



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* | \$26

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

HOUSE SIGNATURE CLAM CHOWDER

Cup \$6 Bowl \$11

CLASSIC FRENCH ONION SOUP | \$9

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, Tillamook Jack and Tillamook Cheddar with tortilla strips. Served with avocado ranch dressing.

CLASSIC CAESAR SALAD | \$12

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 \$16

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, Tillamook Jack and Tillamook Cheddar, 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 | \$16

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

SMOKED FRENCH DIP* | \$24

Thinly sliced on a French roll, Tillamook 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* | \$18/\$28

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 | \$75
Choice of Cabernet demi or Rogue blue cheese butter.

RIBEYE* 16OZ GF | \$85
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* \$60
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 | \$34
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 | \$50 12oz | \$70 16oz | \$90

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.

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* \$16

Signature Selection
SILETZ DUET



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