
Dinner

Starters

Alaskan Wild Sockeye Salmon Cakes

House made & served on mixed greens w/a caper dill aioli 10

Smoked Sturgeon Spread

A customer favorite for 18 years. surrounded by capers, olives, peppercini & warm bread 11

House Made Artichoke Dip

Served with crispy crustini 9

Goat Cheese & Sun dried Tomato Torta

w/roasted garlic, extra virgin olive oil, balsamic vinegar & warm bread 10

Entrées

Perhaps a salad before your entrée? Choose from our selection on the flip side

House Smoked Salmon Alfredo

smoked wild salmon in a rich alfredo cream sauce over fettuccini 16

Grilled Adobo Pork Loin

A mildly spicy mix rubbed on the marinated loin before grilling served w/a cranberry apple glaze, grilled polenta & seasonal vegetables 17

Grilled Certified Angus Beef Ribeye Steak

marinated in olive oil and balsamic, grilled and complimented w/seared mushrooms. Served w/ seasonal vegetables and buttermilk garlic mashed potatoes 23

Thai Peanut Chicken

Grilled chicken breast topped w/a mild Thai peanut sauce and served over coconut jasmine rice with seasonal vegetables 16

Wild Northwest Salmon

flame grilled & served w/a fresh mustard dill sauce, rice & seasonal vegetables 21

Joe's Garlic Shrimp

Prawns griddled w/garlic and spices, served atop bowtie pasta in a rich sauce of fire roasted tomatoes, bacon, and smoked feta cheese 18

Italian Baked Penne Pasta

w/gruyere, mozzarella and grated parmesan cheeses, roasted garlic, fresh basil and sundried tomatoes. Baked in a mild cream sauce & garnished w/crispy shallots 14
Add grilled chicken 17 add five garlic shrimp 20

Spaghetti w/Home Made Meatballs

our version of the Italian classic served w/garlic bread 12

Home Style Meatloaf

w/ buttermilk garlic mashed potatoes, gravy & vegetables. just the way it ought to be 13

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

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

Salads

Panzanella Parmigiana Salad

Crispy prosciutto, fresh mixed greens, hazelnuts, parmesan cheese, roma tomato and cubes of crusty bread in a red wine and shallot vinaigrette 10

Wild Northwest Salmon Salad

w/our own mustard dill dressing 13

Fresh Spinach w/Grilled Portobello

blue cheese crumbles, bacon, marinated red onion, toasted nuts & hardboiled egg
W/ our roasted garlic vinaigrette 11

Grilled Chicken Caesar 11.50

w/o chicken 8.50

Dinner Salad of Mixed Greens 3

Cup of house made soup 3



Our dinner salads are served w/your choice of the following house made dressings:
Tomato Basil, Roasted Garlic Vinaigrette, Bleu Cheese, Ranch, Thousand Island

All our house made salad dressings are available to go! 5.50 a pint

Sandwiches

With your choice of pasta salad, black bean chili, or soup of the day. Sub a green salad for \$1

Grilled Steak Sandwich

Certified Angus Beef served on rustic bread w/roasted red pepper mayo, grilled onions, lettuce & toms 10.5

Grilled Veggie & Portobello

Basted w/a garlic vinaigrette. served on house made foccacia w/swiss, dijon mayo & greens 9.50

Corned Beef Reuben

A pile of house roasted corned beef, swiss cheese, sauerkraut & thousand island dressing on marbled rye
arguably the best reuben. no brag... just fact 9.75

Veggie Burger

our homemade walnut patty w/grilled onions, mushrooms & swiss cheese
served on a wheat roll w/greens & mayo 9.5

Hamburgers

Certified Angus Beef house made patty served on an onion roll w/greens, tomato & mayonnaise.
All are served with your choice of pasta salad, black bean chili, or soup of the day. Sub a green salad for 1\$

Hickory Smoked Ham, Tillamook Cheddar & Barbecue Sauce 9

Smoked Bacon, Tillamook Cheddar & Green Chilies 9

Grilled Onions, Mushrooms, and Swiss Cheese 9

Certified Angus Beef Burger 7.5

The Double King

Two hand formed natural Angus beef patties w/double tillamook cheddar & onions.
served on a kaiser roll. the ultimate cheese burger! 11

Thank you for supporting your local independent restaurants.

Visit us on the web at www.thebigrivergrill.com

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