



888-356-8624

<http://www.munchysdeliveries.com>

Georgie's Beachside Grill Newp

Breakfast Menu

Breakfast served until 11:00 am

All American Breakfast

Served with two eggs, a slice of toast, and your choice of hash browns or country-fried potatoes with peppers and onions.

Potatoes and Eggs	\$8.95
Bacon and Eggs	\$11.95
Sausage and Eggs	\$11.25
Flat Iron Steak and Eggs	\$20.95
Razor Clam and Eggs	\$15.25
Ham Steak and Eggs	\$11.95

Omelets

Three egg omelet with a slice of toast and your choice of hash browns or country-fried potatoes with peppers and onion.

Greek Omelet	\$12.25
<i>Sauteed peppers, onion, spinach, tomatoes, olives, and Feta cheese.</i>	
Cobb Omelet	\$14.95
<i>Chicken breast, avocado, bacon, tomatoes, and Blue cheese.</i>	
Denver Omelet	\$13.95
<i>Ham, Tillamook Cheddar, onion, and bell peppers</i>	
Build your own Omelet	\$10.25
<i>A three egg omelet with Tillamook Cheddar.</i>	

From the Griddle

Served with Butter and Syrup.

Blueberry Pancakes	
<i>Buttermilk pancakes loaded with blueberries and dusted with powdered sugar.</i>	
Buttermilk Pancakes	
Belgian Waffle	\$8.25
<i>A crisp, sweet, golden waffle.</i>	
Croissant French Toast	\$11.25
<i>A sliced croissant dipped in a cinnamon custard batter, griddle-cooked, then lightly dusted with powdered sugar.</i>	

Cereals

Hearty Oatmeal	\$5.25
<i>Soaked in milk and served with brown sugar and cream.</i>	
Bob's Red Mill Granola	\$4.75
<i>Oregon's own natural granola served with milk.</i>	
Yogurt and Granola Parfait	\$8.95
<i>Bob's Red Mill granola, vanilla yogurt, and fresh seasonal berries.</i>	

Georgie's Specialties

Vegetarian Scramble	\$12.95
<i>Three eggs scrambled with tomato, green onion, bell peppers, broccoli, and asparagus. Your choice of Tillamook Cheddar, Swiss, or Pepper Jack cheese. Served with a slice of toast and your choice of hash browns or country-fried potatoes with peppers and onion.</i>	

Lunch Menu

Lunch and Dinner served from 11:00

am

Salad

Caesar Salad	
<i>Crisp chopped romaine-iceberg hybrid with traditional Caesar dressing, garlic croutons, and freshly grated Parmesan.</i>	
Blackberry Barbeque Salmon Salad	\$22.95
<i>A 6-oz. wild salmon fillet pan-roasted then glazed with our house-made local marionberry BBQ sauce. Served on a bed of romaine-iceberg hybrid with seasonal fresh fruit and a side of honey-mustard dressing.</i>	
Chopped Cobb Salad	\$15.25
<i>Diced chicken breast, hard-boiled egg, bacon, Blue cheese crumbles, avocado, green onion, tomatoes and finely chopped romaine-iceberg hybrid. Served with your choice of dressing.</i>	
Southwest Chicken Salad	\$14.25
<i>Our slightly sweet and spicy Southwestern grilled chicken breast served over romaine-iceberg hybrid with peppers, sweet corn, black beans, tomatoes, avocado, and creamy chipotle-ranch dressing. Topped with crispy tortilla strips.</i>	
Georgie's Seafood Louie	\$22.95
<i>Dungeness crab and Newport Bay shrimp served with greens, hard-boiled egg, capers, avocado, tomatoes, and a side of Thousand Island dressing.</i>	
Asian Chicken Salad	\$14.95
<i>Grilled chicken breast, toasted almonds, fresh greens, mango, Napa cabbage, and carrots. Tossed in our slightly spicy wasabi-soy dressing with Mandarin oranges and teriyaki sauce.</i>	
Blackened Chicken and Seafood Cobb	\$20.95
<i>Local bay shrimp, blackened diced chicken breast, grilled wild salmon, fresh avocado, diced tomato, hard-boiled egg, and crisp bacon served over fresh greens with your choice of dressing.</i>	
Herb Encrusted Wild Salmon Salad	\$22.95
<i>An herb encrusted 6-oz. wild salmon fillet served on a bed of fresh greens with fruit salsa, pecans, mango, strawberries, Blue cheese, dried cranberries, and honey-mustard dressing.</i>	
Strawberry and Spinach Salad	
<i>Fresh spinach, strawberries, apples, caramelized pecans, feta cheese, tomatoes, cranberries, and beets tossed in blood orange-honey balsamic dressing.</i>	

