

Appetizers

Artichoke, Spinach & Cheese Dip

COTIJA CHEESE, ARTICHOKE AND SPINACH WITH HOUSE-MADE CROSTINI AND MADE TO ORDER TORTILLA CHIPS. 9.95

Colossal Jalapeno Onion Petals

JALAPENO MARINATED AND HAND-BREADED ONION PETALS WITH CHIPOTLE BUTTERMILK DIPPING SAUCE. 7.95

Chicken Tenderloins

ALL WHITE CHICKEN TENDERLOINS HAND-BREADED AND LIGHTLY FRIED. SERVED WITH HAND CUT FRIES, SWEET THAI SAUCE AND BUTTERMILK RANCH DIPPING SAUCE. MAY ALSO BE SERVED CAJUN STYLE. 8.95

Creamy Sautéed Prawns

TIGER PRAWNS SAUTÉED IN A SPICY COCONUT CREAM SAUCE. SERVED WITH FRESH BAKED BREAD. 12.95

Flash Seared Ahi Tuna

SEARED RARE, WITH BABY GREENS, TOSSED WITH WASABI VINAIGRETTE. SERVED WITH CILANTRO PONZU SAUCE. 13.95

Sizzling Crab Cakes

CAST-IRON SEARED WITH PAPAYA SALSA AND POMEGRANATE BEURRE BLANC. 13.95

Salt and Pepper Calamari

SALT AND PEPPER FRIED CALAMARI, TOSSED WITH ONIONS AND SERVED WITH BASIL AIOLI. 10.95

Bleu Cheese Fries

CRISS CROSS FRIES TOPPED WITH A CREAMY SAUCE AND BLEU CHEESE CRUMBLES. 6.95



Starter Salads, Soup & Sides

Soup of the Day

CUP 3.95 BOWL 5.95

Soup & Salad Combo

A BOWL OF SOUP WITH YOUR CHOICE OF HOUSE GREENS, CAESAR SALAD OR ICEBERG WEDGE SALAD. 9.95

House Greens

TOSSED WITH TOMATO, CUCUMBER, HOMEMADE CROUTONS, COTIJA CHEESE AND BALSAMIC VINAIGRETTE DRESSING. 5.95

Classic Caesar Salad

CRISP ROMAINE, PECORINO ROMANO, SHAVED PARMESAN, HOMEMADE CROUTONS AND OUR CREAMY CAESAR DRESSING. 5.95

Iceberg Wedge Salad

CRISP LETTUCE COVERED WITH APPLE-WOOD SMOKED BACON, RED ONIONS, ROMA TOMATOES, BLEU CHEESE CRUMBLES AND CREAMY BLEU CHEESE DRESSING. 6.25

HAND CUT FRIES 3.95

BUTTERMILK MASHED POTATOES 4.95

HARDWOOD GRILLED ASPARAGUS 5.45

COUSCOUS SALAD 4.95

WILD RICE PILAF 3.95

SEASONAL FRESH FRUIT 5.45

BAKED POTATO (AFTER 5PM) 4.95

Entrée Salads

Spinach Salad

CRISP SPINACH, HARDWOOD GRILLED ASPARAGUS, CRANBERRY AND MINT COUSCOUS, TOSSED IN CHAMPAGNE VINAIGRETTE DRESSING. 10.95

Roasted Turkey Cobb

SALAD GREENS, TURKEY, APPLEWOOD-SMOKED BACON, TOMATOES, OLIVES AND BLEU CHEESE CRUMBLES, TOSSED WITH OUR CREAMY BLEU CHEESE DRESSING. 11.95

Roasted Vegetable Couscous Salad

A MIXTURE OF TENDER COUSCOUS, PINE NUTS, DRIED CRANBERRY, MINT AND EXTRA VIRGIN OLIVE OIL DRESSING, FLANKED WITH ROASTED ROOT VEGETABLES. 9.95

Apple, Pear and Arugula Salad

WILD ORGANIC ARUGULA TOSSED WITH LEMON VINAIGRETTE DRESSING. TOPPED WITH APPLES, PEARS, GRAPES, GORGONZOLA CHEESE, CANDIED WALNUTS AND HARDWOOD GRILLED CHICKEN BREAST. 13.95

