

TAKE OUT & DINE IN  
11:00 AM – 4:30 PM  
CALL (541)347-4380  
EXT. 5212

LUNCH  
ROOM SERVICE  
UNAVAILABLE



## Lunch

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### SOUPS & SALADS

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- Soup of the Day** 5                      **Seafood Chowder** 8
- Organic Greens** cranberry, hazelnut, rogue bleu, roasted shallot, carrot 8
- Hearts of Romaine** creamy caesar dressing, parmesan, ciabatta crouton 9
- Arugula Salad** garlic curds, quinoa, tomato, cucumber, roasted olive, chickpea, garlic-herb vinaigrette 11

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### SANDWICHES

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#### SANDWICHES SERVED WITH HOUSEMADE CHIPS

- \*Soft Shell Crab** 14  
stadium roll, lettuce, tomato, creole, sweet pickle remoulade
- Grilled Cheese on Sourdough** 10  
fontina cheese, pepper jack, cream cheese, peppered bacon, roasted jalapeno
- Fried Eggplant Pita** 10  
goat cheese tzatziki, onion, tomato, cucumber, arugula
- Club on Ciabatta** 13  
smoked turkey, tasso ham, bacon, lettuce, tomato, chipotle mayo
- \*Oregon Natural Grass Fed Beef Burger** 11  
jalapeno candied bacon, pepper jack, chipotle ketchup
- \*Lamb Burger** 12  
hummus, roasted pepper, frisee, pickled onion, whipped feta
- \*Turkey Burger Caprese** 11  
heirloom tomato, mozzarella, pesto, olive tapenade
- Cubano Dog** 8  
smoked pork, pickles, mustard, swiss
- \*"O.P." Bratwurst** 8  
blistered onions, peppers, mama lil's
- Smoked Pork Mac & Cheese** 12  
cavatappi, smoked cheddar, piquillo pepper, parmesan crumb, scallion

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### SIDES

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- French Fries**  
**Sweet Potato Fries**  
**Onion Rings**  
4

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

**Not every ingredient is listed on our menus. If you have dietary restrictions or food allergies, please inform your server and our culinary team will gladly assist.**

A 21% service fee will be added to parties of 8 or more.