Specialties

Dinner Menu

Lunch and Dinner served from 11:00

am

Starters

Coconut Shrimp	\$12.95
<i>Four Shrimp in coconut breading with pineapple salsa and sweet-chili slaw</i>	
Calamari	\$11.95
<i>Calamari in our slightly spicy breading, deep-fried and presented with our spicy aioli</i>	
Grass-Fed Beef Sliders	\$11.95
<i>Two sliders with caramelized onion, mini onion rings, Tillamook Cheddar, and Blue cheese mayo.</i>	
Steamer Clams	\$16.95
<i>One-pound of Northwest steamers in white wine, garlic, and butter. Served with fresh Parmesan garlic bread.</i>	
Diablo Tenderloin Bites	\$16.95
<i>Tenderloin tips sauteed in a slightly spicier, less sweet version of our diablo sauce. Served with Parmesan garlic bread.</i>	
Seafood Fondue	\$19.95
<i>Tiger shrimp, bay scallops, fresh Dungeness crab, and artichokes mixed with white and yellow Tillamook Cheddar, Boursin, and cream cheeses. Served with local sourdough bread for dipping.</i>	
Seafood Cocktail	
<i>Served with cocktail sauce.</i>	
Deep-Fried Zucchini	\$7.95
<i>Lightly breaded and fried to a golden brown. Served with Ranch.</i>	
Dungeness Crab Cakes	\$19.95
<i>Two Dungeness crab cakes mixed with spices and herbs then pan-fried to a golden brown. Served with lemon-lime aioli.</i>	
Pearl Point Oyster Shooters	\$12.25
<i>Six fresh Pearl Points (Netarts,) or raw oyster shooters served with lemon and cocktail sauce.</i>	
<u>Starter Salads</u>	
Caesar Salad	\$6.95
<i>Our version of the classic.</i>	
House Salad	\$6.95
<i>Heart of romaine-iceberg hybrid, black olives, feta, carrot, cucumber, and tomato. With a fresh strawberry garnish.</i>	
Wedge Salad	\$10.25
<i>Iceberg lettuce topped with smoked bacon, grape tomatoes, hard boiled eggs, and Blue cheese crumbles. Drizzled with house made Blue cheese dressing.</i>	
Burrata Salad	\$8.95
<i>Fresh Burrata cheese, sliced tomato, basil, pesto, and a blood orange balsamic reduction served with a side of marinara and fresh Parmesan garlic bread.</i>	
<u>Chowder, Chili and Soup</u>	

Eggs Benedict \$12.95

The classic with a split English muffin topped with ham, two poached eggs and hollandaise sauce. Served with your choice of hash browns or country-fried potatoes with peppers and onion.

Chicken Fried Steak and Egg \$16.95

You'll need a big appetite and two plates for this one! Local cube steak with our own buttermilk breading, deep-fried to a golden brown and topped with country gravy. Served with a slice of toast, two eggs, and your choice of hash browns or country-fried potatoes with peppers and onion.

Sunday Morning - Prime Rib \$18.95 and Potato Hash

Local prime rib mixed with onions, peppers, and country-fried potatoes. Topped with two poached eggs and Tillamook white Cheddar. Served with a slice of toast. Served Sunday Morning only.

Joe's Special \$15.25

Grass-fed ground beef, fresh spinach, chopped onion, and scrambled eggs topped with Tillamook Cheddar. Served with a slice of toast and your choice of hash browns or country-fried potatoes with peppers and onion.

Dungeness Crab Benedict \$23.25

Two poached eggs on an English muffin topped with hollandaise sauce and Dungeness crabmeat. Served with a slice of toast and your choice of hash browns or country-fried potatoes with peppers and onion.

