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# Dinner

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## Starters

### **Alaskan Wild Sockeye Salmon Cakes**

House made & served on mixed greens w/a caper dill aioli 11.95

### **Smoked Columbia River Sturgeon Spread**

Surrounded by capers, olives, pepperoncini & warm bread 14.95

### **House Made Artichoke Dip**

Served w/ warm sourdough baguette & carrots. 12.95

### **Goat Cheese & Sun Dried Tomato Torta**

W/ roasted garlic, extra virgin olive oil, balsamic vinegar & warm bread 13.95

## Entrées

### **Spicy Chorizo & Prawns**

Prawns & chorizo w/ shallots, garlic, bell peppers, mushrooms & olives sautéed in a spicy tomato sauce.

Served over fusilli pasta w/ toasted garlic baguette. 21

### **Homestyle Fried Chicken**

Two piece boneless chicken, hand breaded & served w/ seasonal vegetables, mashed potatoes & gravy 19

### **Jerked Style Pork Medallions (GF)**

Served over coconut jasmine rice w/ mango, pineapple salsa & sautéed kale w/ bacon 20

### **12oz Grilled Certified Angus Beef Ribeye (GF)**

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

Served w/ seasonal vegetables and buttermilk garlic mashed potatoes 29

### **House Smoked Salmon Alfredo**

Smoked wild salmon in a rich alfredo cream sauce w/ basil & tomatoes over fettuccini 21

### **Wild Northwest Salmon**

Flame grilled & served w/a fresh mustard dill sauce, wild rice pilaf & seasonal vegetables 26

### **Big River Grill Lasagna**

Meaty house-made lasagna. Served cheesy & saucy w/ garlic baguette 18

### **Thai Peanut Chicken (GF)**

Grilled chicken breast topped w/a mild Thai peanut sauce  
and served over coconut jasmine rice with seasonal vegetables 19

### **Home Style Meatloaf**

W/ buttermilk garlic mashed potatoes, gravy & vegetables. Just the way it ought to be 17

**On parties of seven or more, an 18% gratuity will be added to the final bill.**

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

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# Salads

## **Northwest Salad**

House smoked wild salmon w/ bleu cheese, roasted pepitas, tomato, craisins & mixed greens 14.95

## **Fresh Spinach w/ Grilled Portobello**

Bleu Cheese crumbles, bacon, marinated red onion, toasted almonds & hardboiled egg  
w/ our roasted garlic vinaigrette 13.50      Sub grilled tri tip steak 14.95

## **Wild Sockeye Salmon Salad**

W/our own mustard dill dressing 16.95

**Grilled Chicken Caesar** 13.95    w/o chicken 10.95

All our house made salad dressings are available to go! 6.5 a pint

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## **Fish and Chips**

A dinner portion of golden fried cod served w/ crispy fries,  
house made sesame coleslaw and caper dill aioli 16

# Sandwiches

With your choice of fries, black bean chili, or soup. Sub sweet spud fries, tots or green salad \$2.5

## **Homestyle Fried Chicken Sandwich**

Cajun fried chicken breast, stoneground honey mustard, pickles & coleslaw. Served on a pub bun 13.95

## **Wet Meatloaf Sandwich**

Housemade meatloaf, mayo, ketchup, gravy & grilled onions served on ciabatta 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 13.95

## **Vegi Burger**

Our hand crafted walnut patty w/grilled onions, mushrooms & swiss cheese.  
Served on a wheat roll w/greens & mayo 13.95

# Hamburgers

Hand formed certified Angus Beef patty served on an onion roll w/lettuce, tomato & mayo.  
Served w/ choice of fries, black bean chili, or soup. Sub sweet spud fries, tots or green salad \$2.5

**Tillamook Cheddar, Green Chili & Smoked Bacon** 13.5

**Grilled Onions, Mushrooms & Swiss Cheese** 13.5

**Hickory Smoked Bacon & Bleu Cheese** 13.5

**High Valley Farm** (ham, bacon, egg & american cheese) 14.5

**Country Sweet BBQ Burger** (topped w/shredded smoked bbq pork) 14.5

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## **The Double Dekker**

Two hand formed Certified Angus beef patties w/double tillamook cheddar & onions.  
Served on a pub bun. The ultimate cheese burger! 15.95

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