
Dinner

Starters

Alaskan Wild Sockeye Salmon Cakes

House made & served on mixed greens w/a caper dill aioli 11.50

Smoked Columbia River Sturgeon Spread

Surrounded by capers, olives, pepperoncini & warm bread 13.95

House Made Artichoke Dip

Served w/ warm sourdough baguette & carrots 11.50

Goat Cheese & Sun Dried Tomato Torta

W/ roasted garlic, extra virgin olive oil, balsamic vinegar & warm bread 13.50

Entrées

Quattro Formaggio w/ Andouille

Penne pasta w/ a rich & creamy four cheese sauce & fresh seasonal vegetables. 17.75

W/o the sausage (vegetarian) 15

sub five prawns for the sausage. 20

Jerked Style Pork Medallions

Served over coconut jasmine rice w/ pineapple jalapeno salsa & sautéed kale. 18.50

Grilled Certified Angus Beef Ribeye Steak

Seasoned w/our house blend spice mix, flame grilled and complimented w/ garlic herb butter.

Served w/ seasonal vegetables and buttermilk garlic mashed potatoes 26

House Smoked Salmon Alfredo

Smoked wild salmon in a rich alfredo cream sauce over fettuccini 18.50

Sauteed Cajun Prawns & Andouille

Served over fusilli pasta w/a rich Cajun cream sauce. 19

Wild Northwest Salmon

Flame grilled & served w/a fresh mustard dill sauce, wild rice pilaf & seasonal vegetables 24

BRG Meat Lasagna

Meaty, cheesy & saucy!! Everything a great lasagna should be. 15

Thai Peanut Chicken

Grilled chicken breast topped w/a mild Thai peanut sauce
and served over coconut jasmine rice with seasonal vegetables 17.50

Home Style Meatloaf

w/ buttermilk garlic mashed potatoes, gravy & vegetables. Just the way it ought to be 14.50

Meat and eggs undercooked to your specification may increase your risk of food borne illness, especially if you have certain medical conditions.

Split checks are not a problem. On parties of seven or more, an 18% gratuity will be added to the final bill.

Salads

Northwest Salad

House smoked wild salmon w/ bleu cheese, roasted pepitas, tomatoes, raisins & mixed greens 13.95

Fresh Spinach w/ Grilled Portobello

Blue Cheese crumbles, bacon, marinated red onion, toasted almonds & hardboiled egg
w/ our roasted garlic vinaigrette 11.95 Sub grilled tri tip steak 13.95

Wild Sockeye Salmon Salad

W/our own mustard dill dressing 15.95

Grilled Chicken Caesar 12.95

W/o chicken 9.95

All our house made salad dressings are available to go! 6. a pint

Fish and Chips

A dinner portion of golden fried cod served w/ crispy fries,
house made sesame coleslaw and caper/dill aioli 13.95

Sandwiches

With your choice of fries, black bean chili, or soup of the day. Sub sweet spud fries, tots or green salad for \$1.5

Chipotle Chicken Sandwich

Marinated & grilled chicken breast w/ jalapenos, swiss, chipotle mayo & served on a pub bun 12.50

Grilled Tri Tip Sandwich

Grilled Certified Angus Beef served on a pub bun w/ mayo, grilled onions,
swiss cheese, lettuce & tomato. 12.95

Corned Beef Reuben

A pile of house roasted corned beef, swiss cheese, sauerkraut & thousand island dressing on marbled rye.
Arguably the best reuben in the Gorge. 12.50

Vegi Burger

Our hand crafted walnut patty w/ grilled onions, mushrooms & swiss cheese.
Served on a wheat roll w/ greens & mayo 12.50

Hamburgers

Hand formed Certified Angus Beef patty served on an onion roll w/ lettuce, tomato & mayo.

Served w/ your choice of fries, black bean chili, or soup of the day. Sub sweet spud fries, tots or green salad for 1\$

Basic Burger 8.95

Tillamook Cheddar, Green Chili & Smoked Bacon 11.95

Grilled Onions, Mushrooms & Swiss Cheese 11.95

Hickory Smoked Bacon & Bleu Cheese 11.95

The Double Dekker

Two hand formed Certified Angus beef patties w/ double tillamook cheddar & onions.

Served on a pub bun. The ultimate cheese burger! 13.95

Thank you for supporting your local independent restaurants.

Visit us on the web at www.thebigrivergrill.com

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