Country Bread Bowl \$14.95

Three eggs scrambled with bacon, sausage, mushrooms, country-fried potatoes, onion, and peppers in a fresh locally baked sourdough bread bowl topped with country gravy and melted Tillamook Cheddar.

Corned Beef and Potato Hash \$14.25

This is not the canned variety! Large chunks of slow-cooked local corned beef brisket mixed with onion, peppers, and country-fried potatoes. Topped with two poached eggs and Tillamook white Cheddar. Served with a slice of toast.

Coastal Bread Bowl \$17.25

Crabmeat, shrimp, scallops, country-fried potatoes, peppers, onion, and mushrooms scrambled with three eggs in a fresh locally baked sourdough bread bowl topped with rich hollandaise sauce.

Vegetable Hash \$12.95

Sauteed peppers, asparagus, onions, zucchini, broccoli, spinach, and country fried potatoes topped with two poached eggs. Served with a slice of toast.

Breakfast Sandwiches and Wraps

Georgie's Wrap \$13.95

A flour tortilla filled with bacon, sausage, onion, peppers, scrambled eggs, and melted Tillamook Cheddar. Served with sour cream, Pico de Gallo, and your choice of hash browns or country-fried potatoes with peppers and onion.

Saratoga Wrap \$12.25

A flour tortilla filled with bacon, egg, cream cheese, and green onion. Served with your choice of hash browns or country-fried potatoes with peppers and onion.

Coastal Wrap \$15.95

Sauteed shrimp, scallops, peppers, onion, and scrambled eggs with

Halibut Tacos

Panko breaded halibut in soft corn tortillas tossed with green and red cabbage and salsa verde. Topped with mango salsa and served with a side of chipotle ranch.

Flat Iron Steak \$20.95

An 8-oz flat iron steak char-grilled to your specification and served with fresh vegetables and your choice of fries, potato salad, or coleslaw.

Diablo Seafood Pasta \$22.95

Shrimp, crabmeat, wild salmon, and scallops tossed with fettucine in a sweet and slightly spicy three-cheese cream sauce. Served with fresh Parmesan garlic bread.

Coconut Shrimp \$14.25

Four shrimp in coconut breading with pineapple salsa and sweet-chili slaw. Served with your choice of fries, potato salad, or coleslaw.

Chicken Teriyaki Rice Bowl \$12.95

Chicken breast simmered in our special ginger-garlic teriyaki sauce with broccoli, mushrooms, onion, and peppers. Served over steamed Jasmine rice.

Cod Fish & Chips

Fresh caught Northwest cod lightly coated with Japanese style breadcrumbs and deep-fried to a golden brown. Served with fries and tartar sauce.

Dungeness Crab Cakes \$23.95

Two Dungeness crab mixed with spices and herbs, pan-fried to a golden brown and served with a side of lemon-lime aioli. Served with your choice of fries, potato salad, or coleslaw.

Seafood Saute \$22.95

Prawns, scallops, white fish, calamari, clams, and wild salmon sauteed in garlic, white wine, and butter. Served with fresh vegetables and Parmesan garlic bread.

Halibut Fish & Chips

Tender Pacific halibut fillets dipped in Georgie's "What the Hef?" ale batter and deep-fried to a golden brown. Served with fries and tartar sauce.

Wild Salmon Fillet \$22.95

A 6-ounce flame-broiled fillet of wild salmon. Your choice of olive oil and lemon, pineapple-salsa, or blackened. Served with fresh vegetables and your choice of fries, potato salad, or coleslaw.

Garlic and Lemon Basil Prawns

Six prawns sauteed with garlic butter, capers, pesto, and fresh chopped basil. Served with fresh Parmesan garlic bread.

Parmesan Chicken Penne \$16.95

Parmesan encrusted chicken breast grilled until golden brown and served over penne pasta with Alfredo and marinara sauces. Served with fresh Parmesan garlic bread.

Diablo Bites \$16.95

Tenderloin tips sauteed in a slightly spicier, less sweet version of our diablo sauce. Served with fresh Parmesan garlic bread.

Burgers and Specialty Sandwiches

Presented with your choice of coleslaw, fries, or potato salad. Substitute sweet potato fries or onion rings for 3.00

Georgie's Grass-Fed Burger

100% Oregon grass-fed and finished beef from High Desert Grass Fed Natural Beef. A half-pound burger char-grilled for 2

Clam Chowder

Our New England-style Clam Chowder.

