

Meriwether's american grill

Lunch Menu Starters ~ Soup

Barleyhopper Beer Battered Onion Rings hand dipped in MJB beer batter, served with ranch dressing 6.99

Flat Bread goat cheese, kalamata, black olives, roasted garlic, sun dried tomatoes. 8.99

Calamari Hand dusted in seasoned flour, deep fried and served with spicy marinara 9.99

Side Classic Caesar Salad creamy Caesar dressing, parmesan cheese, red onion and croutons. 4.79

Side Traditional Wedge iceberg lettuce wedge with bleu cheese dressing and hard boiled egg and Smoky bacon bits. 4.29

Side Spring Mix Salad Served with cucumbers and tomatoes, served with your choice of dressing 3.29

Soup, Salad and Our own Spent Grain Bread cup 4.50 bowl 6.50

House or Daily Soup Selection Served with our own spent grain bread cup 2.25 bowl 3.99

Sandwiches ~ Burgers

*All Sandwiches are served with your choice of house fries, cup of soup or cottage cheese
(Sweet potato fries with any sandwiches or burgers add .75)*

French Dip Roast beef cut thinly served on a ciabatta roll served with au jus. 9.99

Smoked Beef Brisket On our spent grain bread, BBQ sauce on the side 8.99

Chicken Quesadilla Blackened chicken breast, pepper jack cheese, green chiles, salsa and sour cream 8.29

Cheese Burger with Tillamook cheese 7.59 Add bacon 1.25 Add mushrooms 1.00

Chicken Club grilled boneless chicken breast with bacon, Swiss cheese, lettuce, tomato, onion on grilled foccacia bread. 9.59

Crab & Swiss Sandwich 100% real Crab, served hot on grilled French bread, with melted Swiss cheese. 10.99

Classic Reuben lean corned beef, sauerkraut, Swiss on rye or our own spent grain and 1000 dressing. 8.99

Club House bacon, ham, turkey, cheddar, lettuce, tomato. 8.29

Ahi Tuna BLT Toasted wheat bread, crisp lettuce, tomato and smoky bacon topped with pan seared Rare tuna and sun dried tomato jam. 10.99

Soup and Sandwich your choice of ham, turkey or roast beef served on your choice of bread with a cup of your choice of soup. 8.29

Chicken Caesar wrap Broiled chicken breast tossed with our classic Caesar salad all filled in a large Flour wrap. 8.29

Bratwurst Hoagie this sausage is made and smoked in house then marinated in our MJB stout beer char broiled then topped with grilled sweet onions and sauerkraut, served in a Ciabatta hoagie roll. 7.99

Entrees ~ Salads

Indian Barbecued Salmon fresh salmon, brown sugar glaze served with dried fruit wild rice and market vegetables. 10.99

Fish & Chips Hand dipped in MJB beer batter deep-fried to a golden brown, served with our house made tarter sauce and lemon 9.99

Ahi Tuna Served sesame crusted and pan seared rare with our own wasabi sauce. Served with jasmine white rice and market vegetables. 11.99

Traditional Crab Cakes with fresh crab, topped with Hollandaise sauce, served with dried fruit wild rice and market vegetables. 10.99

Cajun Shrimp Pasta Mildly Cajun seasoned shrimp over pasta, served with market vegetables and grilled Focaccia bread. 9.99

Bite Size Steak lean marinated sirloin broiled and tossed with teriyaki sauce, served with market vegetables and French fries. 11.99

Tilapia Filets Mediterranean filets seasoned and grilled then topped with a sauté of tomatoes, artichokes, capers, sliced mushrooms and red onion. Served with our dried fruit nut wild rice and market vegetables. 9.99

Chicken Strips Served with Ranch dressing and French Fries. 8.79

Cobb Salad Fresh tossed greens topped with diced roasted turkey breast, bacon, celery, tomatoes, cucumbers, chopped egg Served with crumbled bleu cheese on the side, your choice of dressing. 10.99

Classic Caesar Salad creamy Caesar dressing, parmesan cheese, red onions and croutons. 8.99
Add grilled chicken 2.99

Taco salad seasoned ground sirloin set atop fresh greens with mixed shredded cheeses and chopped tomatoes, sliced black olives, salsa and sour cream then garnished with fresh tortilla chips. 9.79

Mango Salad fresh spring mix lettuce topped with smoked Canadian bacon strips and Feta cheese then slices of mango all drizzled with Pomegranate dressing. 9.79