



FROM THE GRILL

Choice of one of the following 'FROM THE GRILL' dinner options: Local homemade Yukon Gold Mashed Potatoes and Gravy, Baked Potato, Famous Homemade Potato chips n dip or the best French fries in the valley. Served with your choice; soup of the day or garden salad. Sub Cup Jambalaya \$2.00 Choice of: Thousand Island, Bleu cheese, Ranch, Honey Mustard, Green Goddess or Homemade Vinaigrette dressing. No croutons? Just ask.

PRIME RIB DINNER

Our House Specialty! ☺

Big 10 oz. cut 17.99
Bigger 16 oz. cut 20.99
Biggest 20 oz. cut 25.99

Northwest Blackened Salmon

Stream raised 1/2 pound salmon filet perfectly seasoned and seared then topped with our creamy dill sauce. 17.99 ☺

Chicken Fried Steak

Choice roasted prime rib, sliced thick and lightly breaded, deep-fried and topped with country gravy. 15.99

Pancetta Mac and Cheese

Diced back bacon and leeks sautéed with macaroni, Asiago, Tillamook cheddar and mozzarella cheeses. Served with garlic bread. 12.99
This item does not include a potato choice

Pork NY Strip Steak

Grilled 10oz triple pepper pork loin topped with house herb butter. 15.99 ☺

Chicken Picatta

Seasoned chicken breast lightly rolled in seasoned flour and sautéed with white wine, capers, lemon, artichoke hearts and fine herbs. Tossed with featuring, Asiago cheese and served with grilled garlic bread. 13.99
This item does not include a potato choice

All of our steaks are hand cut on premises.

Grilled Pepper Steak

14 oz. Rib eye steak rubbed with sea salt, fresh garlic, red, white and black peppercorns. Topped with smoked jalapeno butter. 20.99 ☺

Top Sirloin Steak

An 8-oz top sirloin for the lighter appetite. 15.99 ☺

New York Steak

A mouth watering boneless 12 ounce steak lightly seasoned; a simple, pure steak. 19.99 ☺

Black & Bleu New York Steak

A thick 12 ounce New York steak char-broiled in blackening spices then finished with caramelized onions and bleu cheese crumbles. 21.99 ☺

BLUE PLATE SPECIALS

Served with garden salad

Polenta and Roasted Seasonal Vegetables

Roasted seasonal vegetables with tomatoes, onions, winter squash, garlic, fresh herbs and topped with grated Asiago cheese. Served over our roasted poblano and goat cheese grilled polenta. 13.99 ☺

Yankee Pot Roast

Slow roasted beef with carrots, celery, onions, herbs and red wine until fork tender. Served with Yukon Gold mashed potatoes in its own savory gravy and Artisan peasant bread. 15.99

Beef Stroganoff

Tender slices of rib eye steak sautéed with onions in a creamy Burgundy dill sauce. Served over fettuccine with a dollop of sour cream and grilled garlic bread. 15.99

Homemade Chicken Pot Pie

Diced chicken breast with celery, carrots, peas and leeks in a creamy chicken stock. Topped with a buttermilk pie crust and baked until golden brown. 13.99

BURGERS

SANDWICHES

Choice of One of the following Burger or Sandwich options: Our Famous Homemade Potato Chips, the Best Fries in the Valley, Soup of the day or a Green Salad" *Sub sweet potato fries 1.00

*All our burgers are prepared with raw ingredients. Doh!