Prime Rib Chili

Topped with Tillamook Cheddar and served with sour cream.

Non-Alcoholic Beverages

Soft Drinks \$2.95

Iced Tea \$2.95

Lemonade \$2.95

Thundermuck Coffee \$2.95

Hot Tea \$2.95

Bottled Root Beer \$3.50

Ginger Ale \$3.50

Milk \$3.25

(2% or non-fat)

Raspberry Lemonade \$3.25

Strawberry Lemonade \$3.25

Milkshakes \$5.95

Smoothies \$4.95

Desserts

Marionberry Crisp \$7.95

Irish Cream Creme Brulee \$6.95

White Chocolate Cheesecake \$7.95

Sorbet \$4.95

Seafood

Presented with fresh vegetables and your choice of garlic mashed potatoes, baked potato, or our rice blend, unless, unless otherwise noted.

Wild Salmon \$26.95

A 6-oz wild Northwest salmon fillet with your choice of olive oil and lemon.

Dungeness Crab Cakes \$26.95

Two Dungeness crab cakes pan-fried to a golden brown. Presented with a side of lemon-lime aioli.

Flame-Broiled Halibut \$27.95

A 6-ounce flame-broiled fillet of halibut with your choice of olive oil and lemon, pineapple-salsa, or blackened.

Georgie's Pacific Seafood \$33.95 Saute

Sauteed prawns, fresh clams, wild salmon, and Northwest cod topped with local bay shrimp and fresh Dungeness crab.

Halibut Fish & Chips

Tender Pacific halibut fillets dipped in local Depoe Bay Brewing ale batter and deep-fried to a golden brown. Presented with fries and tartar sauce.

Stuffed Salmon \$30.95

A 6-oz wild fillet of salmon filled with a mixture of crab, shrimp, cream cheese, and fresh herbs then baked to perfection. Finished with a lemon-lime butter sauce.

Parmesan and Herb Encrusted \$30.95 Halibut

A 6-oz halibut fillet encrusted with Parmesan and herbs then baked to a golden brown. Topped with Alfredo sauce and local bay shrimp.

Halibut Tacos

Panko breaded or grilled halibut in soft corn tortillas tossed with green and red cabbage and salsa verde. Topped with mango salsa and served with a side of chipotle ranch. Not served with sides.

Deep-Fried Shrimp \$18.95

Six shrimp dipped in Georgie's "What the Hef?" ale batter and deep-fried. Presented with tartar and cocktail sauces.

Scampi Piccata \$19.95

chipotle cream cheese in a flour tortilla. Served with Pico de Gallo and your choice of hash browns or country-fried potatoes with peppers and onion.

Breakfast Croissant \$13.25
A lightly and flaky croissant, split and layered with crisp bacon, ham, scrambled eggs, sliced tomato, and melted Tillamook Cheddar. Served with your choice of hash browns or country-fried potatoes with peppers and onion.

Sides

Biscuits & Gravy \$4.95
Avocado Toast \$6.95
Side Egg \$2.00
Hash Browns \$3.25
Country Fried Potatoes \$3.25
Cinnamon Roll \$3.95
Bacon \$3.95
Sausage \$3.75
Ham Steak \$5.25
Fresh Fruit Cup \$4.25
Fresh Biscuit \$2.50
Toast \$2.50
English Muffin \$2.50
Yogurt \$2.50
Croissant \$3.00
Steamed Vegetables \$3.25

Beverages

Soft Drinks \$2.95
Iced Tea \$2.95
Juice
Thundermuck Coffee \$2.95
Hot Tea \$2.95
Milk
(2% or non-fat)
Bottled Root Beer \$3.50
Ginger Ale \$3.50
Hot Chocolate w/ whipped cream \$3.25
Lemonade \$2.95
Strawberry Lemonade \$3.25
Raspberry Lemonade \$3.25
Vanilla Almond Milk

