



Menu subject to seasonal change

BISTRO MENU

479-0420



from 11:00 am



Appetizers

- Potato Skins** stuffed with bacon, cheddar, green onion & Ranch dressing 6.95
Crispy Polenta with peppers, onions and smothered in a creamy mushroom sauce 8.95
Eggplant Hummus Plate; *special house recipe* with grilled pita & veggies 9.95
Oregon's Local Rogue Creamery Cheese Plate with crostinis 10.95
Portuguese-style Steamed Clams with herbed-sausage crumbles and crostinis 11.95
Crab Cakes with Louisiana remoulade, lemon dill & sweet chili dipping sauces 9.95
Coconut Shrimp served with hot mustard, remoulade & sweet chili sauce for dipping 6.95
Indian Spice Rack of Lamb perfectly grilled cutlets with herb-roasted red potatoes 12.95
Mediterranean Combo Platter 12.95

Tantalize your taste buds with these exquisite Mediterranean flavors!

(eggplant hummus, Kalamata olives, prosciutto, provolone, cucumber, tomato, red onion & grilled pita)

Salads

(with chicken add 3.00 with shrimp add 4.00)

- Blondies' House Salad** with spiced caramelized pecans, green apple, cranberries & Feta cheese tossed with organic field greens and our house basil vinaigrette dressing 9.95
Spinach Salad organic baby spinach drizzled with Sherry-Bacon vinaigrette & topped with crumbled bacon, egg, red onion, celery & almonds 9.95
House Caesar Crisp Romaine with creamy Caesar dressing, croutons & parmesan crisp 8.95
Grilled Caesar Romaine drizzled with lemon & olive oil, then flash grilled for a smoky, zesty flavor 9.95
The Cobb: with turkey, avocado, bleu cheese, bacon, tomato, egg, red onion on organic field greens 11.95
The Chopped Salad: classic chopped salad with cucumber, shredded carrots, bacon crumbles and a hint of red onion ; tossed with Romaine, organic field greens, bleu cheese dressing and topped with sliced almonds 8.95 with chicken 10.95
Organic Field Greens side salad 4.95

(Sesame Ginger, Bleu Cheese, Ranch, Honey Mustard, *Fat-Free* Huckleberry Vinaigrette or *House* Basil Vinaigrette)

*Pasta & Rice Bowls

add chicken 3.00

- Spicy Kung Pao Chicken Spaghetti** with Szechwan style sauce, peanuts and veggies 10.95
Four Cheese "Mac n' Cheese" Penne Pasta; *delicious for kids of all ages* 9.95
Mushroom Linguini Alfredo medley of fresh mushrooms in a creamy Alfredo sauce 13.95
Chicken Curry mild curry sauce smothers sautéed chicken & fresh seasonal vegetables; served over Basmati rice 13.95
Vegetable Curry seasonal sautéed vegetables with curry sauce over Basmati rice 12.95
Pasta Primavera fresh vegetables and pasta in a light Champagne cream sauce 13.95

*Crepes

(served until 4:30)

Florentine Crepe with organic spinach, mushrooms, red onion & Swiss cheese 8.25
Comfort Crepe; ham, cheese, spinach, and red onion with a light creamy mushroom sauce 8.75

****(add a side salad to Crepes or Pastas for only \$ 2.50)***

Fresh Soups Daily

House Tomato Basil - Cup 3.25 / Bowl 4.95

Daily Soup Specials - Cup 4.25 / Bowl 5.95

Sandwiches

Most sandwiches served on our home-made Four-Seed Organic Whole Wheat or fresh Sourdough bread:
choice of sweet potato fries, crispy French fries or green salad
(substitute house soup 1.00 side of Ranch dressing .50)

Ted's Grilled Black Forest Ham & Gruyere Cheese: grilled on parmesan encrusted
sourdough or Cheddar-Pepper whole grain bread with red onion, tomato & chipotle mayo 9.95

Pulled Pork with tangy Cranberry- BBQ sauce & Provolone cheese on Ciabatta roll 8.95

Greek Chicken with organic spinach, feta cheese, sun dried tomatoes & red onion;
grilled on parmesan encrusted sourdough or our special Cheddar-Pepper whole grain bread 9.95

Tuscan Turkey with sundried tomatoes, black olives, basil mayo and Swiss on Ciabatta roll 8.95

Vegetarian Portobello cap with Provolone, basil mayo & caramelized onions on Ciabatta 9.95