Lettuce, tomato, onions, and pickle served on the side. Substitute onion rings 1.00 sweet potato fries 1.00 fresh fruit 1.00 cup of jambalaya 2.00

Hindenburger

1/2 pound ground Angus patty grilled to perfection and served over ciabatta bread with homemade chili, cheddar cheese and green onions. 12.99

The Mookie Burger

1/2 pound homemade ground chuck Angus beef patties stuffed with Tillamook cheddar. Served on a toasted ciabatta roll with triple mustard aioli and grilled onions, finished with lettuce and tomato. 11.99

NBBG Bacon Cheeseburger

A 1/3 pound homemade ground chuck Angus beef patties, topped with cheddar cheese, bacon, and mayo. 10.99
without bacon 9.99 sub bleu cheese 11.99
Double the patties 12.99

Trail Burger

A 1/3 pound homemade ground chuck Angus beef patties, topped with bacon, Swiss cheese, sautéed mushrooms, mayo, and our house chipotle BBQ sauce. 11.99

Jalisco Chicken Burger

Char-broiled chicken breast, deep fried Anaheim pepper strips, pepper jack cheese and chipotle, honey ranch. Served on a toasted ciabatta bun. Spicy goodness. 10.99

Chicken Cordon Bleu

Grilled chicken breast with sliced black forest ham, dijonaise and swiss cheese on a toasted sesame bun. 10.99

BBQ PORK SANDWICH

"This little piggy got smoked."



Hickory and Mesquite wood smoked pork in our house BBQ sauce on a sesame seed bun. Served with a side of slaw and choice of fries or chips. Now don't forget to put some slaw on the sandwich. 8.99

Romulo's Garden Veggie Burger

Chock full of oats, flax seed, garden vegetables, mozzarella and a little mayo. 8.99

Moe's Big Beef Brisket Sandwich

House smoked Angus beef brisket piled high and smothered in chipotle BBQ sauce finished with our shoestring onion tangle and creamy coleslaw on a toasted ciabatta roll. 10.99

Reuben

Cider braised corned beef, Swiss cheese, homemade sweet red cabbage slaw, finished with our Russian dressing on grilled rye bread. 10.99

The ABC Wrap

Avocado slices, pepper bacon, tomato, lettuce, and grilled chicken breast with ranch dressing in a sun dried tomato tortilla. 11.99

Northwest Blackened Salmon Sandwich

A perfectly cooked locally stream raised salmon filet, seasoned, seared & finished with creamy dill sauce on a sesame seed bun. 10.99

Grilled Chicken Veggie Quesadilla

Grilled chicken breast with sauteed mushrooms, spinach, onions, peppers and tomatoes with Jack & Cheddar cheese inside grilled tortillas. Served with salsa and sour cream. 9.99 without chicken 8.99

Homemade Fish and Chips

Lightly breaded Alaskan Cod filets served with the best Fries in the valley, coleslaw and tarter sauce. 10.99

Red Bird

Slices of roasted turkey breast, bacon, cheddar, tomato and cranberry aioli on grilled sourdough bread. 10.99

Philly Style

Prime Rib Dip Sandwich
Tender thin slices of prime rib topped with Swiss cheese and covered in sautéed sweet peppers and onions in a toasted baguette. Served with creamy horseradish, au jus for dipping, fries and salad. 12.99 without salad 11.99

Prime Rib Dip and Cheddar Sandwich

Thin sliced prime rib layered in a toasted baguette with cheddar cheese. Served with creamy horseradish, au jus for dipping, fries and salad. 11.99 without salad 10.99

The Grinder

Black Forest ham, pepperoni and thinly sliced soppressata salami piled high with pickled red onions, pepperoncini salsa, provolone cheese and Italian dressing. 11.99

Indian Taco

Grilled flatbread filled with blackened chicken, lettuce, tomato, green onion, avocado, cheddar, jack cheese and sour cream. Served with jalapeños and smokey red salsa. 10.99

HOMEMADE CHICKEN STRIPS

Frank's Buffalo Strips

3 Large homemade chicken strips bathed in Franks Louisiana Hot Sauce and served with steak fries and a side of ranch for dipping. 10.99

Big Si Chicken Strips

3 homemade chicken strips deep fried to a golden brown and served with steak fries and a side of ranch for dipping. 10.99

Chicken Strips

2 homemade chicken strips with fries and ranch for dipping. 9.99

SALADS

The Woodsman Steak Salad

Grilled hearts of romaine with sliced top sirloin steak cooked to order, bacon, diced tomato, and bleu cheese dressing. 13.99 ☺