Kid's Breakfast Menu

Belgian Waffle \$5.50
Two kid sized waffles served with whipped cream.
Buttermilk Pancake \$4.95
A golden buttermilk pancake served with butter and warm syrup.
Little Farmer's Breakfast \$5.25
One egg with hash browns and your choice of bacon or sausage.
Georgie's Oatmeal \$3.50
Old fashioned oats soaked in milk and served with brown sugar.
Cinnamon French Toast \$4.95
Dipped in custard batter and cooked to a golden brown. Dusted with powdered sugar.
Bob's Red Mill Granola \$3.95
Oregon's own natural granola served with milk.
Georgie's Chocolate Waffle \$6.50
A special treat! Two kids sized Belgian waffles topped with Ghirardelli chocolate chips and whipped cream.
Cold Cereal \$3.95
Assorted cold cereals.
Milk \$2.25
Chocolate Milk \$2.50
Hot Chocolate w/ Whipped Cream \$3.25

specifications with Tillamook Cheddar, Swiss, Pepper Jack, or Jack cheese. Served with lettuce, tomato, and onion on a grilled pub bun.

Crispy Cod Sandwich \$12.95
Fresh Northwest cod, lightly breaded and deep-fried until golden brown. Presented on a grilled pub bun with Tillamook Cheddar and tartar sauce.

Grass-Fed Beef Sliders \$15.25
Three sliders with caramelized onion, mini onion rings, Tillamook Cheddar, and Blue cheese mayo.

Reuben \$12.95
Tender corned beef and German-style sauerkraut with melted Swiss cheese and Thousand Island dressing on grilled marbled rye bread.

Chicken Caprese Croissant \$13.25
Grilled chicken breast served on a fresh croissant with bacon, lettuce, tomato, fresh Mozzarella, balsamic reduction, and our pesto mayo.

Oregon Albacore Tuna Melt \$11.95
Grilled Albacore tuna salad, tomato, and melted Tillamook Cheddar on grilled thick white bread.

Smoked Salmon Wrap \$16.95
House smoked salmon, chopped Romaine, mango salsa, peppers, tomatoes, cream cheese, and Baja sauce wrapped in a flour tortilla.

Roasted Turkey BLT \$11.25
Smoked bacon, sliced turkey breast, Jack cheese, lettuce, tomato, and mayo on toasted sourdough.

Roast Beef Melt \$13.95
Sliced roast beef grilled with caramelized onion and peppers. Served on a Parmesan and garlic-buttered hoagie with melted Tillamook white Cheddar. Served au jus.

Deli Sandwiches

Choose one from each of the following to create your sandwich. Served with fries, potato salad, or coleslaw. Substitute sweet potato fries or onion rings for 3.00

Whole Sandwich \$11.25
Half Sandwich \$8.25

Chowder, Chili & Soup

Locally baked sourdough bread bowls.

Clam Chowder
Our New England-style clam chowder.

Prime Rib Chili
A savory combination of prime rib, black beans, dark chocolate, spices, chorizo, amber ale, and diced tomatoes topped with Tillamook Cheddar. Served with a side of sour cream.

Soup of the Day
Made fresh daily

Soup & Salad
A cup of our soup of the day served with either a house green salad or house Caesar salad.

Vegetarian & Vegan

Veggie Quesadilla \$9.95
Sautéed fresh seasonal vegetables and melted Pepper-Jack cheese in a flour tortilla. Served with a side of Pico de Gallo, sour cream, and fresh salsa verde.

Vegan Salad \$11.95
Spinach, strawberries, apples, pecans, black beans, tomatoes, cranberries, carrots, corn, quinoa and agave dressing.

Shrimp sauteed in olive oil, garlic, capers, butter, lemon juice, lemon zest, and fresh herbs.

Yaquina Bay Oysters \$19.95
Eight pan-fried breaded local oysters with tartar and cocktail sauces.

Razor Clams \$19.95
Two tender razor clams lightly breaded with Japanese-style breadcrumbs. Presented with tartar sauce.

Cod Fish & Chips
Fresh caught Northwest cod lightly coated with Japanese style breadcrumbs and deep-fried to a golden brown. Served with fries and tartar sauce.

Blackened Ahi Tuna \$22.95
A blackened Ahi steak seared RARE and topped with fresh pineapple-salsa. Served with fresh steamed vegetables and a sweet and spicy red curry cream sauce over Jasmine rice.