Greek Shrimp Salad

CRISP ROMAINE, SHRIMP, FETA, TOMATO, BERMUDA ONION, CUCUMBER AND OLIVES, ACCENTUATED WITH BALSAMIC VINAIGRETTE DRESSING. 12.95

Hardwood Grilled Salad

ROMAINE OVER OUR HARDWOOD GRILL, DRIZZLED WITH APPLE-WOOD SMOKED BACON DRESSING AND COTIJA CHEESE. 8.95
TOPPED WITH GRILLED CHICKEN. 12.95
BLACKENED SALMON. 14.95
SIRLOIN STEAK. 14.95

Chop Salad

CRISP GREENS TOSSED WITH CHICKEN, APPLE-WOOD SMOKED BACON, SALAMI, GARBANZO BEANS, SUNDRIED BLUEBERRIES, PROVOLONE, MOZZARELLA, PECORINO ROMANO, PEPPERONCINI AND TOMATOES IN OUR CHAMPAGNE VINAIGRETTE DRESSING. 12.95

Caesar Salad

CRISP ROMAINE, PECORINO ROMANO, SHAVED PARMESAN, HOMEMADE CROUTONS AND OUR CREAMY CAESAR DRESSING.
BAY SHRIMP. 12.95 / BLACKENED SALMON. 14.95 / GRILLED CHICKEN. 12.95

Burgers & Sandwiches

Slow Roasted Prime Rib Sandwich

ON FRENCH BAGUETTE WITH AU JUS AND GARLIC PEPPERCORN HORSERADISH SAUCE. 14.95

Cheeseburger

HALF POUND FRESH GROUND CHUCK, COOKED OVER A HARDWOOD GRILL. TOPPED WITH TILLAMOOK CHEDDAR CHEESE, LETTUCE, TOMATO, BERMUDA ONION AND MAYONNAISE. 9.95
ALSO AVAILABLE BLACKENED.

Barbeque Bacon Cheeseburger

HALF POUND FRESH GROUND CHUCK, COOKED OVER A HARDWOOD GRILL. TOPPED WITH OUR HOUSE-MADE BARBEQUE SAUCE, TILLAMOOK CHEDDAR CHEESE, APPLE-WOOD SMOKED BACON AND MAYONNAISE. 11.25

Oswego Grill Burger

HALF-POUND FRESH GROUND CHUCK, COOKED OVER A HARDWOOD GRILL. TOPPED WITH ROASTED POBLANO PEPPER, APPLE-WOOD SMOKED BACON, MONTEREY JACK CHEESE, AVOCADO, LETTUCE, TOMATO BERMUDA ONION AND MAYONNAISE. 11.95

Oregon Savory Pecan Veggie Burger

TOPPED WITH LETTUCE, TOMATO, MONTEREY JACK CHEESE, AVOCADO, BERMUDA ONION AND MAYONNAISE. SERVED WITH HAND CUT FRIES OR HOUSE-MADE COLESLAW. 9.95

Classic Club Sandwich

A TRIPLE DECKER OF ROASTED TURKEY BREAST, HAM, APPLE-WOOD SMOKED BACON, LETTUCE, TOMATO AND MAYONNAISE ON RUSTIC BIANCO BREAD WITH MONTEREY JACK AND TILLAMOOK CHEDDAR CHEESES. 11.95

Grilled Chicken Sandwich

SEASONED CHICKEN BREAST, COOKED OVER A HARDWOOD GRILL. TOPPED WITH MONTEREY JACK CHEESE, APPLE-WOOD SMOKED BACON, LETTUCE, TOMATO, BERMUDA ONION AND MAYONNAISE. 10.95
ALSO AVAILABLE BLACKENED.

Buffalo Burger

AMERICA'S ORIGINAL RED MEAT. AN EXTRA LEAN, MORE FLAVORFUL ALTERNATIVE TO BEEF OR CHICKEN. HALF POUND COOKED OVER A HARDWOOD GRILL. TOPPED WITH TILLAMOOK CHEDDAR CHEESE, LETTUCE, TOMATO, BERMUDA ONION AND MAYONNAISE. 14.45

Today's Fresh Fish Sandwich

COOKED OVER A HARDWOOD GRILL. TOPPED WITH LETTUCE, TOMATO AND BERMUDA ONIONS.
MARKET PRICE

Steak Sandwich

GRILLED THIN SLICED USDA CHOICE FLANK STEAK, EXPERTLY SEASONED. SERVED WITH SAUTÉED RED ONIONS, GREEN PEPPERS AND SWISS CHEESE. 12.95