Classic Turkey or Classic Ham with tomato, red onion, mayo & choice of cheese
on whole wheat or croissant 8.95

*** Specialty Sandwich of the Day...ask your server!**

Burgers

All burgers dressed with lettuce, red onion & tomato on a sesame bun;
served with sweet potato fries, crispy French fries or green salad
(add cheese or bacon .75 each side of Ranch dressing \$.50)

Blondie Burger; 1/3 lb flame broiled beef on sesame bun 8.95

Mushroom Burger; with mushrooms, caramelized onions & provolone cheese 10.95

Western Bleu Ring Burger; with bacon, fried onion ring & bleu cheese on sesame bun 10.95

Double Deluxe Burger; double meat + double cheese and bacon 11.95

Blondie Chicken Burger grilled chicken breast with Chipotle mayo on sesame bun 9.95



***Entrees – After 4:30 pm**

served with seasonal sautéed vegetables & a basket of fresh baked bread

Chicken Marsala with white wine-parmesan risotto 14.95

Pan Seared Pork Chop with Rosemary- Butter sauce & garlic mashed potatoes 16.95

The Gaucho; tender steak with a side of Argentinean salsa & roasted red potatoes 16.95

Bistro Pub Steak 10 oz of temptingly tender Top Sirloin with onion rings or crispy fries 17.95

Filet Mignon with mushroom demi-glace reduction and garlic mashed potatoes 24.95

Scampi Provençal sautéed shrimp in butter, wine, & garlic;

with basil, red pepper flakes & fresh tomatoes over angel hair pasta 17.95

Wild Coho Salmon baked on a cedar plank and seasoned lightly with lemon;
served with white wine-parmesan risotto 18.95

****(add a side salad to any entrée for only \$ 2.50)***

Sides

Crispy French fries or sweet potato fries 3.95

Extra cheese .75 Extra Ranch Dressing .50

Avocado 1.50 Jalapeños .50

Extra Bread Basket 1.00

Beverages

House Coffee (Decaf or Regular) 1.95

Hot Tea, Pepsi, Diet Pepsi, Root Beer, Dr. Pepper, Sierra Mist, Lemonade,

Iced Tea and Hibiscus Iced Tea 2.50 (with refills)

Sparkling water 2.75

Italian Sodas 2.75 (with Cream 3.25)

Espresso Drinks Available.....We proudly serve local “**Good Bean**” *Fair Trade Coffee*

Desserts

Ask to see a list of our delightful, never sinful home-made finales!

Such as...

Coconut Cake, Hummingbird Cake, Snickers Finale,

Gluten-Free Chocolate Decadence,

Cheesecake, Crème Brule

plus

A dozen delicious Dessert Crepes!

*** Split Plate” charge \$ 2.00 (No charge for “extra plate”)**

18% gratuity added to parties of 8 or more & one check per table.

We accept Visa, MasterCard or Discover at this time.

Please, No Personal Checks!

Draft & Bottled Beer, Extensive Wine List and
Specialty Cocktails Available from the Bar



Specialty Martinis

Shaken & Served Up

Blondies' Signature Spicy Passion Fruit Martini

Cosmopolitan with Cointreau, lime juice & cranberry

Pomegranate Martini with Pama Liqueur and Grey Goose vodka

Hummingbird Martini with Patron Silver, Chambord & orange juice

Margatini with Cazadores Reposado tequila, Cointreau & lime juice

Tiramisu Martini with Three Olives Chocolate, Kahlua, Baileys, Crème de Cacao

Washington Apple with Crown royal, Sour Apple, cranberry & apple juice

Lemon Drop Martini with Absolut Citron, Limoncello, orange liqueur, & fresh lemon

Ask your server for the Extended Drink Menu

Check out our "*Martini Club*"!

Oregon Wine Showcase

Whites

Oak Knoll Pinot Gris, Willamette Valley

RoxyAnn Viognier, Rogue Valley

Foris Pinot Blanc, Rogue Valley

Troon *Jeanie in a Bottle*, Applegate Valley

Reds

Troon *Druid's Fluid*, Applegate Valley

Del Rio Merlot, Rogue Valley

Four Graces Pinot Noir, Willamette Valley

Foris Cabernet Franc, Rogue Valley

Ports

'04 Insomnia Port, Troon

Slagle Creek Syrah-Dessert Wine



Ask your server for our Complete Wine List and our current Retail Wines TO GO