Fisherman Stew \$29.95
Clams, Northwest cod, shrimp, wild salmon, calamari, Dungeness crab, Newport bay shrimp, fresh herbs, and white wine simmered in a zesty tomato broth. Served with Parmesan garlic bread.

Salads

Caesar Salad
Crisp chopped romaine-iceberg hybrid with traditional Caesar dressing, garlic croutons, and freshly grated Parmesan.

Strawberry and Spinach Salad
Fresh spinach, strawberries, apples, caramelized pecans, feta cheese, tomatoes, cranberries, and beets tossed in blood orange-honey balsamic dressing.

Blackberry Barbeque Salmon Salad \$22.95

A 6-oz wild salmon fillet pan-roasted then glazed with our house-made local marionberry BBQ sauce. Served on a bed of romaine-iceberg hybrid with seasonal fresh fruit and a side of honey-mustard dressing.

Southwest Chicken Salad \$14.25

Our slightly sweet and spicy Southwestern grilled chicken breast served over romaine-iceberg hybrid with peppers, sweet corn, black beans, tomatoes, avocado, and creamy chipotle-ranch dressing. Topped with crispy tortilla strips.

Herb Encrusted Wild Salmon Salad \$22.95

A 6-oz herb encrusted wild salmon fillet served on a bed of greens with fruit salsa, pecans, mango, strawberries, Blue cheese, dried cranberries, and honey-mustard dressing.

Pasta

All pasta dishes served with fresh locally baked Parmesan garlic bread.

Diablo Seafood Pasta \$26.95
Shrimp, crabmeat, wild salmon, and scallops tossed in a sweet and slightly spicy three-cheese cream sauce with fettucine.

Fettuccine Alfredo
Tender fettuccine tossed with our three-cheese cream sauce.

Vegetarian & Vegan

Vegan Salad \$11.95
Spinach, strawberries, apples, pecans, black beans, tomatoes,

Juice	
Smoothies	\$4.95
Frozen Lemonade	\$4.95
Milk Shakes	\$5.95
Soft Drinks	\$2.25
Shirley Temple	\$2.75
Roy Rogers	\$2.75

Gluten Free Breakfast

All breakfast served with a slice of Gluten Free toast and hash browns.

Bacon and Eggs	\$12.95
<i>Two eggs any style, bacon.</i>	
Sausage and Eggs	\$12.25
<i>Two eggs any style, sausage.</i>	
Steak and Eggs	\$20.95
<i>8 oz. Flat Iron steak, cooked to your specifications and served with two eggs any style.</i>	
Eggs and Potatoes	\$9.95
<i>Two eggs any style.</i>	
Avocado Toast	\$7.95
<i>GF bread topped with avocado, sliced tomatoes, basil, and sliced onions.</i>	
Veggie Scramble	\$13.95
<i>Three eggs scrambled with tomato, green onion, bell peppers, broccoli, asparagus and melted Tillamook Cheddar.</i>	

Kids GF Breakfast Menu

Little Farmer's Breakfast	\$5.25
<i>One egg, sausage or bacon. Served with hash browns.</i>	
Ham Scramble	\$5.25
<i>One egg scrambled with ham. Served with hash browns.</i>	

Sauteed Vegetable Linguini	\$12.95
<i>Sauteed zucchini and asparagus tossed with linguini, olive oil, diced tomatoes, white wine, fresh garlic, and spinach. Garnished with Parmesan and Asiago. Served with fresh Parmesan garlic bread.</i>	

Burrata Salad	
<i>Fresh Burrata cheese, sliced tomato, basil, pesto, and a blood orange balsamic reduction served with a side of marinara and fresh Parmesan garlic bread.</i>	

Desserts

Marionberry Crisp	\$7.95
<i>Local marionberries topped with a brown sugar, oatmeal, and butter crumble. Served warm with a scoop of Tillamook Vanilla Bean ice cream.</i>	
Irish Cream Creme Brulee	\$6.95
<i>Our version of the classic</i>	
White Chocolate Cheesecake	\$7.95
<i>Baked in house with a cookie crumble crust.</i>	
Sorbet	\$4.95

Sides

French Fries	\$3.95
Sweet Potato Fries	\$4.95
Fresh Steamed Vegetables	\$3.25
Yogurt	\$2.50
Fresh Fruit Cup	\$4.25
Locally Baked Parmesan Garlic Toast	\$4.95
Avocado	\$2.00

