

NORTH BEND BAR & GRILL

PRIME RIB DINNER
Our House Specialty!
 12 oz. cut 25.99
 16 oz. cut 30.99
 *\$4 split/extra plate charge

ALL OF OUR BREAD IS BAKED HERE IN OUR BAKERY

Potato choice:
Baked Potato, Yukon Gold Mashed Potatoes and Gravy, Homemade Potato Chips and Dip or the Best Fries in the Valley. Served with your choice; soup of the day or garden salad. No croutons? Just ask.

Homemade Wild Alaskan Fish & Chips
 Lightly breaded Wild Alaskan Cod fillets served with the best fries in the valley, coleslaw and tartar sauce. 17.99

Prime Rib Chicken Fried Steak
 Choice roasted prime rib, sliced thick and lightly breaded, deep-fried and topped with roasted shallot country gravy. 22.99

Blackened Salmon

Cajun Blackened Salmon topped with a roasted pepper, mango, papaya salsa, served with Asian sticky rice. 22.99

NBBG Cajun Jambalaya

The most famous rice dish in Louisiana cooking
 House cured Tasso Ham, prawns, smoked Andouille sausage, bay shrimp, onions, bell peppers and zydeco spices all in an authentic chicken tomato broth over rice, served with house made bread and a salad to start. 17.99

HOUSE SPECIALTIES

Pancetta & Leek Mac and Cheese

Sauteed leeks and peppered pancetta tossed with Cavatappi pasta, and finished with freshly grated Asiago and Romano cheese and homemade garlic bread. 17.99

Beef Stroganoff

Red wine braised beef and onions in a creamy beef broth with egg noodles topped with sour cream, tomatoes and green onions. 19.99

Served with garden salad. No potato choice included with these items.

Homemade Chicken Pot Pie

Diced chicken breast with carrots, celery and peas in a creamy chicken sauce. Topped with buttermilk pie crust and baked golden brown. 17.99

Chili Verde Dinner

New Mexican chili rubbed and roasted pork butt, braised with onions, tomatillos, anaheim and poblano chilies, topped with cotija cheese and served with flour tortillas, steamed white rice and our housemade salsa. 16.99

BURGERS

*Choice of One of the following:
 Our Famous Homemade Potato Chips,
 the Best Fries in the Valley, Soup of the Day
 or a Green Salad.*

*Burgers are stacked high with; lettuce, tomato,
 pickles and onion unless otherwise stated.*

Substitute onion rings 1.00

sweet potato fries 1.00 fresh fruit 1.00

** All our burgers are prepared with raw ingredients. Duh!
 Want to sub a Veggie Patty? Just let your server know.*

Trail Burger

A 1/3 pound homemade ground chuck Angus beef patty, topped with bacon, Swiss cheese, sautéed mushrooms, mayo, and our house BBQ sauce. 13.99

Deluxe Bacon Cheeseburger

A 1/3 pound homemade ground chuck Angus beef patty, topped with cheddar cheese, bacon, and mayo. 12.99
*without bacon 11.99
 sub bleu cheese 13.99
 Double the patties to Mt Si Double Burger 16.99*

Snoqualmie

Smoke Burger

Diced smoked jalapeños and sea salt ground into our 1/2 pound Angus burger. Topped with Tillamook cheddar, sliced avocado, tomato slices, and triple mustard aioli. 14.99

NBBG Pretzel Burger

1/2 pound Angus burger with aged white cheddar cheese, tomato jam, pickled red onion, arugula, peppered bacon and mayo on our house baked pretzel bun. 14.99

Cuban Sandwich

Smoked Pork, thin sliced black forest ham, Swiss cheese, classic yellow mustard, mayonnaise, crispy fried pickles on a soft house made Cuban roll. 14.99

Veggie Burger

A healthy blend of carrots, peas, oats, broccoli and corn. Finished with jack cheese and mayo. 12.99

Blackened Salmon Burger

Locally raised sustainable salmon filet blackened and seared, with creamy dill sauce, lettuce and tomato slice on a home baked brioche bun. 15.99

