

SPECIALS SIZZLIN' SUMMER

BBQ

tasty & delicious

These specials begin Friday, June 1, 2018

SMOKED ENTREES

All of our "SIZZLIN' SUMMER BBQ" entrees are smoked and then finished with a rich, tangy BBQ sauce. Served with a your choice of any two sides.

SIDE CHOICES:

Coleslaw | French Fries | Baked Beans
Red Potato Salad | Baked Mac & Cheese

- smoked ribs Half Rack: 15.95 | Whole: 21.95
- smoked bbq beef brisket 18.95
- smoked meat sampler 19.95
With pulled pork, beef brisket & kielbasa sausage

SIZZLIN' SUMMER SPECIALS

- bbq beef brisket sandwich 11.95
Smoky beef brisket tossed with a rich, tangy BBQ sauce and served on a brioche bun with French fries.
BBQ Beef Brisket Sandwich À la carte - 10.95
- rib tips basket 10.50
A basket of smoky pork rib tips with a rich, tangy BBQ sauce. Served with French fries.
- smoked kielbasa sandwich 10.95
Smoked kielbasa sausage served in a warm French roll with a special mayo, grilled bell peppers, red onion and Swiss cheese. Served with French fries.
Smoked Kielbasa Sandwich À la carte - 9.95
- pulled pork mac & cheese 9.95
Traditional macaroni & cheese with a twist! A delicious blend of Tillamook® cheddar, gorgonzola, Parmesan and Swiss cheeses with a parsley-bread crumb crust, baked and topped with our own slow-roasted BBQ pulled pork. Served with choice of a fresh green or Caesar side salad.
Pulled Pork Mac & Cheese À la carte - 8.95

DESSERT SPECIALS

- neopolitan cheesecake (gluten-free) 6.25
Delightful combination of chocolate, vanilla and strawberry cheesecake. Layered & nestled on top of our infamous gluten-free chocolate shortbread.
- lemonade strawberry shortcake 6.25
Lemonade soaked baba with fresh strawberry compote & whipped cream. A Polish recipe dating back to the 1800's.
- marionberry sopapilla 6.50
This south of the border hand pie -- berry stuffed tortilla, deep-fried to a golden brown, tossed in cinnamon & sugar. Served with a scoop of vanilla bean ice cream.
- cookie plate (gluten-free) 6.25
These flourless gens were around before "gluten-free". Three chocolate fudge and three peanut butter cookies. Served warm with a scoop of our vanilla bean ice cream, then topped with our housemade caramel sauce. You will not miss the flour!

DRINK SPECIALS

- lynchberg lemonade 8.00
Jack Daniel's, Triple Sec & Chambord with lemon juice and soda water. Served on the rocks with a garnish of a cherry, lime and lemon.
- cranberry-pineapple mimosa 6.50
Cranberry & pineapple juices topped with champagne.
- barrel-aged manhattan 7.00
Old Crow Whiskey & Sweet Vermouth with bitters. Served on the rocks in an orange-rimmed glass with a cherry.

REVISED 5-30-2018

Our Appetizers!

- reedville rings Full Order 8.50 | Half Order 6.50
We're famous for these! Thick sliced onion, buttermilk-battered, lightly breaded and fried. Served with our own Ranch Dressing.
- tator tots 3.95
These are a classic favorite, perfect for sharing. Crispy bite-sized deliciousness served in a basket with ranch dressing. Ask your server to have them prepared "Cajun-style" for some extra spice.
- fried fresh zucchini Full Order 7.95 | Half 5.95
Sliced zucchini tempura battered and lightly fried, then topped with Parmesan cheese. Served with our own Reedville Ranch dressing.
- reedville chicken wings 11.95
One pound of crisp fried wings with our hot sauce. Served in the traditional style with our own Reedville Bleu Cheese dressing and celery sticks.
- grilled fish tacos 8.50
Two tacos made with warm tortillas filled with grilled cod, red and green onion, cabbage, tomato, sliced avocado and chipotle crema. Served with salsa and a lime wedge.
- coconut shrimp 8.25
Six shrimp with coconut breading fried to a crisp golden brown. Served with orange marmalade dip.



