

GRILL⁶⁸
STEAKHOUSE

Soup & Salad

Clam Chowder

Manila clams, served with house bread – 18

Charred Caesar Salad

Grilled flat bread, romaine, parmesan, cherry tomatoes, with our house caesar dressing – 15

Grill68 Burrata Salad

Burrata cheese, strawberries, cucumber, orange supreme, dressed with a mint chili vinaigrette – 21

Polenta Salad

Burnt honey dressing a top polenta cakes, over fire roasted corn, jalapeno, sweet bell pepper, and mixed greens – 16

***London Grill Salad – New York Cut 7oz**

Romaine, freshly grated parmesan, cherry tomato, served with a mustard vinaigrette – 29

***10oz Flat Iron Strawberry Salad**

Strawberries, Oregon bleu cheese, mixed greens with a balsamic vinaigrette – 28

Small Plates

***Steak Bites**

Grilled 10oz flat iron steak served with a black pepper bleu cheese sauce – 36

***Sea Scallops**

Pan-seared with a white wine lemon beurre blanc sauce – 32

***Hibachi Steak Skewers \$28**

Thinly Sliced and Skewered
Certified Angus Steak,
Herb Pesto Marble Potatoes, with Red Onion

Fried Beer Battered Mushrooms

Filled with boursin cheese and dredged in an ale seasoned batter – 16

Cajun Prawns

Herb pesto, cajun seasoned, served over greens – 15

Coconut Prawns

Fried and breaded in house, served with a sweet chili sauce – 15

***Grilled Steak Flat Bread**

Thinly sliced and grilled flat iron steak, pepperoncini, caramelized onion, with a horseradish aioli – 18

Ox Tail

Braised with red wine, fresh herbs, a mirepoix, and shallots – 28

Entrée's

Flame Grilled ½ Chicken

Herb-citrus brined, served with mashed potatoes – 29

***Wild Salmon**

Sockeye salmon, champagne tomato mignonette, served over sautéed vegetables – 42

***Pan Seared “Frenched” Lamb Chops**

Marinated in olive oil and fresh herbs, served with mashed potatoes – 48

Braised Lamb Shank “Osso Bucco”

Braised with pan juices poured over our mushroom risotto – 48

Bone In Pork Chops

Charred orange mustard brine, fig balsamic reduction, pineapple relish, over mashed potatoes – 38

***Steak “Frites”**

7oz New York, sliced, a top cajun fried potatoes, served with our horseradish aioli – 42

***10oz Flat Iron**

Balsamic herb glaze, served with herb pesto marbled potatoes – 38

***From the Grill**

(Certified Angus Beef)

Served A la Carte'

Filet Mignon	10oz	68
New York	14oz	54
Ribeye	16oz	60

Specials

***Surf-n-Turf – 86**

22oz Certified Angus Grilled Ribeye, sliced and served with your choice of cajun or coconut prawns

Couples 24oz Porterhouse Steak – 98

The KING of steaks, combines the tenderness of the Filet Mignon and meaty flavors of the New York Strip

Sides

Mushroom Risotto

Small – 8 Shareable – 12

Creamy Mashed Potatoes

Small – 6 Shareable – 10

Daily Vegetable – 10

Fried Cajun Potatoes – 10

Herb Pesto Tossed Marble Potatoes – 12

Desserts

Classic New York Cheesecake

Served with a house made Oregon berry compote – 14

Flame at the Table

Grill68 Smores \$21

Served with assorted chocolate bars, marshmallows,
and graham crackers

Black Beauty

French chocolate cake, chocolate mousse, vanilla syrup,
covered in a layer of rich chocolate ganache – 16

Dessert Wine, Ports, & More

2017 CHÂTEAU DE CHATALOUCETTE MONBAZILLAC, Southwest, France – 14

Lush and balanced, rare white blend, pairs nice with fruit.

2016 ABACELA PORT, Umpqua Valley, Oregon – 11

*Dried figs, blackberries, raisins, plums, cocoa,
and exotic spice. Fine grained tannins create
rich texture and a lengthy finish.*

OTIMA 10yr TAWNY PORTO, Douro, Portugal – 16

*Rich tawny colour, with an excellent nose of nuts
and hints of mature fruit. On the palate light and delicate,
beautifully rounded, with hints of dried fruits.*

2020 ABACELA LATE HARVEST BLANCO DUCLE, Umpqua Valley, Oregon – 18

*This late harvest Albariño has aromas of peach,
nectarine, and honey that meld with flavors of pineapple,
orange zest and golden apple that awaken the senses.
A harmonious balance between sweetness and acidity
finishes with a medley of complex flavors and a stunning finish.*