Beverages

Soft Drinks	\$2.95
Iced Tea	\$2.95
Thundermuck Coffee	\$2.95
Hot Tea	\$2.95
Milk	
Bottled Root Beer	\$3.50
Ginger Ale	\$3.50
Hot Chocolate w. Whipped Cream	\$3.25
Lemonade	\$2.95
Strawberry Lemonade	\$3.25
Raspberry Lemonade	\$3.25
Milkshakes	\$5.95
Smoothies	\$4.95

Gluten Free Lunch and Dinner

STARTER

Steamer Clams	\$15.95
<i>One-pound of Northwest steamers in white wine, garlic and butter. No garlic bread.</i>	
Garlic and Lemon Basil Prawns	\$16.95
<i>Six prawns sauteed with garlic butter, capers, pesto, and fresh chopped basil.</i>	

Salads (Gluten Free)

Classic Caesar Salad	
<i>Crisp chopped romaine-iceberg hybrid with traditional Caesar dressing and freshly grated Parmesan. No croutons.</i>	
Blackberry Barbeque Salmon Salad	\$22.95
<i>A 6-oz wild salmon fillet pan-roasted then glazed with our house-made local marionberry BBQ sauce. Served on a bed of romaine-iceberg hybrid with seasonal fresh fruit, tossed in honey-mustard dressing.</i>	
Strawberry and Spinach Salad	
<i>Fresh spinach, strawberries, apples, caramelized pecans, feta cheese, tomatoes, cranberries, and beets tossed in blood orange-honey</i>	

cranberries, carrots, corn, quinoa and agave dressing.

Sauteed Vegetable Linguini	\$12.95
<i>Sauteed zucchini and asparagus tossed with linguini, olive oil, diced tomatoes, white wine, fresh garlic, and spinach. Garnished with Parmesan and Asiago. Presented with fresh Parmesan garlic bread.</i>	

Baked Portabella	\$14.95
<i>Fresh baked Portabella with melted fresh Mozzarella and roasted tomato over garlic mashed potatoes with marinara and pesto. Served with fresh Parmesan garlic bread.</i>	

Steak

Our Northwest USDA steaks are cut to Georgie's specifications and aged for a minimum of 28 days. Presented with fresh vegetables and your choice of garlic mashed potatoes, baked potato, or our rice blend.

Top Sirloin	\$22.25
<i>8-oz</i>	
New York Steak	\$30.25
<i>10-oz</i>	
Rib Eye	\$33.25
<i>12-oz</i>	
Flat Iron	\$24.95
<i>8-oz</i>	
Filet Mignon	\$37.95
<i>8-oz</i>	
Steak Accompaniments	
Friday & Saturday Nights - Prime Rib	

Presented with fresh vegetables and your choice of garlic mashed potatoes, baked potato, or our rice blend.

Georgie's Grass-Fed Burger

100% Oregon grass-fed and finished beef from High Desert Grass Fed Natural Beef. A half-pound burger char-grilled to your specifications with Tillamook Cheddar, Swiss, Pepper Jack, or Jack cheese. Served with lettuce, tomato, and onion on a grilled pub bun.

Burger

Chicken

Parmesan Chicken Penne	\$19.25
<i>Parmesan encrusted chicken breast grilled until golden brown and served over penne pasta with Alfredo and marinara sauces. Served with fresh Parmesan garlic bread.</i>	
Balsamic Chicken with Caprese Salad	\$14.95

Grilled chicken breast served over greens with fresh Mozzarella, sliced tomatoes, and basil. Garnished with pesto and a balsamic reduction.

Herb and Cheese Stuffed Chicken Breast	\$19.95
<i>Chicken breast breaded with fresh Parmesan and bread crumbs then stuffed with Mozzarella, Fontina, fresh basil, and spinach. Topped with a prosciutto and tomato cream sauce. Presented with fresh vegetables and your choice of garlic mashed potatoes, baked potato, or our rice blend.</i>	

Kid's Lunch & Dinner

A small side of fruit may be substituted for fries.

