
Dinner

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 15.95

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 14.5

Entrées

Cajun Prawns & Sausage

Sauteed in a spicy tomato sauce w/ shallots, spinach, garlic, bell peppers, mushrooms & olives.

Served over fusilli w/ grilled garlic baguette. 22

Homestyle Fried Chicken

Two hand breaded boneless cajun breasts, seasonal vegetables, mashed potatoes & covered in brown gravy 19

Jerked Style Pork Medallions (GF)

Served over coconut jasmine rice w/ pineapple mango pico & sautéed kale w/ bacon 21

Grilled Certified Angus Beef Ribeye (GF)

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

Served w/ seasonal vegetables and buttermilk garlic mashed potatoes 29

House Smoked Salmon Alfredo

House smoked wild sockeye salmon in a rich alfredo sauce w/ basil, shallots & tomatoes over fettuccini 22

Wild Northwest Sockeye Salmon

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

Big River Grill Lasagna

House-made lasagna served cheesy & saucy w/ garlic baguette. Choose either meaty or vegetarian 19

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 & seasonal 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.

Salads

Northwest Salad

House smoked wild salmon w/ bleu cheese, roasted pepitas, tomato & crasins 15.25

Spinach w/ Grilled Portobello

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

Wild Sockeye Salmon Salad

w/our own mustard dill dressing 17.25

Grilled Chicken Caesar 13.95 w/o chicken 10.95

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

Fish and Chips

Three Pieces of golden fried cod served w/ crispy fries,
house made sesame coleslaw and caper dill aioli 17.5

Sandwiches

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

Homestyle Cajun Fried Chicken Sandwich

fried chicken breast, stoneground honey mustard, pickles & cajun coleslaw on a pub bun. 14.25

Wet Meatloaf Sandwich

house-made meatloaf, mayo, ketchup, gravy & grilled onions on a ciabatta roll. 12.95

Corned Beef Reuben

house braised corned beef, swiss cheese, sauerkraut & thousand island on marbled rye.

Arguably the best reuben in the Gorge 14.25

Vegi Burger

Our hand crafted walnut patty w/grilled onions, mushrooms & swiss cheese.

Served on a wheat roll w/lettuce, tomatoes & mayo 14.25

Hamburgers

Hand formed certified Angus Beef patty cooked to medium & served on an onion roll w/lettuce, tomato & mayo.

Served w/ choice of fries, black bean chili, or soup. Sub sweet fries, tots or green salad \$2.5#

Tillamook Cheddar, Green Chili & Smoked Bacon 13.75

Grilled Onions, Mushrooms & Swiss Cheese 13.75

Hickory Smoked Bacon & Bleu Cheese 13.75

High Valley Farm (ham, bacon, fried egg & American cheese) 14.95

High on Fire (fire mayo, candied jalapenos, pepperjack & bacon) 15.95

The Double Dekker

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

Served on a pub bun. The ultimate cheese burger! 16.95

Thank you for supporting your local independent restaurants.