Lemon Thyme Calamari Salad

Calamari lightly breaded in rice flour, lemon zest, thyme and flash fried crispy. Served over chopped romaine with herbed grape tomatoes and a lemon thyme dressing. 12.99 ☺

Salmon Quinoa Salad

6oz. grilled Salmon with toasted quinoa, sliced almonds, walnuts, craisins, red bell pepper, green onions, carrots, shallots, mixed greens and fresh herbs tossed with lemon thyme vinaigrette and topped with lemon caper aioli. 13.99
sub Grilled Portobello 13.99 ☺

Winter Beet Salad

Roasted beets on mixed greens topped with crumbled goat cheese, Parmesan cheese, pistachios and white balsamic vinaigrette. 10.99

All salads are served with peasant bread and butter. Dressing choices: ranch, bleu cheese, 1000, honey mustard, green goddess and homemade vinaigrette. No bread or croutons? Just ask. Side Salad: mixed greens, tomatoes, green onions, carrots, and croutons. 2.99

Homemade Caesar Salads

Romaine lettuce, Parmesan, croutons, and our homemade Caesar dressing.*

NW Blackened Salmon

1/2 pound stream raised Salmon and candied walnuts 14.99

Black & Bleu

Blackened Steak Tips and Bleu Cheese Crumbles 13.99

Grilled Chicken

with Parmesan and croutons 10.99 without chicken 8.99

Chicken Panzanella Salad

Grilled chicken breast with mixed greens, cherry tomatoes, Kalamata olives, cucumbers, and diced grilled garlic bread. Tossed with balsamic vinaigrette and finished with shaved Parmesan cheese and Bermada onions. 11.99

Warm Spinach Salad

Blackened salmon with fresh spinach, sliced egg, bacon, tomato, lemon wedges and our warm balsamic dressing on the side (made with sour cream, mayo and balsamic vinegar). 14.99
sub chicken 11.99 without chicken or salmon 9.99 ☺

Nellie Cobb's Tribute Salad

With romaine lettuce, smoked turkey, bacon, hard-boiled eggs, bleu cheese, tomatoes, green onions, croutons, and Green Goddess dressing. large 11.99 regular 9.99

* Prepared with raw eggs/ingredients. WARNING: The State of Washington wants you to know you may die...someday. However the State of Washington wants you to know you may die sooner if items contain raw or under cooked meat products. Under cooked eggs also pose a risk. Such items may increase your risk of food borne illness, especially if you have certain medical conditions. Take heed!
Please check us out on our 'North Bend Bar and Grill' Facebook Page.
= Gluten Free
50¢ per order to go charge; effective March 1st, 2010.

BURGERS

SANDWICHES

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Lettuce, tomato, onions, and pickle served on the side.

Substitute onion rings 1.00 sweet potato fries 1.00 fresh fruit 1.00 cup of jambalaya 2.00

Trail Burger

A 1/3 pound homemade ground chuck Angus beef patties topped with bacon, Swiss cheese, sautéed mushrooms, mayo, and our house chipotle BBQ sauce. **11.99**

NBBG Bacon Cheeseburger

A 1/3 of a pound homemade ground chuck Angus beef patties topped with cheddar cheese, bacon, and mayo. **10.99** without bacon **9.99** sub bleu cheese **11.99** Double the patties **12.99**

Hindenburg

1/2 pound ground Angus patty grilled to perfection and served over ciabatta bread with homemade chili, cheddar cheese and green onions. **12.99**

The Mookie Burger

1/2 pound of pound homemade ground chuck Angus beef patties stuffed with Tillamook cheddar. Served on a toasted ciabatta roll with triple mustard aioli and grilled onions, finished with lettuce and tomato. **11.99**

Romulo's Garden Veggie Burger

Chock full of oats, flax seed, garden vegetables, mozzarella and a little mayo. **8.99**