Michoacan Green Chili Chicken Burger

Grilled chicken breast topped with swiss cheese, roasted green chilies, avocado, tomato and chipotle mayonnaise served on a house made brioche bun. 14.99

SANDWICHES



Hickory and Mesquite wood smoked pork in our house BBQ sauce on a brioche bun. Served with a side of slaw and choice of fries or chips. *Now don't forget to put some slaw on the sandwich.* 13.99

Dirty Bird

Roasted turkey slices, bacon, aged white cheddar cheese and tomato on house made grilled sourdough bread. 13.99

The ABC Wrap

Avocado slices, pepper bacon, tomato, lettuce, and grilled chicken breast with ranch dressing in a chipotle tortilla. 13.99

Baja Fish Wrap

Battered crispy fried cod, Baja sour cream sauce, chopped romaine lettuce, green onions and jack cheese. Wrapped in our chipotle tortilla and served with our house salsa. 13.99

Moe's Big Beef Brisket Sandwich

House smoked Angus beef brisket piled high and smothered in our house bbq sauce with a shoestring onion tangle and creamy coleslaw on a homemade cheddar roll. 13.99

Reuben Sandwich

1/2 pound of our cider braised corned beef piled high with Swiss cheese, sauerkraut and our Thousand Island dressing on homemade rye bread. 14.99

Philly Style

Prime Rib Sandwich

Tender slow roasted Prime Rib sliced thin, covered with Swiss cheese, sautéed peppers and onions, tucked into a homemade toasted baguette. Served with creamy horseradish sauce, and au jus for dipping, fries and salad. 18.99
sub turkey for prime rib 17.99

Prime Rib & Cheddar Sandwich

Tender slow roasted Prime Rib sliced thin, covered with cheddar cheese and tucked into a homemade toasted baguette. Served with creamy horseradish sauce, au jus for dipping, fries and salad. 17.99
sub turkey for prime rib 16.99

SALADS

*All salads are served with House baked 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 & croutons. 4.99

Nellie Cobb's Tribute Salad

Sliced grilled chicken breast, peppered pancetta, chopped romaine lettuce, hardboiled egg, blue cheese crumbles, grape tomatoes, fresh avocado slices and green onions. Tossed in our amazing green goddess dressing. 15.99

Grilled Chicken Roasted Beet Salad

Grilled chicken breast over roasted WA State beets and tossed with mixed greens, toasted pecans, match stick carrots, white balsamic vinaigrette and topped with crumbled goat cheese. 15.99
without chicken 12.99 No Bread or Croutons, just ask..

Homemade Caesar Salads

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

NW Blackened Salmon

Locally raised sustainable salmon filet and toasted pecans. 16.99

Black & Bleu

Blackened steak tips & bleu cheese crumbles 14.99

Grilled Chicken

with Parmesan and croutons 13.99
without chicken 11.99

The Woodsman Steak Salad

Grilled hearts of romaine with sliced top sirloin steak cooked to order, bacon, diced tomato, and bleu cheese dressing. 17.99 *No Bread or Croutons, just ask.*

Salmon Quinoa Salad

Locally raised grilled Salmon filet 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 creamy dill sauce. 16.99
No Bread or Croutons, just ask.

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). 16.99 *sub chicken 13.99*
without chicken or salmon 11.99 No Bread or Croutons, just ask

Greek Salad

Romaine lettuce, cucumber, yellow pepper, red pepper, petite tomato, red onion, feta cheese and Kalamata olives tossed with a red wine vinaigrette. 13.99



* Prepared with raw eggs/ingredients. Parties of 7 or more will be charged an 18% gratuity. Thank you. **WARNING!** The State of Washington wants you to know you will die...someday. However the State of Washington wants you to know you may die sooner if items contain raw or under cooked meat product. 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! Gluten free items are cooked on the same surfaces and fried in the same oil as items containing wheat/gluten.

= Gluten Free 1.00 per order to go charge; effective May 1st, 2017



Please check us out on our 'North Bend Bar and Grill' Facebook Page.