ALL BURGERS AND SANDWICHES ARE SERVED WITH HAND CUT FRIES

Oswego Grill Classics

Cooked Over A Hardwood Grill

USDA UPPER CHOICE, HAND SELECTED DOMESTIC STEAKS, LOCALLY CUT AND 28 DAY AGED

Top Sirloin

10 OZ. CENTER CUT AGED SIRLOIN, TOPPED WITH GRILLED PORTABELLO MUSHROOM AND DEMI GLACE SAUCE. SERVED WITH BUTTERMILK MASHED POTATOES. 21.95

Bone-In Rib Eye

18 OZ. AGED RIB EYE, THE MOST FLAVORFUL OF ALL STEAKS. SERVED WITH BUTTERMILK MASHED POTATOES. 29.95

New York

12 OZ. AGED CENTER CUT NEW YORK. COOKED TO PERFECTION OVER A HARDWOOD GRILL WITH ROASTED GARLIC HERB BUTTER. SERVED WITH BUTTERMILK MASHED POTATOES. 29.95

Filet Mignon

10 OZ. CENTER CUT AGED TENDERLOIN, WRAPPED IN APPLE-WOOD SMOKED BACON WITH DEMI GLACE SAUCE. SERVED WITH BUTTERMILK MASHED POTATOES. 33.95
7 OZ PETITE CUT 26.95

Herb Crusted Sirloin

SERVED WITH DEMI GLACE SAUCE, BLEU CHEESE CRUMBLES AND BUTTERMILK MASHED POTATOES. 17.95

Bone-In Pork Chop

CARLTON FARMS BONE-IN PORK CHOP STUFFED WITH FONTINA CHEESE, SAGE AND APPLE-CRANBERRY CHUTNEY. SERVED WITH BUTTERMILK MASHED POTATOES AND HARDWOOD GRILLED ASPARAGUS. 19.95

Slow Roasted Chicken

FINISHED OVER A HARDWOOD GRILL. SERVED WITH VELOUTE SAUCE, BUTTERMILK MASHED POTATOES AND HARDWOOD GRILLED ASPARAGUS. 16.95

Danish Baby Back Ribs

IMPORTED TENDER PORK RIBS SERVED WITH OUR HOUSE-MADE BARBEQUE SAUCE, HAND CUT FRIES AND HOUSE-MADE COLESLAW.
FULL RACK RIBS. 27.95 / HALF RACK RIBS. 17.95

Specialties

Old Fashioned Pot Pie

CHUNKS OF PRIME RIB, VEGETABLES AND A HOMEMADE CRUST SERVED WITH FRESH BAKED BREAD. 12.95

Slow Roasted Prime Rib

TWENTY-EIGHT DAY AGED PRIME RIB. SERVED WITH GARLIC PEPPERCORN HORSERADISH, SCRATCH MADE AU JUS AND BUTTERMILK MASHED POTATOES.
12OZ. - 25.95

Widmer Beer Battered Fish & Chips

SERVED WITH HAND CUT FRIES AND HOUSE-MADE COLESLAW. 14.95

Sizzling Crab Cakes

CAST-IRON SEARED WITH PAPAYA SALSA AND POMEGRANATE BEURRE BLANC, WILD RICE PILAF AND HARDWOOD GRILLED ASPARAGUS. 20.95

Fish Tacos

SAUTÉED SEAFOOD, HARDWOOD GRILLED TOMATO SALSA, NAPA CABBAGE AND PICO DE GALLO. SERVED ON CORN TORTILLAS. 13.95

Westwood Pasta

LINGUINI PASTA SAUTÉED IN A WHITE WINE SAUCE WITH GARLIC, TOMATOES, FRESH BASIL, SPINACH, FETA AND PARMESAN CHEESE. 13.95

Thai Prawn Pasta

TIGER PRAWNS SIMMERED IN A SPICY COCONUT CREAM PEANUT SAUCE WITH JULIENNE RED PEPPERS, SHITAKE MUSHROOMS, SHAVED COCONUT AND LINGUINI. 15.95

