

# Rogue River Steakhouse

Pay with Winners Circle points! 200 points = \$1

## APPETIZERS

### JALAPEÑO ONION STRAWS | \$9

Served with chipotle dipping sauce.

### LEMONY OR CLASSIC SHRIMP\* GF | \$17

Tossed in a light lemon vinaigrette or with cocktail sauce and wedge of lemon.

### STEAMERS\* | \$22

Garlic, wine, herbs, tomatoes and lemon.  
Served with toasted baguette.

### CHIPS GF | \$7

Pico de Gallo.

Add chipotle queso \$4

### FRENCH ONION MUSHROOMS GF | \$8

Creminis and sweet onions.

## SOUP & SALAD

### CLAM CHOWDER WITH GREEN CHILES

Crispy tortilla strips.  
Cup \$6 Bowl \$9

### CLASSIC FRENCH ONION SOUP | \$8

Provolone, Swiss and Parmesan cheese.

### ROGUE SALAD GF | \$6

Crisp greens, cucumbers, tomatoes, rainbow carrots and shaved red onion. Choice of dressing.

### SOUTHWEST SALAD | \$15

Crisp greens, peppers, Pico de Gallo, black beans, Jack and Cheddar cheese with tortilla strips.  
Served with avocado ranch dressing.

### CLASSIC CAESAR SALAD | \$11

Crisp Romaine with house croutons and shaved aged Parmesan.

### ASIAN CASHEW NOODLE SALAD | \$15

Tender noodles with crisp cabbage, red peppers, cucumbers, green onion, cilantro and cashews tossed with sesame ginger vinaigrette.

### ADD TO ANY SALAD

Add grilled chicken\* or chilled shrimp\* \$6

Add grilled or blackened salmon \$15

### FLAT BREAD | \$15

Pesto, peppers, onion, heirloom tomatoes, spinach, Monterey Jack and aged Parmesan cheese.

Add chicken\* or chilled shrimp\* \$6

### TRI-COLOR NACHOS GF | \$17

Topped with chipotle cheese sauce, Jack and Cheddar cheese, black beans, Pico de Gallo and sour cream.

Add grilled chicken\* or chilled shrimp\* \$6

### SHRIMP & ARTICHOKE DIP\* | \$18

Shrimp and artichoke hearts, crowned with Parmesan cheese. Served with grilled sourdough.

### ROGUE WINGS\* GF | \$20

Honey and red chili brined then fried crisp. Choice of naked, sweet garlic chili, buffalo style or nitro.

## HAND HELDS

Choice of fries, small salad or coleslaw.

Add cup of chowder \$6

Add mac-n-cheese \$4

### ROGUE BURGER\* | \$18

Brioche bun, lettuce, tomato and onion with chipotle aioli.

### ELK BURGER\* | \$19

Brioche bun, lettuce, tomato with chipotle aioli.

### BLACK BEAN BURGER | \$14

Pico de Gallo, Cheddar cheese, spinach, with avocado ranch.

### SMOKED FRENCH DIP\* | \$24

Thinly sliced on a French roll, Swiss cheese, spicy onion straws with BBQ au jus.

### GRILLED OR CRISPY CHICKEN CLUB\* | \$18

Brioche bun, pepper bacon, tomato, lettuce with avocado ranch.

### COD OR HALIBUT SANDWICH\* | \$17/\$27

Lettuce, tomato, with tartar sauce.

### ADD TO ANY BURGER OR SANDWICH

Add cheese\* \$1

Add bacon\* \$3

Please inform your server of any allergies or dietary restrictions prior to ordering.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



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## BIG PLATES

All entrees come with vegetables medley and choice of garlic mashed potatoes, rice pilaf or baked potato after 4:30pm. Add a cup of chowder or Rogue salad \$6

### FILET\* 6oz GF | \$65

Choice of Cabernet demi or Rogue blue cheese butter.

### RIBEYE\* 16oz GF | \$60

Choice of Cabernet demi or Rogue blue cheese butter.

### ELK LOIN MEDALLIONS\* 8oz GF | \$50

Marionberry chutney.

### Signature Selection

#### SILETZ DUET\* GF | \$48

Elk medallion and grilled salmon.  
Marionberry chutney, pesto cream.

#### ADD TO ANY BIG PLATE

Add grilled shrimp\* or jumbo prawns\* \$8

Add cold water lobster tail\* \$50

Add french onion mushrooms \$8

### GRILLED SALMON\* GF | \$27

Pesto cream with heirloom tomatoes.

### 8oz LOBSTER TAIL\* GF | \$70

Cold water tail served with butter and lemon.

### JUMBO PRAWNS\* | \$27

6 large prawns scampi style, Cajun or fried.

### PORK PORTERHOUSE\* GF | \$32

French onion mushrooms.

### PRIME RIB\* GF

(Available Friday and Saturday after 4:30pm)

We use Cedar River Farms beef from Greeley Colorado. Generously seasoned and roasted with rock salt, served with au jus.

8oz | \$40

12oz | \$55

16oz | \$80

## FAVORITES

Choice of fries, small salad or coleslaw.

Add cup of chowder \$6

Add mac-n-cheese \$4

### BEER BATTERED COD OR HALIBUT\*

Served with tartar sauce and coleslaw.

COD\* | \$20 HALIBUT\* | \$35

### ROGUE LINGUINI | \$19

With mushrooms, spinach, tomato and garlic bread.  
Choice of pesto or alfredo sauce.

### SMOKED HALF CHICKEN\* GF | \$22

Our special red chili brine then smoked.

Marionberry or Pecan BBQ sauce on the side.

### RAZOR CLAMS\* | \$36

Herb panko crusted.

### BABY BACK RIBS\* GF

Our special house rub then mesquite smoked.  
Marionberry or Pecan BBQ sauce on the side.

FULL RACK | \$36 HALF RACK | \$23

### GRILLED SHRIMP\* GF | \$22

Skewered shrimp with a chili lime marinade, grilled jalapeño and lime.

### MACARONI & CHEESE | \$12

Chipotle cheese sauce and toasted bread crumbs.

#### ADD TO ANY FAVORITE DISH

Add bacon\* \$3

Add chicken\* \$6

Add grilled shrimp\* or jumbo prawns\* \$8

Add grilled or blackened salmon\* \$15

### Signature Selection SILETZ DUET



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