

Pacific Grill

Breakfast

Fruit Smoothie

strawberry, mango, or marionberry

\$6

Steel Cut Oats

\$5

Yogurt and Granola Parfait

\$6

Buttermilk Pancakes

blueberries

bananas, toasted peanuts

marionberries

\$7

Traditional Breakfast

Two eggs your way with potatoes, bacon, sausage or ham and toast

\$8

Breakfast Wrap

egg, bacon, ham, pepper jack cheese, pico de gallo, in warm flour tortilla

\$7

Breakfast Biscuit Sandwich

fresh baked biscuit, eggs, bacon, ham or sausage, tomato and cheddar cheese

\$7

Sides...	Breakfast Potatoes	\$3	Beverages...	Coffee	\$2.50
	Bacon	\$3		Tea	
	Sausage	\$3		Juice	
	Ham	\$3		Milk	
	Fruit	\$5			

Pacific Grill Lunch

Fruit Smoothie

strawberry, mango, or marionberry

\$6

Soup and Salads

Soup of the Day

\$5

Seafood Chowder

\$6

Hearts of Romaine

strawberry vinaigrette, strawberries, feta, almonds and shaved onions

\$8

Spinach Salad

grain mustard, apples, peppered bacon and bleu cheese

\$8

Mixed Greens

white balsamic vinaigrette, cucumbers, golden raisins and tomatoes

\$7

Burger Dogs & Hot Dogs

(1/3 pound beef burger served on a hot dog bun)

Mushroom and Rogue Valley Bleu Cheese

Roasted Green Chiles, Tomato, Pepper Jack Cheese and Chipotle Ketchup

Avocado, Sprouts, Tomato Relish and Swiss Cheese

Grilled Onions and Cheddar Cheese

\$9

All Beef Nathan's Dog

\$5

Smoked Andouille

\$5

Bratwurst

\$5

ALL BURGERS, DOGS, AND SANDWICHES COME WITH HOUSEMADE CHIPS

Sandwiches

Teriyaki Albacore Tuna Wrap

red bell pepper, cucumber napa slaw and cilantro- lime aioli

\$10

Cornmeal Crusted Oyster Po'Boy

pickled veggies, tomato, and chile remoulade

\$10

B.L.A.T. on Sourdough

peppered bacon, lettuce, avocado and tomato

\$9

Grilled Chicken on Ciabatta

roasted red peppers, smoked provolone and olive tapenade

\$9

Smoked Turkey on Multi Grain

mascarpone cheese, cranberry relish, pickled red onions and sprouts

\$9

Sides

French Fries

Sweet potato Fries

Onion rings

\$4

Pacific Grill



Starters

Buttermilk Fried Oysters Chipotle Remoulade	\$ 9
Dungeness Crab "Cocktail" Red Pepper-Horseradish Coulis, Crispy Avocado	\$ 13
Beer Battered Shrimp Roasted Tomato Vinaigrette	\$ 13
Teriyaki Glazed Albacore Tuna Sesame-Cucumber Salad	\$ 10
Elk River Lamb Tacos Queso Cotija, Pico de Gallo, Cilantro	\$ 9

Soup and Salads

Soup of the Day	\$ 5
Seafood Chowder	\$ 7
Baby Spinach Salad Grain Mustard, Peppered Bacon, Bleu Cheese	\$ 9
Hearts of Romaine Strawberries, Feta, Almonds, Shaved Onions	\$ 9
Abby's Greens Tomatoes, English Cucumbers, Carrots, Golden Raisins	\$ 8

Mains

Pacific Seafood Stew

Dungeness Crab, Pacific Cod, Clams, and Shrimp in Roasted Tomato Broth
\$26

Roasted Chicken

Macaroni and Cheese, Seared Abby's Spinach, Crispy Bacon
\$22

Grilled Ribeye Steak

Smashed Yukon Gold Potatoes, Roasted Mushrooms, Asparagus
\$39

Featured Entrees

Ling Cod

Heirloom Tomato Relish, Sweet Basil Aioli, Grilled Ciabatta
\$22

Halibut

Dungeness Crab Risotto, Summer Gazpacho, Crispy Eggplant
\$29

Salmon

Chive Gnocchi, Roseburg Corn, Leeks, Grape Tomatoes, Lemon Thyme Butter
\$28

Sturgeon

Spicy Miso Glaze, Buckwheat Soba Noodles, Snow Peas, Shiitake Mushrooms
\$25

Pac grill

Desserts

Peach Cobbler

Ice Cream Lollipops

Summer Berry Shortcake

S'more Napoleon

\$8