

Oswego Grill

Dinner Features

Cajun Idaho Rainbow Trout

HARDWOOD GRILLED TROUT, LIGHTLY TOPPED WITH CAJUN SEASONING. SERVED WITH WILD RICE PILAF AND HARDWOOD GRILLED ASPARAGUS. 18.95

Strawberry Salad

FRESH STRAWBERRIES, BLUEBERRIES, GRAPES AND HARDWOOD GRILLED CHICKEN. TOSSED WITH FRESH SPINACH AND ROMAINE IN A STRAWBERRY VINAIGRETTE DRESSING. 13.95

Fresh Halibut

PAN SEARED HALIBUT FILET WRAPPED IN THINLY SLICED IDAHO POTATOES, TOPPED WITH BEURRE BLANC. SERVED WITH WILD RICE PILAF AND ROASTED CARROTS. 29.95

Lamb Sirloin

LAMB SIRLOIN GRILLED OVER HARDWOOD, TOPPED WITH BÉARNAISE SAUCE. SERVED WITH BUTTERMILK MASHED POTATOES AND ROASTED CARROTS. 27.95

Seared Sea Scallops

JUMBO SCALLOPS WRAPPED IN BACON AND PAN SEARED, TOPPED WITH BEURRE BLANC. SERVED WITH PANCETTA ALFREDO PASTA AND HARDWOOD GRILLED ASPARAGUS. 24.95

Cedar Plank Salmon

FRESH NORTHWEST SALMON FILET BAKED ON AROMATIC CEDAR. SERVED WITH WILD RICE PILAF AND HARDWOOD GRILLED ASPARAGUS. 18.95

Parmesan Crusted Snapper

TOPPED WITH OREGON BAY SHRIMP AND ROASTED RED PEPPER VINAIGRETTE DRESSING. SERVED WITH WILD RICE PILAF AND HARDWOOD GRILLED ASPARAGUS. 18.95

Wild Northwest Salmon

WILD NORTHWEST SALMON FILET GRILLED OVER HARDWOOD. SERVED WITH WILD RICE PILAF AND HARDWOOD GRILLED ASPARAGUS. 24.95

Sautéed Beef Tenderloins

BEEF TENDERLOIN TIPS SAUTÉED WITH YAMHILL MUSHROOMS AND FINISHED WITH A CABERNET BALSAMIC DEMI GLAZE. SERVED WITH BUTTERMILK MASHED POTATOES AND HARDWOOD GRILLED ASPARAGUS. 17.95

Homemade Peach Cobbler

OLD FASHIONED CRUST AND PEACHES STILL BUBBLING FROM THE OVEN LIKE GRANDMA USED TO MAKE. SERVED WITH VANILLA ICE CREAM. 6.25

Oswego Grill Featured Wine

The Dreaming Tree Crush 2009 Red Blend North Coast

A COLLABORATION BETWEEN DAVE MATTHEWS AND STEVE REEDER. THIS WINE HAS NOTES OF SMOKY BERRY AND RASPBERRY JAM. A WINE TO SHARE WITH FRIENDS. 8.75 / 32.95

