

A high-contrast, black and white silhouette of a cowboy wearing a wide-brimmed hat, sitting on a horse. The cowboy is facing left, and the horse's head and neck are visible in the foreground. The background is a bright, light-colored gradient.

# K-BAR

Est. 2013

STEAK HOUSE

## *The Story*

K-Bar Ranches Corp. – Production Agriculture  
is alive and thriving in Southwestern Oregon.

The historic Rogue River Ranch, a 1,700 acre property located at the base of the Table Rocks with Rogue River frontage, had been slowly neglected for a decade. In May of 2013, the Cow Creek Umpqua Tribe purchased the ranch and immediately began improving the property.

Today, years later, the ranch,  
now called K-Bar Rogue River,  
is living up to its potential!



# Starters

## AHI POKE TACOS

Wonton Shell, Avocado Wasabi Aioli, Radish Slaw

\$16

## JUMBO PRAWN COCKTAIL GF

Chilled Prawns, Lemon, Brandy Cocktail Sauce

\$18

## STEAMED CLAMS

White Wine, Garlic, Fresh Herbs, Garlic Crostini

\$17

## CAPRESE SALAD GF

Heirloom Tomato, Crispy Prosciutto, Burrata Cheese, White Balsamic Vinaigrette

\$14

# Salads

## CAESAR SALAD

Crisp Romaine Hearts, Croutons, Parmesan Cheese

\$9

## ICEBERG WEDGE SALAD GF

House-made Bleu Cheese Dressing, Red Onions, Applewood Bacon, Rogue Creamery Smoked Bleu Cheese

\$12

## ROASTED BEET SALAD GF

Mixed Greens, Macadamia Nut-Crusted Goat Cheese, Balsamic Reduction

\$14

*Add Grilled Chicken Breast to any salad*

\$6

Please be aware, our gluten-free menu items are not prepared in a gluten-free kitchen.

## K-BAR

~ An 18% gratuity will be added to parties of 8 people or more ~

# Steaks & Chops

*Served with House Salad or Soup du Jour, Seasonal Vegetables and choice of Baked Potato, Truffled Steak Fries, Wild Rice Medley or Mashed Yukon Gold Potatoes.*

## **NEW YORK STRIP STEAK GF**

14oz. Boneless

\$48

## **FILET MIGNON GF**

6oz. Petite

\$40

8oz. Regular

\$47

## **RIBEYE STEAK GF**

16oz Boneless

\$52

## **PORTERHOUSE STEAK GF**

24oz for two

\$90

### **Chef's Guide to Doneness**

<b>RARE</b>	<b>MEDIUM-RARE</b>	<b>MEDIUM</b>	<b>MEDIUM-WELL</b>	<b>WELL DONE</b>
Cool, Red Center	Red Center	Pink Center	Very Little Pink	No Pink

# Specialties

## **CHARBROILED CHICKEN BREAST GF**

Boneless Chicken, Madeira Mushroom Sauce, Provolone, Sautéed Asparagus, Wild Rice Medley

\$26

## **PORK FLAT IRON STEAK GF**

Roasted Brussels Sprouts, Bleu Cheese Mashed Potatoes, Memphis Dry Rub

\$28

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# Seafood

*Served with choice of House Salad or Soup du Jour*

## SEA SCALLOPS GF

Sautéed Mushrooms, Wild Rice Medley, Saffron Cream Sauce \$42

## BLACKENED ALASKAN HALIBUT GF

Roasted Asparagus, Pickled Cucumber and Red Onion, Red Pepper  
Coulis, Micro Cilantro, Yukon Gold Mashed Potatoes \$39

## SEAFOOD PASTA

Vodka Cream Sauce, Prawns, Scallops, Clams, Fresh Squid Ink Pasta, Garlic Toast \$35

# Sides

TRUFFLED STEAK FRIES GF \$5

LOADED BAKED POTATO GF \$5

MASHED YUKON GOLD POTATOES GF \$5

BRUSSELS SPROUTS GF \$5

WILD RICE MEDLEY GF \$5

ROASTED/SAUTÉED ASPARAGUS GF \$7

# Additions

BÉARNAISE SAUCE \$3

DEMI-GLACE \$3

ROGUE CREAMERY SMOKED BLEU CHEESE CRUST GF \$5

K-BAR BLACKENED CRUST GF \$3

TAKELMA COFFEE RUB \$3

3 SCAMPI PRAWNS GF \$9

SAUTÉED MIXED MUSHROOMS GF \$6

3 SEARED SCALLOPS GF \$17

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