Cajun Chicken Alfredo

A FLAVOR RUSH OF TENDER CAJUN CHICKEN AND PORTABELLO MUSHROOMS WITH OUR DISTINCTIVELY CREAMY ALFREDO AND LINGUINI. 13.95

Prawn & Scallop Linguini

SAUTÉED IN GARLIC AND EXTRA VIRGIN OLIVE OIL WITH FRESH BASIL, TOMATO, RED CHILI FLAKES, LINGUINI AND FETA CHEESE. 15.95

Chicken Alfredo Oswego

CHICKEN BREAST AND PASTA SAUTÉED WITH GARLIC, ONION, BUTTER, PARMESAN AND PANCETTA. 13.95

Chicken Marsala

CHICKEN BREAST SAUTÉED WITH LOCAL YAMHILL MUSHROOMS IN A MARSALA WINE SAUCE. SERVED WITH BUTTERMILK MASHED POTATOES AND HARDWOOD GRILLED ASPARAGUS. 16.95

Hardwood Grilled Fajitas

SERVED WITH RICE, PICO DE GALLO, FRESH TOMATO HARDWOOD GRILLED SALSA AND YOUR CHOICE OF CORN OR FLOUR TORTILLAS.
CHICKEN. 14.95 / STEAK. 17.95

Red Wine

Underwood Pinot Noir OR	6.95 / 25.95
Kings Ridge Pinot Noir OR	9.75 / 36.95
Erath Vineyards Pinot Noir OR	11.50 / 43.95
Adelsheim Pinot Noir OR	61.95
Domaine Drouhin Pinot Noir OR	69.95
The Dreaming Tree Crush Red Blend CA	8.75 / 32.95
Red Diamond Merlot WA	6.25 / 22.95
Genesis Merlot WA	9.25 / 34.95
Snoqualmie Whistle Stop Red Cabernet-Merlot WA	5.95 / 21.95
Pascual Toso Estate Malbec Argentina	6.95 / 25.95
Gnarly Head Old Vine Zinfandel CA	7.50 / 27.95
14 Hands Cabernet Sauvignon WA	7.25 / 26.95
Clos du Bois Sonoma Cabernet Sauvignon CA	8.75 / 32.95
Liberty School Cabernet Sauvignon CA	9.25 / 34.95
Chateau Ste Michelle Indian Wells Cabernet Sauvignon WA	39.95
Joel Gott "815" Cabernet Sauvignon CA	11.25 / 42.95
Beringer Knights Valley Cabernet Sauvignon CA	49.95
Robert Mondavi Napa Cabernet Sauvignon CA	51.95
Beaulieu Vineyards Napa Cabernet Sauvignon CA	56.75
Stag's Leap Wine Cellars Hands of Time Cabernet Sauvignon CA	69.95
Jordan Cabernet Sauvignon CA	84.25
Silver Oak Alexander Valley Cabernet Sauvignon CA	120.00



White Wine

Beringer White Zinfandel CA	5.75 / 20.95
Chateau Ste Michelle Riesling WA	6.50 / 23.95
Hogue Cellars Pinot Grigio WA	6.50 / 23.95
Canyon Road Pinot Gris WA	6.95 / 25.95
Cloudline Pinot Gris OR	8.75 / 32.95
King Estate Pinot Gris OR	10.25 / 39.25
WillaKenzie Pinot Gris OR	44.50
Trimbach Reserve Pinot Gris France	55.95
Charles Krug Sauvignon Blanc CA	10.25 / 38.95
Ferrari Carano Fume Blanc CA	34.95
Primal Roots White Blend CA	6.95 / 25.95
Sycamore Lane Chardonnay CA	5.95 / 21.95
Sterling Chardonnay CA	6.95 / 25.95
Chateau Ste. Michelle Chardonnay WA	7.25 / 26.95
Kendall Jackson VR Chardonnay CA	9.50 / 35.95
La Crema Chardonnay CA	44.95
Sonoma Cutrer RRR Chardonnay CA	11.95 / 45.95
Jordan Chardonnay CA	63.95

Sparkling Wine

Kenwood Yulupa Brut Crown Cap CA split	6.50 / 21.95
Schramsberg Mirabelle Brut CA	42.00
Veuve Cliquot Yellow Label Champagne France	85.00

We proudly feature "Café Rojas" Coffee
 100% Organic Certified
 Provided by Boyds Coffee Company
 Portland, Oregon