

ROOM SERVICE MENU



Treat yourself, just pick up the phone.

SALAD available lunch and dinner

baby iceberg wedge salad 16

rogue bleu, egg, house smoked bacon, tomato, blue cheese dressing, chives

simple salad 7

tomato, cucumber, croutons, choice of dressing

caesar salad 9/ 14

romaine, pecorino, white anchovies

running y salad 12/ 8

house pickles, herb vinaigrette

summer chop salad 17

potatoes, corn, broccoli, wax beans, tomato, cucumber, radishes, sprouts, dill ranch, little gem lettuce

carne asada salad* 21

marinated tri tip, tomato, corn, black beans, pepperjack, salsa, sour cream, avocado, chipotle ranch, *Served rare, medium or well*

caprese stuffed avocado 14

mozzarella, basil, balsamic reduction, heirloom tomato, arugula

Add to any: seitan 5, tofu 5, chicken 6, pork 6, salmon 10, tri tip 13*

SOUP available lunch and dinner

chicken tortilla 8

lime, tomato, jalapeno, avocado, guajillo sauce

soup of the day 8

LUNCH SIDES 8

grilled asparagus

baby bok choy

caprese stuffed avocado

paprika sweet potatoes

mac n' cheese

fries or tots

Call 541.850.5582 to order

Flip for more options

LUNCH MAINS

All sandwiches (except soup/salad combo) served with fruit, salad or fries

sandwich and soup of the day 14

may substitute simple salad, half sandwich available for 11

cowboy club 16

sourdough, turkey, ham, bacon, swiss, avocado, lettuce, tomato, pesto mayo, honey mustard

grilled cheese 14

brie, apples, fig jam, pecorino

fish burger 16

pub style halibut, brioche bun, tartar, lettuce, tomato, onion, pickle

prime rib dip 17

swiss, caramelized onion, stout jus

buffalo chicken sandwich 14

butter milk fried chicken breast, hot sauce, celery salad, blue cheese

pub style fish & chips 17

pacific cod, carolina slaw, fries, tartar *(available filled with vegetables)*

chicken pot pie 15

vermouth creamy chicken sauce, root vegetables, simple salad

ramen noodle 15

pulled pork, bacon dashi, scallion ginger, house pickles, egg

mac n' cheese 15

pancetta, peas, smoked cheddar

grilled tri tip sirloin 20

citrus marinated, onion jam, house steak sauce

BURGERS

Served with choice of simple salad, fruit or fries

running y ranch burger* 19

1/2 lb. in house ground blend of elk, brisket and lamb, bacon jalapeno aioli, mt. townsend smoked jack, lettuce, tomato, onion, pickle

double cheeseburger* 15 / Single 11

angus beef, LTO, swiss or cheddar

bison burger* 17

cheddar, fried onion, bbq sauce, coleslaw, pork belly

veggie burger 13

hemp patty, tzatziki, roasted mushrooms, lettuce, tomato, onion

APPETIZERS available lunch and dinner

bread service	3
roast tomato, olive butter or oil	
tabouleh tzazki	10
fresh mint, naan bread	
smoked trout	13
pub mustard, arugula, pickles	
fried oysters	13
caper tartar, spicy dipping sauce	
truffle fries	11
homemade sauce, pecorino	
cheese platter	18
rogue bleu, manchego, bermuda triangle	
tempura prawn martini	12
spicy dipping sauce	

BLUE ZONES PROJECT

APPROVED available lunch and dinner

bibimbap	18
korean rice bowl, samjang, vegetables, egg	
vegetable moqueca	19
grilled vegetable, saffron stew with brown rice	
tempura vegetables	15
rice flour battered vegetables, paprika roasted potatoes	

Add to any: seitan 5 , tofu 5 , chicken 6 ,
pork 6, salmon 10, tri tip 10*

DINNER SIDES **8**

grilled asparagus
baby bok choy
caprese stuffed avocado
roasted mushrooms
paprika roasted sweet potatoes
pancetta mac n' cheese
fries or tots
corn on the cob
butter poached fingerlings

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DINNER MAINS

house special of the day	market
freshest available, inquire with your server	
seared halibut*	35
fresh alaskan halibut, fregola, rapini, lemon caper butter sauce	
columbia river steelhead*	32
fresh sea run rainbow trout, cedar roasted, mac n' cheese, baby bok choy, dill horseradish crème fraiche	
pan roasted chicken*	24
semi-boneless mary's free range chicken, grilled kale, mushroom risotto, pan sauce	
moulard duck breast*	33
butter poached fingerling potatoes, bok choy, orange brandy sauce	
filet mignon*	7 oz. 35 12 oz. 48
double r ranch beef, sour cream mashed potato, grilled portabella mushroom, asparagus, cabernet peppercorn demi-glace, rogue blue cheese	
lamb loin chops*	32
tuscan bean salad, mint rosemary chimichurri, grilled asparagus	
coffee rubbed elk steak*	42
north american elk, smoked paprika sweet potatoes, corn, gold bbq sauce	
ramen noodle	17
pulled pork, bacon dashi, scallion ginger, house pickles, egg	
running y ranch burger*	19
1/2 lb blend of in house ground bison, beef brisket and lamb, lettuce, tomato, onion, smoked cheddar cheese, bacon jalapeno aioli, simple salad, tots or fries 1/3 lb cheeseburger 12, veggie patty 13, or bison patty 17	
pub style fish & chips*	17
alaskan cod, carolina slaw, fries, tartar, substitute fresh halibut 25 <i>(available grilled with vegetables)</i>	

Lunch

Monday through Friday 11 am—5 pm

Saturday & Sunday 2 pm—5 pm

Dinner

Monday through Friday 5 pm—9 pm

Saturday & Sunday 5pm—10 pm

\$2 trip charge plus 18% gratuity. Please call us when you are done and we will come pick up your dishes.

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