
Dinner

Starters

Smoked Sturgeon Spread

A customer favorite for 16 years. surrounded by capers, olives, peppercorn & warm bread 12

House Made Artichoke Dip

served with crispy crustini 10

Goat Cheese & Sun dried Tomato Torta

w/roasted garlic, extra virgin olive oil, balsamic vinegar & warm bread 11

Entrées

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

Adobo Pork loin w/a Blueberry Port Reduction

marinated and grilled pork loin with a mildly spicy and delicious adobo rub
served /grilled polenta & seasonal vegetables 17.50

Chicken Piccata

lightly breaded, skinless chicken breast w/a lemon, caper, garlic and butter sauce
served/w a side of pasta and veggies 15

Wild Northwest Salmon

flame grilled & served w/a fresh mustard dill sauce, rice & seasonal vegetables 19

Joe's Garlic Shrimp

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

Pasta Quattro Formaggi w/Andouille Sausage

veneto pasta baked w/a rich four cheese suite and topped w/fresh seasonal vegetables 17
w/o the sausage (vegetarian) 14 sub six Joe's garlic shrimp for the sausage 19

Grilled Angus Ribeye Steak

marinated in olive oil and balsamic, grilled and complimented w/seared mushrooms.
Served w/ seasonal vegetables and buttermilk garlic mashed potatoes 20

Baked Vegetarian Lasagna

I'm a big lasagna eater and I gotta tell ya... this house made favorite is rich, cheesy, and delicious 15

Spaghetti w/Home Made Meatballs

our version of the italian classic served w/garlic bread 13

Home Style Meatloaf

w/ buttermilk garlic mashed potatoes, gravy & vegetables. just the way it ought to be 14

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

Salads

Panzanella Parmigiana Salad

Crispy prosciutto, fresh herbs, 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 a pint

Sandwiches

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

Flamed Chicken

Flame grilled skinless chicken breast on house made foccacia w/grilled onions
Dijon mayo and greens 9

Grilled Veggie & Portobello

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

Joe's Corned Beef Reuben

A pile of house roasted corned beef, swiss cheese, sauerkraut & thousand island dressing on marbled rye 9.50

Vegi Burger

our homemade walnut patty w/grilled onions, mushrooms & swiss cheese
served on a wheat roll w/greens & mayo 9.25

Hamburgers

Natural Angus beef 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 8.50

Big Bad Basic 7

The Double King

Two natural Angus beef patties w/double tillamook cheddar & onions.
served on a kaiser roll. the ultimate cheese burger! 10

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Visit us on the web at www.bigrivergrill.us