- pulled pork sliders 8.50
Pulled pork tossed with tangy BBQ sauce, topped with coleslaw and served on three grilled slider buns.
 - nachos 8.50 | Add beef - 2.50 Add chicken - 2.25
Crispy fried corn tortilla wedges topped with melted pepperjack & Tillamook® cheddar cheeses, black beans and jalapeños. Served with guacamole, sour cream and our housemade salsa.
 - chicken tenders combo 9.50
Served with French fries and our own Reedville Ranch Dressing.
 - chicken tenders (à la carte) 7.50
- Tres Quesadillas: All quesadillas are made with a flour tortilla filled with pepperjack cheese, then grilled & topped with sour cream. Served with sides of fresh salsa & guacamole, and shredded lettuce topped with pico de gallo.
- pepperjack cheese quesadilla 6.75
 - black bean quesadilla 7.75
 - southwestern chicken quesadilla 9.25
With spicy chicken and black beans.

■ We fry with all-natural 0 trans fat oil.

■ Please be aware that our restaurant uses ingredients that contain all the major common FDA food allergens: peanut, tree nuts, eggs, fish, shellfish, milk, soy and wheat.

■ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Our Entrée Salads

■ **black & bleu caesar salad** 11.95
A great salad... fresh, crisp romaine lettuce tossed with Caesar dressing and topped with blackened strips of top sirloin and gorgonzola cheese.

■ **chicken caesar salad** 7.95
Fresh romaine lettuce tossed with Caesar dressing then topped with sliced chicken breast, seasoned croutons and shredded Parmesan cheese. Served with lemon wedges.

■ **chef's salad** 9.50
A classic with ham, turkey, Swiss and Tillamook® cheddar cheeses julienned atop fresh mixed greens and topped with sliced hard-boiled egg, cucumber, carrot, and cherry tomatoes. Served with your choice of salad dressing.

■ **asian chicken salad** 10.95
Sliced chicken breast, rice noodles, mandarin oranges, almonds, and green onions over fresh mixed greens. Tossed with our own Asian dressing and sesame seeds.

■ **southwest fajita salad** 10.95 | Smaller Size - 8.95
Fajita spiced chicken, pepperjack and Tillamook® cheddar cheeses, diced tomato, black beans, and green onion with fresh mixed greens. All served on a bed of crispy tortilla strips with our own salsa.

■ **cobb salad** 13.75 | Small Cobb Salad 10.95
Fresh mixed greens with slices of hard-boiled egg, avocado, bacon, tomato and gorgonzola cheese topped with diced, grilled chicken breast. Served with your choice of dressing.

■ **texas cobb salad** 13.75 | Small Texas Cobb Salad 10.95
Fresh mixed greens with slices of hard-boiled egg, avocado, tomato, tortilla strips, pepperjack cheese and Tillamook® cheddar cheese. Topped with a grilled chicken breast. Served with Texas Ranch dressing.

CHOICE OF DRESSINGS:

Honey-Mustard | Balsamic Vinaigrette | Fat-Free Raspberry Vinaigrette
Reedville Ranch | Reedville Bleu Cheese | Reedville 1000 Island



Small Sides

■ **mixed green side salad** 2.95
Tomato, cucumber, red onion and croutons over fresh mixed greens with choice of dressing.
Add Bay Shrimp - 2.25

■ **caesar side salad** 3.25
Fresh romaine lettuce, seasoned croutons and shredded Parmesan cheese tossed in a Caesar dressing and served with lemon wedges.

■ **seasonal fruit** 3.95

■ **red potato salad** 2.25

■ **coleslaw** 1.95

■ **garlic-cheese baguette**
Sliced French baguette topped with garlic and Parmesan cheese, then grilled.
Two Slices - 1.75
Basket with Eight Slices - 5.95



Soup & Salad Combo

Combos served with slice of garlic-cheese baguette Cup - 7.95 | Bowl - 8.95

- soup choices: clam chowder or soup of the day
- salad choices: mixed green salad or caesar salad

Hot & Hearty Soups

Soup of the Day: Cup - 3.95 | Bowl - 4.95
All of these are made in-house daily.

- monday..... tomato basil
- tuesday..... split pea with ham
- wednesday..... chicken noodle
- thursday..... beef barley
- friday..... navy bean
- saturday..... broccoli cheese
- sunday..... chefs' choice



■ **Clam Chowder** Cup - 4.25 | Bowl - 5.25

■ **Homemade Reedville Chili** Cup - 5.25 | Bowl - 6.25
Reedville Cafe's own recipe made with kidney and pinto beans, ground beef and seasonings. Topped with Tillamook® cheddar cheese and chopped onion.

