad - 13

Halibut Fish and Chips

Crispy ale-battered Alaskan Halibut, coleslaw, microbrew fries, house made tartar sauce
2 piece - 11 / 3 piece - 14

Weekly Specials in The Vintage Room

Thursday Evenings

Live music from 6pm-8pm
50% off all Bottled Wine

Friday Evenings

Prime Rib

Served with choice of potato, seasonal vegetables, horseradish, and au jus
10oz - 23
16oz - 30

Saturday Evenings

Chef's Seasonal Special

Each Saturday evening our chefs will present a different dish for your enjoyment!

Dinner Menu offered Thursday-Saturday
5pm-8pm

Lunch Menu offered 7 days a week

Desserts

Pecan Chocolate Brownie Sundae

Pecan chocolate brownie, Amarena cherries, strawberry ice cream, chocolate sauce - 7

Spiced Bread Pudding

Warm bread pudding, banana-bourbon caramel sauce, spiced whip cream - 5

Baked Pear-Cranberry Crisp

Sliced pears and cranberries with streusel topping, served with vanilla bean ice cream - 6

Cheesecake of the Moment

Made fresh in house, please ask server for today's featured flavor - 5

Crème Brûlée

Rich Madagascar vanilla bean custard torched with turbinado sugar & served alongside a chocolate drizzled shortbread cookie - 5

Featured Ice Creams and Sorbet

Flavors vary, please ask your server for today's offerings
1 scoop - 2 3 scoops - 4