

CASUAL DINING MENU

Great Cuisine Takes Time; Please Allow 20 Minutes
50% OFF 5 p.m. - 6 p.m. EVERYDAY, FOREVER

— LAGNIAPPES —

RoastHouse Smokey Chilaquiles

Maize Tortilla Chips Smothered in Cheddar, Picadillo, Black Olives, Fresh Jalapeños, Salsa Cruda and Lime Crema. 8

Grandma's Buttermilk Fried Chicken Fingers

With Hand-Cut Taters. 8

Fresh Hand-Cut Today French Fries

A Generous Basket with BBQ Southwest Ranch Dressing. 6

Spicy Picadillo Tacos

Carolina Slaw, Salsa Cruda and Lime Crema. 5

RoastHouse Potstickers

Loin o' Pork wrapped in a Won Ton Wrapper. Pan-Fried and Served with House-Made Teriyaki Dipping Sauce. 7

Lil' Blazers

Two Buttermilk Fried Chicken Sliders Glazed with Our Famous Fire Roasted Sauce. Cooled with Ranch Dressing, Iceberg Lettuce and Tomatoes. 5.5

Artichoke Heart-Parmesan Dip

Kicked-Up with Diced Jalapeños and Served with Traditional Maize Tortilla Chips. 8

Homemade Onion Rings

Hand-Cut & Breaded. Fried Golden, with Garlic Aioli & Tartar Sauce. 6

House-Made Chili Wings

Smothered in Our Roaster Fire Sauce. Served with Buttermilk Ranch Dressing, Fresh Carrot and Celery Sticks. 9

Fried Brie

Hand-Breaded Panko-Crusted Brie Deep Fried Brie Cheese. With Roasted Apple-Cranberry Chutney and Balsamic Glaze. 10

Thai Veggie Spring Rolls

Flash-Fried and Served with Pickled Ginger and Lime Vinaigrette. 8

All-Clam Clam Chowder

Cup 5 Bowl 7

Tomato Soup

Cup 4 Bowl 6

— GREENS —

Sharps Signature Salad ♥

Crisp Hearts of Romaine, Balsamic Tarragon Vinaigrette, Northwest Carrot Spaghettini, Dried Cranberries, Stella Blue Cheese & Brown Sugar-Roasted Oregon Walnuts. 10 Nice Little Signature Salad 3.5 with Fresh Carved Smoked Turkey add 3

Citrus Tabbouleh Lettuce Wraps ♥

A Refreshing Combination of Jasmine Rice, Chopped Tomato, Cucumber, Red Onion, Mint and Lemon Vinaigrette on Bibb Lettuce Leaves. *Vegetarian - 190 Calories - Only 3% From Fat. 5

Smoked Chicken Salad Cup ♥

Granny Smith Apples, Celery and Tomato on Bibb Lettuce with a Sourdough Crustini. 6

Classic Cardini Caesar

Served with a Parmesan Crisp. 13
with Large Tiger Prawns add 5 Nice Little Caesar Salad 3.5

Chinese Chicken Cups ♥

Minced Chicken with Pickled Ginger, Red Pepper, Green Onion and Sesame Ginger Dressing on Bibb Lettuce Leaves. With Purple and Orange Salad. 250 calories - 4% from Fat. 5.5

Applewood Smoked BBQ Pull Meat Salad

Tumbled Tableside. 13

Fresh Market Crudites ♥

An Array of Chilled Garden Vegetables with House Ranch. 7

— GRILL —

BBQ Sloppy Joes

Two Mini BBQ Sandwiches with Tillamook Cheddar and Crispy Onions. Served with Fries. 7

Roaster Saucy Sliders

Two Steaming Hot Mini Burgers with Jim's Drive-in Secret Burger Sauce and Fresh Onions. Served with Fries. 7

Two-Cheese Grilled Cheese

Sharps Cheddar and Aged Swiss on Butter-Grilled Sourdough. Hand-Cut Today Fries Accompany. 7

Sharps Classic Cheeseburger*

½ LB of Beef Char-Fired. Served on an Artisan Pub Roll with Shredded Lettuce, Tomato, Peppered Bacon, 24-Month Cheddar, Packer Dills and Jim's Drive-In Sauce. Served with Hand-Cut Today Fries. "This is the best burger I've ever eaten." 12
Tim Firnstahl, Proprietor

Also offered Bunless and Served on Fresh Bibb Lettuce.

Sourdough Turkey-Bacon Melt

8-Hour Slow Roasted, Locally Raised, Prime Turkey Breast on Grilled Rustic Sourdough with Melted Swiss, Shredded Lettuce, Tomato and Thick Sliced Candied Bacon. Served with Hand-Cut Today Fries. 12

Grilled Certified Angus Sirloin Dip

Artisan Sourdough Grilled with Certified Angus Sirloin, Aged Swiss, Fresh Mustard Horseradish Cream, with a Side of Scratch Red Wine Au Jus. 12

True Baby Back Rib Pulled Pork Sandwich

True Pulled Pork Tossed in our Homemade KC Sauce with Crunchy Carolina Slaw, Dill Pickles, Mayonnaise and Tangy Lime Crema. Served on our Artisan Pub Bun.

"A masterpiece of culinary flavor fun." 12

Jason Amador, Executive Chef

— SEA —

Wild Alaska Salmon & Chips

Fruitwood House-Smoked Wild Salmon Dusted with Seasoned Flour and Flash-Fried for a Moist Interior and Crunchy Bite. Accompanied with Genuine Fresh Daily Hand-Cut Fries and Garlic-Dill Aioli. 12

Bay Calamari

Fresh Rings and Tentacles with Fire Box Tempura Crumbs, Fried Golden. With Fresh Garlic Aioli. 10

Bloody Mary Prawn Cocktail ♥

Served with a Spicy Vodka Cocktail Sauce and Shredded Cabbage Salad. 8

Crunchy Prawn Skewers

With a Blue Cheese Crumble Salad. 6.5

Crispy Wild Salmon Tacos

Cilantro Lime Vinaigrette and Repollo Verde. 6.5