



## COCKTAILS

### **MARIONBERRY MULE \$9.50**

Oregon Marionberry Vodka, Fresh Lime Juice, Ginger Beer

### **CLASSIC OLD FASHIONED \$10.00**

*Bulleit Bourbon, Proof Old Fashioned Syrup, Orange Bitters*

### **BLOOD ORANGE MARGARITA \$10.00**

Blood Orange Puree, House-made Sweet & Sour, Triple Sec, Fresh Lime, Cazadores Silver Tequila

### **SOUTHERN PEACH LONG ISLAND ICED TEA \$10.00**

*Tanqueray Gin, Tito's Vodka, Bacardi Rum, Peach Schnapps, House-made Sweet & Sour*

### **COCONUT RUM MOJITO \$9.50**

Malibu Rum, Coconut Puree, Fresh Mint and Lime, Soda Water

### **CHERRY LEMONADE \$7.50**

Maraschino Cherry Syrup, Fresh Squeezed Lemonade, Tito's Vodka

### **BOSTON SOUR \$9.00**

Maker's Mark Bourbon, Fresh Lemon Juice, House-made Simple Syrup, Finished with Egg White

### **MANGO HABAÑERO MARGARITA \$10.00**

Mango and Habañero Puree, House-made Sweet & Sour, Triple Sec, Fresh Lime, Cazadores Silver Tequila

### **KBAR SCREWDRIVER \$7.00**

Fresh Squeezed Orange Juice, Tito's Vodka

## ON TAP

Ask Server for Today's Draft Selections

## BOTTLED BEER

Deschutes Black Butte Porter

Budweiser

Bud Light

Coors

Coors Light

Corona

Widmer Hefeweizen

Modelo



## ***STARTERS***

### **STEAMED CLAMS**

White Wine, Garlic, Fresh Herbs, Garlic Crostini  
\$17

### **JUMBO PRAWN COCKTAIL**

Chilled Prawns, Fresh Lemon, Brandy Cocktail Sauce  
\$18

### **SEARED SCALLOPS**

Applewood Smoked Bacon and Wild Mushroom Ragout  
\$23

### **CHILLED LOBSTER TACOS**

Crispy Corn Tortillas Filled with Lobster Meat, Pineapple Salsa  
and Avocado Cream  
\$16

### **CAPRESE SALAD**

Heirloom Tomato, Crispy Prosciutto, Fresh Burrata, Basil Salt with White Balsamic Vinaigrette  
\$12

### **BRAISED BEEF RAVIOLI**

Mushroom Demi-Glace, Fried Leeks, Crème Fraiche  
\$14

## ***SALADS***

### **ICEBERG WEDGE SALAD**

House-Made Bleu Cheese Dressing, Red Onions, Applewood Smoked Bacon,  
Rogue Creamery Smoked Bleu Cheese  
\$10

### **ROASTED BEET SALAD**

Mixed Greens, Macadamia Nut-Crusted Goat Cheese, Balsamic Reduction  
\$14

## ***ENTREES***

*All entrées served with choice of soup du jour or salad*

### **PORK FLAT IRON STEAK**

Roasted Brussels Sprouts, Bleu Cheese Mashed Potatoes, Memphis Dry Rub  
\$28

### **BLACKENED HALIBUT**

Roasted asparagus, Yukon Gold Mashed Potatoes, pickled cucumber and onion, roasted red pepper  
coulis, micro cilantro  
\$39

### **JUMBO SCALLOPS**

Sautéed mushrooms, wild rice medley, saffron cream sauce  
\$42

### **FILET MIGNON**

Charbroiled to order and served with seasonal vegetables and choice of starch  
8 oz Regular \$47 6oz Petite \$40

### **14 oz RIBEYE STEAK**

Charbroiled to order and served with seasonal vegetables and choice of starch  
\$45

*Add a side of Béarnaise or Demi-Glace to your steak for \$3*