Chicken Strips	\$8.25
<i>Chicken breast fillets deep-fried, served with fries and Ranch for dipping.</i>	
Cheese Burger Sliders	\$8.95

balsamic dressing.
Balsamic Chicken with Caprese Salad \$14.95

Grilled chicken breast served over greens, with fresh Mozzarella, sliced tomatoes and basil. Garnished with pesto and a balsamic reduction.

Chopped Cobb Salad \$15.25

Diced chicken breast, hard-boiled egg, bacon, crumbled Blue cheese, avocado, tomatoes, and finely chopped romaine. Served with your choice of dressing.

House Salad \$6.95

Heart of romaine-iceberg hybrid, black olives, feta, carrot, cucumber and tomato. With a fresh strawberry garnish.

Seafood (Gluten Free)

Each Entree comes with your choice of any two of the following: fresh steamed vegetables, fruit cup, or steamed rice. Fresh baked potato and mashed potatoes available during dinner only.

Wild Salmon Fillet \$26.95

A 6-ounce flame-broiled fillet of wild salmon. Your choice of olive oil and lemon, pineapple-salsa or blackened.

Halibut \$27.95

A 6-ounce flame-broiled fillet of halibut with your choice of olive oil and lemon, pineapple-salsa or blackened.

Blackened Ahi Tuna \$22.95

A blackened Ahi steak seared RARE and topped with fresh pineapple-salsa. Served with fresh steamed vegetables and sweet and spicy red curry cream sauce over Jasmine rice.

Chicken (Gluten Free)

Grilled Chicken Breast \$10.95

Grilled or blackened with your choice of any two of the following: fresh steamed vegetables, fruit cup, or steamed rice. Baked or mashed potatoes available after 4pm daily.

Chicken Rice Bowl \$12.95

Chicken breast simmered in our ginger-garlic teriyaki sauce with broccoli, mushrooms, onions and peppers. Served over steamed Jasmine rice.

Steaks (Gluten Free)

Each Entree comes with your choice of any two of the following: fresh steamed vegetables, fruit cup, or steamed rice. Baked or mashed potatoes available after 4pm daily.

Top Sirloin \$22.25

8-oz

New York Steak \$30.25

10-oz

Rib Eye \$33.25

12-oz

Burgers (Gluten Free)

Burger selection comes with your choice of one of the following: fresh steamed vegetables, fruit cup, or steamed rice. Baked or mashed potatoes available after 4pm daily.

Georgie's Grass-Fed Burger

100% Oregon grass-fed and finished beef from High Desert Grass Fed Natural Beef. A half-pound burger char-grilled to your specifications with Tillamook Cheddar, Swiss, Pepper Jack or Jack cheese. Served with lettuce, tomato and onion on a GF bun.

Two grass-fed sliders topped with Tillamook Cheddar cheese. Served with fries.

Mac 'n Cheese \$5.95

Classic Kraft Mac-n-Cheese served with a small side of fruit.

Grilled Cheese \$5.95

Our version of the classic, with Tillamook Cheddar on thick cut white bread. Served with fries.

Kid's Pizza \$6.25

A delicious mini-pizza with your choice of cheese or pepperoni. Served with fries.

Cheese Quesadilla \$5.95

Cheese quesadilla on a flour tortilla with fries.

Fit Kids \$7.95

A grilled chicken breast served with steamed broccoli and a kids size fresh fruit.

Hot Dog \$5.25

A grilled all-beef 1/4 pound hot dog served with fries.

Cod Slider \$6.75

Breaded cod served on a slider bun with tartar sauce and fries.

Linguini \$5.95

Linguini tossed with your choice of butter, our three cheese Alfredo sauce or our marinara sauce.

Tillamook Ice Cream Sundae \$3.95

A single scoop of Tillamook vanilla bean ice cream with your choice of chocolate or caramel syrup. Topped with whipped cream and a cherry.

Kids GF Lunch and Dinner Menu

Kid's Burger \$8.95

6-oz grilled patty with Tillamook Cheddar on a gluten free bun served with a kid sized fresh fruit cup or steamed rice.

Fit Kids \$7.95

A grilled chicken breast served with steamed broccoli and a kid sized fresh fruit cup.

Desserts (Gluten Free)

Chocolate Torte	\$5.95
Tillamook Vanilla Ice Cream	\$2.00