Teriyaki Rice Bowl

Fresh mushrooms, broccoli, zucchini and red onion stir-fried with red, yellow and green peppers in a teriyaki sauce and served over rice. Garnished with rice noodles and sesame seeds.

■ **fresh vegetable** 8.50

■ **chicken** 9.50

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Three of our dressings are made in-house and are available To-Go:

- Reedville Ranch
- Reedville Bleu
- Reedville 1000 Island

Order them from your server.

REVISED 3-30-2018



Reedville Melts

Served with choice of hand-cut French fries, red potato salad, a Caesar side salad, a mixed green side salad, coleslaw, or seasoned criss-cut fries. Substitute a cup of soup or chowder for potato salad, coleslaw or fries for 1.95.

■ **grilled cheese sandwich** 8.75
Swiss and Tillamook® cheddar cheeses on grilled sourdough coated with Parmesan cheese.

■ Add crisp bacon - 2.00

■ **hot crab & shrimp melt** 14.50
A delicious blend of Dungeness crab, lump crab and bay shrimp, on a grilled English muffin topped with tomato and melted Tillamook® cheddar cheese.

Half Order - 8.50

■ **toasty tuna parmesan melt** 11.50
A most amazing sandwich. tuna, bacon & tomato served on grilled sourdough coated with Parmesan cheese.

■ **turkey-bacon-cheddar melt** 11.25
Sliced roasted turkey breast, bacon, Tillamook® cheddar cheese, and sliced tomato on grilled sourdough bread.

Sandwich Classics

Served with your choice of hand-cut French fries, red potato salad, seasoned criss-cut fries, coleslaw, a Caesar side salad, or a mixed green side salad. Substitute a cup of soup or chowder for red potato salad, coleslaw or fries for 1.95.

■ **clubhouse** 11.25
A triple decker! Thin slices of turkey with bacon, Swiss cheese, lettuce and tomato on Dave's Killer Bread.

■ **b.l.t.a.** 9.95
That's a classic BLT (bacon, lettuce, tomato) plus avocado on toasted Dave's Killer Bread with mayo.
A Classic BLT 8.50

■ **reuben** 11.95
Our own slow-roasted corned beef topped with sauerkraut, Swiss cheese and our own thousand island dressing on grilled marbled rye bread.

■ **french dip** 11.50
Thinly sliced roast beef, oven-roasted in our kitchen and piled on a grilled French roll and served with au jus.

■ **pulled pork** 11.25
Our own slow-roasted pulled pork tossed with a tangy BBQ sauce on a grilled artisan bun topped with coleslaw.

■ **california chicken** 11.25
A charbroiled chicken breast topped with Swiss cheese, guacamole & bacon on a grilled brioche bun with lettuce, tomato and mayo.

Backyard Burgers

Bigger. Better. More flavorful.

Our "Backyard Burgers" are handformed using 1/2 lb. of fresh ground beef from the Pacific Northwest, charbroiled to your specifications and served on grilled brioche buns. All burgers are served with choice of coleslaw, a mixed green side salad, red potato salad, hand-cut French fries, or seasoned criss-cut fries. Substitute seasonal vegetables at no extra charge.

■ **french onion burger** 13.95
Topped with gruyere cheese, caramelized onion, garlic aioli, mixed greens, tomato and dill pickle.

■ **ultimate burger** 13.95
Topped with pepperjack cheese, roasted red pepper, bacon, chipotle mayo, tomato, mixed greens, red onion and dill pickle.



Traditional Burgers

Made using 1/3 lb. of fresh, natural ground beef -- raised in the Pacific Northwest. Charbroiled to your specifications* and served on a grilled artisan bun with lettuce, onion, tomato, pickles and mayo. All burgers are served with choice of coleslaw, a mixed green side salad, red potato salad, hand-cut French fries, or seasoned criss-cut fries. Substitute seasonal vegetables at no extra charge.

■ **shack special** 11.50
Topped with Tillamook® cheddar cheese and hickory smoked bacon.

■ **mushroom burger** 11.50
Great combination... topped with Swiss cheese & sauteed mushrooms.

