

LOCALLY INSPIRED

# WILLAMETTE VALLEY GRILL

## STARTERS

### SOUP OF THE DAY

CHEF'S DAILY SPECIAL  
CUP 4.5 BOWL 5.5

### MARGHERITA FLAT BREAD

FLAT BREAD, MARINARA, FRESH  
MOZZARELLA, FRESH TOMATO,  
FRESH BASIL 8

### ANTIPASTO PLATTER

FRESH MOZZARELLA, PROVOLONE,  
PROSCIUTTO, MORTADELLA,  
MARINATED OLIVES,  
PEPPERONCINI, GRILLED  
CROSTINI 9

### DUNGENESS CRAB & SPINACH DIP

HOUSE-MADE SPINACH DIP  
TOPPED WITH DUNGENESS  
CRAB, GRILLED CROSTINI 9

### BBQ PRAWNS

PRAWNS TOSSED IN OUR  
HOUSE-MADE ORANGE CHIPOTLE  
BBQ SAUCE SERVED OVER A  
HERB AND LEMON ZEST RED  
QUINOA CAKE 7

### HUMMUS PLATE

HOUSE-MADE CITRUS HUMMUS,  
MIXED MARINATED OLIVES,  
LAVASH BREAD 8

### CHEESE DUO

OREGON BLEU AND GOUDA  
CHEESES, DRIED APRICOT,  
CRANBERRY, POWDERED  
HAZELNUT, STRAWBERRY WITH  
GRILLED CROSTINI 9

### MUSHROOM MEDLEY

SAUTEED OF SHITAKE,  
PORTOBELLO, PANCETTA,  
LEEKS, GARLIC AND WINE,  
GRILLED CROSTINI 6.5

### SEARED AHI TUNA\*

SERVED WITH WAKAME SALAD,  
PICKLED GINGER, WASABI AIOLI,  
CHOICE OF SESAME OR  
BLACKENED 10

### STEAMER CLAMS\*

MANILA CLAMS SAUTÉED WITH  
PANCETTA, LEEKS, TOMATO,  
GARLIC, WINE, BUTTER, HERBS,  
GRILLED CROSTINI 13

\*CONSUMING RAW OR UNDER-COOKED  
MEAT, POULTRY, SEAFOOD, SHELLFISH, OR  
EGGS MAY INCREASE THE RISK OF FOOD  
BORNE ILLNESS ESPECIALLY IN CHILDREN  
OR PEOPLE WITH CERTAIN MEDICAL  
CONDITIONS.

ALERT YOUR SERVER IF YOU HAVE SPECIAL  
DIETARY REQUIREMENTS

## ENTRÉE SALADS

### BISTRO SALAD

MIXED GREENS, POACHED BARTLETT PEAR, OREGON BLEU CHEESE,  
CARAMELIZED ONION, POWDERED HAZELNUTS, TOSSED IN A HOUSE-  
MADE BALSAMIC VINAIGRETTE 13  
ADD SALMON\* 8 

### CHOPPED CHICKEN SALAD

GRILLED CHICKEN, ROMAINE, GRAPE TOMATOES, BACON, AVOCADO,  
RED ONION, SWEET CORN, TOSSED IN CILANTRO DRESSING 13.5

### PACIFIC RIM SALAD

SESAME CHICKEN, ROMAINE, RED CABBAGE, CARROTS, RED PEPPERS,  
BASIL, WONTON STRIPS, TOSSED IN A SESAME SOY VINAIGRETTE 14

### PEPPER STEAK SALAD

MIXED GREENS, RED RADISH, RED BELL PEPPERS, RED ONION, GRAPE  
TOMATOES, GOAT CHEESE, PEPPERED SIRLOIN, TOSSED IN  
CHIMICHURRI DRESSING 18

## HOUSE SPECIALTIES

### BISTRO BURGER

SNAKE RIVER FARMS KOBE BEEF, BRIOCHE BUN, HOUSE SPREAD,  
GOUDA CHEESE, PANCETTA, LETTUCE, TOMATO, HAND-CUT FRIES  
TOSSED IN ROSEMARY SALT 13

### MICROBREW BATTERED HALIBUT

THREE PIECE BATTERED HALIBUT WITH HAND-CUT FRIES, BROCCOLI-  
SLAW, CITRUS TARTAR SAUCE 18

### HOUSE SMOKED RIBS

GLAZED WITH APRICOT BOURBON SAUCE, HAND-CUT FRIES  
HALF-RACK 14 FULL-RACK 19

### CHICKEN & ROSEMARY WAFFLE

FRIED CHICKEN TENDERS, ROSEMARY WAFFLE, AVOCADO,  
ROSEMARY & CHIVE BUTTER, SAMBAL-INFUSED MAPLE SYRUP 12

## PASTAS

### BUTTERNUT SQUASH & GORGONZOLA RAVIOLI

BROWN BUTTER SAGE SAUCE TOPPED WITH TOASTED OREGON  
HAZELNUTS, BLEU CHEESE, LEEKS 17

### SEAFOOD PESTO PASTA

COLD-SMOKED SALMON, PRAWNS, SCALLOP, ARTICHOKE HEARTS,  
SUNDRIED TOMATOES, CAPERS, LINGUINE, TOSSED IN HOUSE-MADE  
LIGHT PESTO CREAM SAUCE 19

