



## Appetizers

<b>Coconut Shrimp</b>	<b>11.50</b>	<b>Crab cakes</b>	<b>15</b>
Eight shrimp served with Thai sweet chili-lime dipping sauce.		Two flavorful cakes pan-fried and served with orange-fennel salad and lemon aioli.	
<b>Prawn Cocktail</b> 🍷	<b>10.25</b>	<b>Jumbo Club Wings (8)</b> 🍷	<b>11.50</b>
Five large prawns with cocktail sauce and fire-roasted corn relish.		Choice of Frank's hot sauce, root beer BBQ, or tahini-garlic sauce. Served with carrot and celery sticks.	
<b>Cheddar Oaxaca And Chorizo Sausage Dip</b>	<b>9.50</b>	<b>Quesadilla</b>	<b>12</b>
Served with tortilla chips and salsa.		Large herb flour tortilla filled with Tillamook cheddar, cotija cheese, green chiles, and black beans. Add chicken—no extra cost   Add steak—2	
<b>Spinach and Artichoke Dip</b>	<b>11</b>	<b>Hummus Plate</b> (🍷 by request)	<b>10</b>
Artichokes gently sautéed with garlic, shallots, white wine, and spinach. Finished with cream cheese, parmesan, and feta. Served with crostinis.		Kalamata olives, cherry tomatoes, cucumber, carrots, celery, and pita. <i>(vegetarian)</i>	

## Soups

<b>Soup of the Day</b>	<b>4.25   5.25</b>
Ask your server about our always-fresh soup of the day!	
<b>Chili</b> 🍷	<b>5.25   6.25</b>
Traditional variation with braised steak, seasoned ground beef, and chef's spices. Topped with cheddar cheese.	
<b>Tomato Basil Bisque</b>	<b>4.25   5.25</b>
Rich and creamy. Fire-roasted ripe tomatoes blended in a savory-seasoned vegetable broth with cream, olive oil, sweet basil, and garlic.	

## Salads

<b>Cobb Salad</b>	<b>11   13</b>
Traditional rows of chicken, bacon, bleu cheese crumbles, diced tomato, avocado, and egg. Served with choice of dressing.	
<b>Asian Julienne Vegetable Salad</b>	<b>12.50</b>
Choice of prawns or grilled chicken with orange segments, julienne carrots, zucchini, and bell peppers over greens with orange-ginger-soy vinaigrette. Topped with fried wontons.	
<b>Caesar Salad</b> 🍷	<b>8.50   10.50</b>
Crisp romaine, parmesan, and house-made croutons in our own Caesar dressing. Add chicken—3   Add steak—5   Add salmon—8	
<b>Shrimp Louie</b> 🍷	<b>13.50   15.50</b>
Crisp romaine and baby greens topped with five poached prawns. Garnished with egg, tomato, cucumber, carrots, and avocado. Served with Louie dressing on the side.	

♥ Heart Healthy     🍷 Gluten Free (add—1)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 20% gratuity will automatically added to your bill. Member discount now reflected in menu pricing.



## Sandwiches

All entrées include one side: soup of the day, tomato-basil bisque, coleslaw, or house garden salad. (Upgrade to a Caesar or spinach salad—2)

<b>BGC Burger*</b>	<b>12.75</b>	<b>Prime Rib Dip</b>	<b>14.75</b>
Central Oregon grass-fed beef with mayo, lettuce, tomato, and thin-sliced red onion on a pub brioche bun. Choice of cheese. Add bacon or mushrooms—1.		Thinly sliced prime rib on a hoagie roll with caramelized onions, Swiss cheese, and horseradish mayo.	
<b>Impossible Burger</b>	<b>14</b>	<b>BGC Reuben</b>	<b>12.75</b>
Plant-based burger with baby greens, lettuce, tomato, onion, and avocado. (vegetarian, vegan)		Thinly sliced corned beef, sauerkraut, Swiss, and Thousand Island dressing on grilled rye.	

## Pub Favorites

<b>Fish &amp; Chips</b>	<b>2 / 12.75</b>	<b>Steak Frites*</b>	<b>17</b>
Ale-battered PNW cod with fries, coleslaw, and tartar sauce.	<b>3 / 14.75</b>	French-marinated top sirloin steak served with garlic-truffle fries.	
	<b>4 / 16.75</b>		
<b>Salmon Fish And Chips</b>	<b>2 / 13.75</b>	<b>Coconut Curry Bowl</b> 🌱	<b>12.95</b>
Ale-battered PNW salmon with fries, cole-slaw and tartar sauce.	<b>3 / 15.75</b>	Rice, chef's vegetables, and sweet potatoes. Topped with fresh herbs. (vegan)	
	<b>4 / 17.75</b>	Add chicken—3   Add salmon—8	
<b>Baby Back Ribs</b> 🌱	<b>half rack 15</b>	<b>BGC Meatloaf (small plate)</b> 🌱	<b>15</b>
Seasoned with a delicate dry rub and slow cooked until tender. Brushed with our own root beer-molasses BBQ sauce. Served with two sides.	<b>full rack 23</b>	Served with roasted garlic Red Bliss mashers, natural gravy, and vegetables.	

## Entrées

Available after 5 p.m. All entrées include one side: soup of the day, tomato-basil bisque, coleslaw, or house garden salad. (Upgrade to a Caesar or spinach salad—2)

<b>Chicken Mediterranean</b> 🌱 ❤️	<b>18</b>	<b>Salmon du Chef</b> (🌱 by request)	<b>23</b>
Natural chicken breast sautéed with garlic, shallots, sun-dried tomatoes, and artichoke hearts. Finished with white wine, spinach, feta cheese, and served with rice pilaf.		Topped with a panko-herb crust, seared, and topped with sauce piccata. Served with rice pilaf.	
<b>Top Sirloin*</b> 🌱	<b>23</b>	<b>Seafood Cioppino</b> 🌱 (❤️ by request)	<b>27</b>
French-marinated seven-ounce cut aged to perfection. Served with Red Bliss garlic mashers.		An array of seafood—prawns, clams, cod, salmon, and crab simmered in a rich seafood-saffron fumét with fennel and garlic bread.	
<b>Bacon-Wrapped Filet au Poivre*</b> 🌱	<b>28</b>	<b>Bacon Mac-n-Cheese</b> (🌱 by request)	<b>15</b>
Grilled just the way you like it! Served with mushroom duxelles, Red Bliss garlic mashers, and peppercorn-branding sauce.		Penne pasta tossed with our own tangy cheese sauce and honey-cured bacon. Topped with panko bread crumbs.	
<b>Elk Chops*</b> 🌱 (❤️ by request)	<b>29</b>	<b>Firecracker Pasta</b> (🌱 by request)	<b>18</b>
New Zealand chops seasoned with a peppercorn and herb crust. Served over Red Bliss mashers with cherry pinot noir sauce.		Penne pasta tossed with sautéed bell peppers, onions, shrimp and Thai sweet chili-lime sauce. Finished with butter, white wine, and parmesan.	

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