■ **"big ty" burger** 11.95
Topped with Tillamook® cheddar cheese, BBQ sauce, and bacon. Piled high with crispy fried onions.

■ **chili burger** 14.95
A traditional favorite... smothered with our Reedville Chili, Tillamook® cheddar cheese & chopped onions.

■ **a classic hamburger** 9.95

■ **a classic cheeseburger** 10.95

■ **veggie burger** 9.95
Served on a grilled artisan bun with lettuce, onion, tomato, pickles and mayo with your choice of coleslaw, red potato salad, a small side salad, hand-cut French fries, or seasoned criss-cut fries. Substitute seasonal vegetables at no extra charge.

Substitute a cup of soup or chowder for fries or potato salad - add 1.95.
Substitute a gluten-free bun - add \$1.00.

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Steaks

Cooked the way you like it! We feature hand-selected USDA Choice, aged steaks, charbroiled to your specification and served with seasoned rice pilaf or Yukon Gold mashed potatoes (baked potatoes are also available after 5pm.), seasonal fresh vegetables and grilled garlic-cheese baguette.

- top sirloin steak dinner 8 oz. - 18.95
- rib-eye steak dinner 10 oz. - 24.95

Steak Toppers - add one or more to your steak dinner:

Sautéed Mushrooms..... add \$1.00

Gorgonzola Cheese..... add \$1.00

Comfort Food

- pork loin chops 12.50

Two tender boneless pork loin chops, lightly dusted in seasoned flour and pan-seared. Served with seasonal vegetables and seasoned rice pilaf or Yukon Gold mashed potatoes (baked potatoes are also available after 5 pm.).

- chicken-fried steak 14.95

An old favorite! Served with Yukon Gold mashed potatoes, beef gravy, and seasonal vegetables.

- the shack stack 13.95

Yukon Gold mashed potatoes with Tillamook® cheddar cheese, green onion & bacon topped with a sirloin beef patty, brown gravy and crispy fried onions.



Pastas

Served with grilled garlic-cheese baguette.

- chicken penne 13.95

Penne pasta sauteed in wine, butter, garlic, olive oil, and herbs with chicken and tomato. Topped with shredded Parmesan.

- cajun fettuccine 15.95

A spicy blend of chicken, prawns, Italian sausage, onion, pepper, tomato and pepperjack cheese in a Cajun sauce served over fresh Cajun fettuccine.

Like it hotter? Extra spice can be added upon request.

- fettuccine alfredo 12.95 | with chicken - 14.95

Tender fettuccine pasta in a creamy alfredo sauce topped with Parmesan cheese.

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REVISED 3/30/2018

Seafood Selections



[seafood baskets]

Our Seafood Baskets are served with coleslaw, our own tartar sauce and French fries.

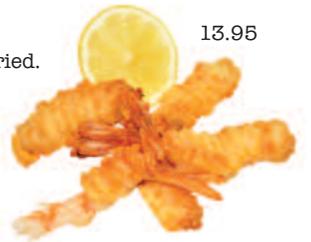
- cod fish n' chips 2 Pc. 10.95 | 3 Pc. 13.95
Cod filets, hand-dipped in beer batter & fried.

- halibut fish n' chips 2 Pc. 14.95 | 3 Pc. - 18.95
Halibut filets, hand-dipped in beer batter & fried.

- fried oysters 15.95
Tender Pacific oysters, dusted in seasoned flour & fried.

- tempura prawns 13.95
Prawns dipped in tempura batter & fried.

Add two slices of our grilled garlic-cheese baguette to your basket for 1.75.



- fried razor clams 18.95

A real treat... Pacific Northwest razor clams, lightly coated in seasoned flour and then fried to a golden brown. Delicious! Served with fresh seasonal vegetables and seasoned rice or Yukon Gold mashed potatoes (baked potatoes are also available after 5pm.).

- grilled lemon-pepper salmon 17.25

Alaskan Coho salmon filet with lemon-pepper seasoning, grilled and served with fresh seasonal vegetables and seasoned rice or Yukon Gold mashed potatoes (baked potatoes are also available after 5pm.).

Monday Madness!

[every monday from 11 am. to closing]



- burger special

Served with French fries.

