

# Oswego Grill

## Lunch Features

### Cajun Idaho Rainbow Trout

HARDWOOD GRILLED TROUT, LIGHTLY TOPPED WITH CAJUN SEASONING. SERVED WITH WILD RICE PILAF AND HARDWOOD GRILLED ASPARAGUS. 13.95

### Strawberry Salad

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

### Cedar Plank Salmon

FRESH NORTHWEST SALMON FILET BAKED ON AROMATIC CEDAR. SERVED WITH WILD RICE PILAF AND HARDWOOD GRILLED ASPARAGUS. 14.95

### Turkey Dip

ROASTED TURKEY BREAST TOPPED WITH SWISS CHEESE ON A FRENCH BAGUETTE. SERVED WITH TURKEY AU JUS AND HAND CUT FRIES. 11.95

### Parmesan Crusted Snapper

TOPPED WITH OREGON BAY SHRIMP AND ROASTED RED PEPPER VINAIGRETTE DRESSING. SERVED WITH WILD RICE PILAF AND HARDWOOD GRILLED ASPARAGUS. 14.95

### Reuben Sandwich

PASTRAMI, ROASTED TURKEY BREAST, SAUERKRAUT, SWISS CHEESE, APPLE-WOOD SMOKED BACON AND THOUSAND ISLAND DRESSING ON MARBLE RYE BREAD. SERVED WITH HAND CUT FRIES. 12.95

### Spicy Mac & Cheese

ITALIAN SPICY SAUSAGE, CAYENNE PEPPER, GORGONZOLA, CHEDDAR, MONTEREY JACK AND PARMESAN CHEESE. TOPPED WITH GREEN ONIONS. 12.95

### 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

### Wild Northwest Salmon

WILD NORTHWEST SALMON FILET GRILLED OVER HARDWOOD. SERVED WITH WILD RICE PILAF AND HARDWOOD GRILLED ASPARAGUS. 20.95

---

### 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

### Primal Roots 2011 White Blend California

A FUSION OF FOUR VARIETALS, VIOGNIER, FRENCH COLOMBARD, RIESLING AND GEWÜRZTRAMINER. CRISP AND BRIGHT WITH A HINT OF HONEYSUCKLE AND PEACH, WELL SPICED AND A CREAMY TEXTURE. 6.95 / 25.95

