

Appetizers

Smoked Gouda and Roasted Jalapeño Fondue

WARM PRETZELS SERVED WITH OUR HOUSE-MADE MIRROR POND SMOKED GOUDA FONDUE. 10.99

Kobe Beef Sliders

SMOKED GOUDA CHEESE, BOURBON ONIONS, ARUGULA, TOMATOES, GARLIC AIOLI. 12.99

Entrées

Smoked Gouda & Bacon Mac

PEPPERED BACON, SMOKED GOUDA AND ROASTED PARMESAN BREAD CRUMBS. 14.99

Suggested Wine Pairing: Kendall Jackson Chardonnay

Tuscan Kale Salad with Grilled Salmon** *

FRESH KALE, LEMON VINAIGRETTE, ALMONDS, SUNDRIED BLUEBERRIES,
FRESH POMEGRANATE, PARMESAN CHEESE. 16.99

Suggested Wine Pairing: Chateau Ste. Michelle Riesling

Fresh Northwest Salmon Ricotta and Basil Gnocchi*

SCRATCH MADE ITALIAN DUMPLINGS, SPINACH, BASIL AND PARMESAN CHEESE. 21.99

Suggested Wine Pairing: Pine Ridge Chenin-Blanc Viognier

Oswego Grill's Traditional Turkey Dinner

ROASTED TURKEY BREAST, SCRATCH MADE GRAVY, HOUSE-MADE STUFFING,
CITRUS-BRANDY CRANBERRY SAUCE, HARDWOOD GRILLED ASPARAGUS AND
BUTTERMILK MASHED POTATOES. 17.99

Suggested Wine Pairing: Chateau Ste. Michelle Chardonnay

Parmesan Crusted Petrale Sole

OREGON COAST PETRALE SOLE TOPPED WITH LEMON BEURRE BLANC
SERVED WITH BUTTERMILK MASHED POTATOES AND HARDWOOD GRILLED ASPARAGUS. 16.99

Suggested Wine Pairing: Alamos Cask Malbec

Seared Sea Scallops and Basil Pesto Risotto

SCRATCH MADE BASIL PESTO RISOTTO MADE WITH SPINACH,
ORGANIC CHERRY TOMATOES AND AGED PARMESAN CHEESE. 25.99

Suggested Wine Pairing: Elouan Pinot Noir

Desserts

Apple Caramel Crisp

FRESH APPLES WITH A BUTTER CRUMB TOPPING SERVED WITH VANILLA ICE CREAM
AND HOUSE-MADE CARAMEL.

GRAMMA HELEN GABRIEL'S AGELESS RECIPE - BRENT'S MOM 6.99

Pumpkin Cheesecake

A DECADENT HOMEMADE PUMPKIN CHEESECAKE,
TOPPED WITH CARAMEL AND SCRATCH MADE WHIPPED CREAM. 7.99

Handcrafted Cocktails

Caramel Irish Coffee

JAMESON IRISH WHISKEY, BAILEYS, BUTTERSCOTCH SCHNAPPS AND COFFEE.
TOPPED WITH HOUSE-MADE WHIPPED CREAM AND CARAMEL DRIZZLE. 9.75

Blackberry Sidecar

CHRISTIAN BROTHERS BRANDY MUDDLED WITH FRESH CITRUS, BLACKBERRIES
AND A DASH OF PLUM BITTERS. 9.50

*CONSUMING RAW OR UNDER-COOKED MEATS OR SEAFOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

** RECIPE CONTAINS NUTS