

The **OREGON** GRILLE

County Restaurant Week

August 4 – 19

Lunch - \$20

1st Course

Caesar Salad with Salmon or Chicken

Ciabatta croutons, parmesan, roasted garlic dressing

Prime Grille Burger

Choice of cheese, brioche roll

Lemon Pepper & Dill Dusted Rainbow Trout

Chilled summer vegetable Israeli couscous, chive oil

Caprese Flatbread

Sliced tomatoes, fresh mozzarella, fresh basil pesto, balsamic reduction

Seared Beef Tips & Broccoli Fettuccine

Beef tenderloin tips, creamy herbed fettuccine, broccoli florets

2nd Course

Baked Apple Pie

Double Chocolate Brownie

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August 4 – 19

Dinner - \$35

1st Course

Shrimp Gazpacho

Cucumber, tomatoes, avocado, Jerez vinegar

Caesar Salad

Ciabatta croutons, parmesan, roasted garlic dressing

Clam Casino

2nd Course

Jumbo Lump Crab Cake

Sautéed fresh sweet corn and grape tomatoes

6 oz. Grilled Beef Tenderloin ~ add \$5

Summer ratatouille and herb roasted fingerling potatoes

Baked Bacon wrapped Salmon

Forbidden black rice, balsamic buttered green beans, grilled tomato butter

Braised Beef Short Rib

Whipped potato, buttered broccolini, wild mushroom demi

3rd Course

Chocolate Brownie

Baked Apple Pie