Jalisco Chicken Burger

Char-broiled chicken breast, breaded deep fried Anaheim pepper strips, pepper jack cheese and honey, chipotle ranch. Served on a toasted ciabatta bun. *Spicy goodness.* **10.99**

Grilled Chicken Veggie Quesadilla

Grilled chicken breast with sauteed mushrooms, spinach, onions, peppers and tomatoes with jack & cheddar cheese inside grilled tortillas. Served with salsa and sour cream. **9.99** without chicken **8.99**

Indian Taco

Grilled flatbread filled with blackened chicken, avocado, green onion, cheddar, jack cheese and sour cream. Served with jalapeños and smokey red salsa. **10.99**

Homemade Fish and Chips

Lightly breaded Alaskan Cod filets served with the best Fries in the valley, coleslaw and tarter sauce. **10.99**

Chicken Cordon Bleu

Grilled chicken breast with sliced black forest ham, dijonaise and swiss cheese on a toasted sesame bun. **10.99**

LUNCH BLUE PLATE SPECIAL:

Homemade Chicken Pot Pie

Diced chicken breast with celery, carrots, peas and leeks in a creamy chicken stock. Topped with a buttermilk pie crust and baked until golden brown. Served with green salad to start. **12.99**

Reuben

Cider braised corned beef, Swiss cheese, homemade sweet red cabbage slaw, finished with our Russian dressing on grilled rye bread. **10.99**

Red Bird

Slices of roasted turkey breast, bacon, cheddar, tomato and cranberry aioli on grilled Sourdough bread. **9.99**

Philly Style Prime Rib Dip Sandwich

Tender thin slices of prime rib topped with Swiss cheese and covered in sautéed sweet peppers and onions in a toasted baguette. Served with creamy horseradish, au jus for dipping, fries and salad. **12.99** without salad **11.99**

Prime Rib Dip & Cheddar Sandwich

Thin sliced prime rib layered in a toasted baguette with cheddar cheese. Served with creamy horseradish, au jus for dipping, fries and salad. **11.99** without salad **10.99**

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Black forest ham, pepperoni and thinly sliced soppressata salami piled high with pickled red onions, pepperoncini salsa, provolone cheese & Italian dressing. **11.99**

The ABC Wrap

Avocado slices, pepper bacon, tomato, lettuce, and grilled chicken breast with ranch dressing in a sun dried tomato tortilla. **11.99**

BBQ PORK SANDWICH

"This little piggy got smoked..."

Hickory and Mesquite wood smoked pork in our house BBQ sauce on a sesame seed bun. Served with a side of slaw and choice of fries or chips. *Now don't forget to put some slaw on the sandwich.*

Now that's BBQ! **8.99**

SALADS

Chicken Panzanella Salad

Grilled Chicken Breast with mixed greens, cherry tomatoes, Kalamata olives, cucumbers, and diced grilled garlic bread. Tossed with balsamic vinaigrette and finished with shaved Parmesan cheese and Bermuda onions. **11.99**

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Grilled Hearts of Romaine with sliced top sirloin steak cooked to order, bacon, diced tomato, and bleu cheese dressing. **13.99** ©

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1/2 pound stream raised Salmon and candied walnuts **14.99**

Black & Bleu

Blackened Steak Tips and Bleu Cheese Grumbles **13.99**

Grilled Chicken

with Parmesan and croutons **10.99** without chicken **8.99**

Salmon Quinoa Salad

6oz. grilled Salmon with toasted quinoa, sliced almonds, walnuts, raisins, red bell pepper, green onions, carrots, shallots, mixed greens and fresh herbs tossed with lemon thyme vinaigrette and topped with lemon, caper aioli. **13.99** sub Grilled Portobello **13.99** ©

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Blackened salmon with fresh spinach, sliced egg, bacon, tomato, lemon wedges and our warm balsamic dressing on the side (made with sour cream, mayo and balsamic vinegar). **14.99** sub chicken **11.99** without chicken or salmon **9.99** ©

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© = Gluten Free .50 per order to go charge; effective March 1st, 2010.



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