### HARVEST PRIMAVERA

LINGUINE PASTA SAUTÉED IN OLIVE OIL WITH HERBS, GRAPE  
TOMATOES, ROASTED GARLIC, MUSHROOMS, KALE, ASPARAGUS,  
RED PEPPER, TOPPED WITH FETA CHEESE AND FRESH BASIL 15

### CRAWFISH MACARONI & CHEESE

BLEND OF PEPPERJACK, PARMESAN, CHEDDAR CHEESE, TOSSED IN  
JALAPENO AND CHIVE SPIRELLI PASTA, PANCETTA LARDOONS,  
TOPPED WITH HERBED BREADCRUMBS AND CRAWFISH 18

### CHICKEN PASTA

SAUTÉED CAPERS, ARTICHOKE HEARTS, TOMATO, SHALLOTS,  
GARLIC, WINE, BUTTER, TOSSED IN LINGUINI PASTA 12



GLUTEN FREE



LACTO-OVO-  
VEGETARIAN



DAIRY FREE

# AN AMERICAN BISTRO

SEASONALLY FRESH

## ENTRÉES

ADD SIDE SALAD OR CUP OF SOUP 3

- PACIFIC WILD SALMON\***    
SEARED SOY GINGER SALMON, SAUTÉ OF RICE PILAF, KALE, RED BELL PEPPER, SNOW PEAS 23
- PAN-SEARED HALIBUT\***   
PAN-SEARED HALIBUT ATOP AN HERB AND LEMON ZEST RED QUINOA CAKE, BABY CARROT WITH TOPS, TOMATILLO SAUCE 24
- CHARBROILED BONE-IN PORK CHOP**  
SOUTHERN SPICE RUBBED PORK CHOP, HOUSE POTATOES, SAUTÉ OF KALE, RED BELL PEPPER, PANCETTA, MARSALA DEMI 19
- HENNY FARM LAMB**    
LOCAL FENNEL DUSTED LAMB, FINGERLING POTATOES ROASTED ZUCCHINI, PEARL ONION, GRAPE TOMATO, PLUM GLAZE 24
- PROSCIUTTO-WRAPPED FILET**   
10OZ CHARBROILED FILET WRAPPED IN PROSCIUTTO TOPPED WITH CHIVE AND ROSEMARY BUTTER, FINGERLING POTATOES, ROASTED ZUCCHINI, PEARL ONION, GRAPE TOMATO 34
- CHIMICHURRI RIBEYE**   
12OZ CHARBROILED RIBEYE, HOUSE POTATOES, GRILLED ASPARAGUS, CHIMICHURRI SAUCE 29
- NEW YORK STRIP**  
8OZ CHARBROILED NEW YORK STRIP, HOUSE POTATOES, BABY CARROTS WITH TOPS, PORT DEMI 24
- GRILLED CHICKEN**    
CITRUS MARINATED CHICKEN, MANGO SALSA, SPAGHETTI SQUASH 15
- BROILED TROUT\***   
MARINATED AND BROILED, CIDER CREAM SAUCE, APPLE CHIPS, BABY CARROTS WITH TOPS 16

## OUR STORY

AT WILLAMETTE VALLEY GRILL OUR PASSION AND FOCUS IS TAKING SEASONAL & LOCAL PRODUCTS AND TRANSFORMING THEM INTO DISHES THAT CREATE A MEMORABLE EXPERIENCE.

FROM OUR LOCALLY SOURCED LAMB FROM HENNY FARMS IN SALEM, OREGON TO OUR KOBE BEEF FROM IDAHO WE SEARCH THE PACIFIC NW FOR INGREDIENTS THAT WE CAN SHOWCASE TO OFFER YOU, OUR GUEST, SOMETHING ENTICING.

COMPLIMENT YOUR MEAL WITH A SELECTION FROM OUR NW INSPIRED WINE LIST, OR CHOOSE FROM ONE OF MANY OF OUR HANDCRAFTED COCKTAILS.

JOIN US EACH WEEK AS WE TAKE YOU ON A CULINARY JOURNEY WITH OUR WEEKLY FRESH SHEETS.

BE INSPIRED.  
EAT & DRINK WELL.

## DRAFT BEER

- ROTATING HANDLE (ASK YOUR SERVER) 4.75
- BRIDGEPORT IPA 4.75
- WIDMER HEFEWEIZEN 4.75
- DESCHUTES MIRROR POND 4.75
- COORS LIGHT 3.75

## BOTTLED BEER

- DESCHUTES BLACK BUTTE PORTER 4.5
- CORONA 4.5
- HEINEKEN 4.5
- BUDWEISER 3.5
- BUD LIGHT 3.5
- MGD 3.5
- MILLER LITE 3.5
- COORS NON-ALCOHOLIC 3.5