Choice of:

Classic Hamburger

Classic Cheeseburger

Mushroom Burger

Shack Special

"Big Ty" Burger

Veggie Burger

7.25

- brew special

Pint of Coors Light - 3.95

Pint of Craft Beer - 4.95

These breakfast items are served all day.

Farm Breakfasts

Farm Breakfasts are served with hash browns & your choice of an English muffin, a buttermilk biscuit, two slices of sourdough, white, wheat or rye toast, and preserves (sub Dave's Killer Bread - \$.50 extra).

■ **one egg farm breakfast** 8.50

One egg (cooked any style) and served with your choice of one of the following:

- Two Strips of Bacon
- Two Strips of Peppered Bacon
- Two Link Sausages

■ **one egg, hash browns & toast** 7.25

■ **two egg farm breakfast** 10.25

Two eggs (cooked any style) served with your choice of one of the following:

- Four Strips of Bacon
- Four Strips of Peppered Bacon
- Four Link Sausages
- One Patty Sausage
- One Slice of Smoked Ham

■ **two eggs, hash browns & toast** 8.25

French Toast

All French Toast served with butter & hot syrup.

■ **french toast** 7.95

Three thick slices of bread dipped in egg, then grilled and sprinkled with powdered sugar.

■ **small french toast combo** 9.50

One egg (cooked any style) & two pieces of our French toast with choice of two strips of bacon or link sausage.

■ **large french toast combo** 10.95

Two eggs (cooked any style) & two pieces of our French toast with choice of four strips of bacon or link sausage.

On the Lighter Side

■ **small order of french toast** 5.95

Two thick slices of bread dipped in egg, then grilled and sprinkled with powdered sugar. Served with butter and hot syrup.

Ala Carte Omelette (no hash browns or toast)

Subtract \$2.00 from any of our omelettes.

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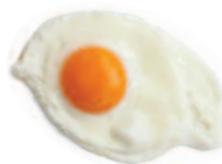
■ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

A Reedville Specialty

■ **corned beef hash and eggs** 10.95

Traditional hash made using our own slow-roasted corned beef topped with two eggs (cooked any style). Served with toast.

Add a side of creamy horseradish sauce upon request.



Scrambles & Omelettes

■ **sammy's scramble** 11.25 | Half Order - 9.25

Three eggs scrambled with ham, bacon, hash browns, mushrooms, onions, garlic, pepperjack & Tillamook® cheddar cheeses. Served with toast.

■ **crab scramble** 16.95 | Half Order - 12.95

Three eggs scrambled with Dungeness-lump crab blend, green onion, seafood spice blend and pepperjack cheese. Served with hash browns and toast.

■ **northwest veggie scramble** 9.95 | Half Order - 7.95

Three eggs scrambled with broccoli, mushrooms, zucchini, onion and Tillamook® cheddar cheese. Served with hash browns and toast.

■ **shack scramble** 10.25 | Half Order - 8.25

Three eggs scrambled with smoked ham, Tillamook® cheddar cheese and green onion. Served with hash browns and toast.

■ **b.o.c. scramble** 9.95 | Half Order - 7.95

Three eggs scrambled with hickory smoked bacon, green onion, and Tillamook® cheddar cheese. Served with hash browns and toast.

■ **oregon coast omelette** 18.50 | 2-egg omelette - 14.50

Dungeness-lump crab blend, bay shrimp, diced tomato, green onion, and Swiss cheese topped with hollandaise sauce. Served with hash browns and toast.

■ **colorado omelette** 11.95 | 2-egg omelette - 9.95

Smoked ham, Tillamook® cheddar cheese, green pepper & onion. Served with hash browns and toast.

Toast Options:

English Muffin, Buttermilk Biscuit, or two slices of Sourdough, White, Wheat or Rye Toast (sub Dave's Killer Bread - \$.50 extra) with preserves

Healthy Options:

- Substitute fresh fruit for hash browns and toast (additional charge).
- Substitute soy Garden Sausage for link or patty sausage (additional charge)
- Substitute cholesterol free "Eggbeaters" for eggs (no additional charge)
- Sugar-free syrup available -- ask your server for it

REVISED 3-30-2018



VISA, Mastercard, American Express & Discover accepted. Sorry, we are no longer able to accept checks.

Our kitchen will prepare any menu item to-go at no extra charge.

www.reedvillecafe.com