

Appetizers

Burrata Cheese & Beet Salad

FRESH ARUGULA TOSSED WITH ROASTED BEETS, CHERRY TOMATOES, AND BALSAMIC VINAIGRETTE. SERVED WITH GRILLED RUSTIC BIANCO BREAD. 14.99

Artichoke, Spinach & Cheese Dip

COTIJA CHEESE, ARTICHOKE AND SPINACH WITH HOUSE-MADE CROSTINI AND MADE TO ORDER TORTILLA CHIPS. 13.99

Salt and Pepper Calamari

SALT AND PEPPER FRIED CALAMARI, TOSSED WITH ONIONS AND SERVED WITH BASIL AIOLI. 14.99

Crispy Brussels Sprouts

FRIED BRUSSELS SPROUTS WITH PARMESAN CHEESE, RED PEPPER AND SERVED WITH SRIRACHA AIOLI. 10.99

California Roll

CRAB, AVOCADO, CUCUMBER, ROLLED TIGHTLY IN NORI AND RICE. TOPPED WITH TOASTED SESAME SEEDS. 11.99

Ahi Tuna & Crab Roll*

CRAB AND RICE ROLLED TIGHTLY IN NORI AND TOPPED WITH FRESH AHI TUNA. SERVED WITH A SIDE SALAD DRESSED IN A WASABI VINAIGRETTE AND TOPPED WITH SHREDDED SEAWEED. 14.99

Ahi Poke Nachos*

WONTON CHIPS WITH A SRIRACHA AIOLI DRIZZLE AND TOPPED WITH FRESH AHI TUNA, MANGO, RED ONION, AVOCADO, WASABI AIOLI AND CILANTRO. 14.99

Hand Cut & Breaded Chicken Tenderloins

ALL WHITE CHICKEN TENDERLOINS HAND-BREADED AND LIGHTLY FRIED. SERVED WITH HAND CUT FRIES, SWEET THAI SAUCE AND BUTTERMILK RANCH DIPPING SAUCE. MAY ALSO BE SERVED CAJUN STYLE. 13.99

Starter Salads & Soups

Soup of the Day

SCRATCH MADE DAILY
CUP 6.99 BOWL 8.49

House Greens

TOSSED WITH TOMATO, CUCUMBER, HOUSE-MADE CROUTONS, COTIJA CHEESE AND BALSAMIC VINAIGRETTE DRESSING. 7.99

Classic Caesar Salad

CRISP ROMAINE, GRATED AND SHREDDED PARMESAN, HOUSE-MADE CROUTONS AND OUR CREAMY CAESAR DRESSING. 7.99

Pear & Gorgonzola Salad

WILD ORGANIC ARUGULA TOSSED WITH OUR LEMON VINAIGRETTE DRESSING. TOPPED WITH PEARS, APPLES, GRAPES, GORGONZOLA CHEESE AND CANDIED WALNUTS. 8.49

Iceberg Wedge Salad

CRISP LETTUCE COVERED WITH SMOKED BACON, RED ONIONS, ROMA TOMATOES, BLEU CHEESE CRUMBLES AND CREAMY BLEU CHEESE DRESSING. 8.99

Oswego Grill is proud to serve you our scratch made recipes prepared with the finest locally sourced ingredients.

Featuring our custom Wood Fired Grill using Mesquite and Apple Wood.



The logo for Oswego Grill features the word "Oswego" in a large, elegant, brown script font. Below it, the word "GRILL" is written in a smaller, bold, brown, all-caps sans-serif font.

Locally owned and operated since 2009.

"The answer is yes! What's the question?"

Entrée Salads and Bowls

Apple, Pear and Arugula Salad**

WILD ORGANIC ARUGULA TOSSED WITH OUR LEMON VINAIGRETTE DRESSING. TOPPED WITH APPLES, PEARS, GRAPES, GORGONZOLA CHEESE, CANDIED WALNUTS AND HARDWOOD GRILLED CHICKEN BREAST. 16.99

Grilled Salmon Harvest Bowl**

FRESH ARUGULA, ROASTED BUTTERNUT SQUASH, GOAT CHEESE, FLASH FRIED BRUSSELS SPROUTS, BING CHERRIES, RED FUJI APPLES, DICED ALMONDS WITH OUR WHOLE GRAIN MUSTARD VINAIGRETTE. 17.99

Ahi Poke Bowl*

AHI TUNA MIXED WITH SWEET CHILI AND SAMBAL. SERVED WITH STICKY RICE, MIXED GREENS, FRESH MANGO, AVOCADO AND MARINATED ONIONS. 17.99

Hardwood Grilled Steak Salad

GRILLED ROMAINE HEARTS, TENDERLOIN STEAK MEDALLIONS AND FLASH FRIED BRUSSELS SPROUTS TOPPED WITH MULTI COLORED GRAPE TOMATOES, PARMESAN CHEESE, AND OUR HOUSE-MADE LEMON CAESAR DRESSING. 19.99

Grilled Salmon Power Bowl* **

ROASTED SWEET POTATOES, FRESH AVOCADO, CANDIED WALNUTS, BLUEBERRIES, MANGO, PEACH QUINOA AND KALE WITH OUR LEMON VINAIGRETTE. 17.99

Caesar Salad

CRISP ROMAINE, GRATED AND SHREDDED PARMESAN, HOUSE-MADE CROUTONS AND OUR CREAMY CAESAR DRESSING.
GRILLED CHICKEN 14.99
BLACKENED SALMON 17.99*

Grilled Chicken Cobb

CRISP GREENS, SMOKED BACON, TOMATOES, AVOCADO, EGG AND BLEU CHEESE CRUMBLES. TOSSED WITH OUR CREAMY BLEU CHEESE DRESSING. 16.99

Superfood Salmon Bowl**

FRESH ARUGULA, SPINACH, ROASTED BEETS, PEPPERS, CHIA SEEDS, PUMPKIN SEEDS, FRESH BLUEBERRIES AND RASPBERRIES, AVOCADO, CELERY AND SUNFLOWER SEEDS WITH OUR HOUSE-MADE BLUEBERRY YOGURT DRESSING. 17.99

Burgers & Sandwiches

All burgers are a half pound of USDA fresh ground chuck

ALL BURGERS AND SANDWICHES ARE SERVED WITH YOUR CHOICE OF HAND CUT FRIES, SCRATCH MADE COLESLAW OR A SMALL HOUSE SALAD. ROLLS BAKED FRESH FROM PORTLAND FRENCH BAKERY.

Hardwood Grilled Chicken Sandwich

SEASONED CHICKEN BREAST, COOKED OVER MESQUITE AND APPLE WOOD, TOPPED WITH MONTEREY JACK CHEESE, SMOKED BACON, GREEN LEAF, TOMATO, BERMUDA ONION AND GARLIC AIOLI. ON CIABATTA BREAD. 15.99

Cheeseburger*

HALF POUND FRESH GROUND CHUCK, COOKED OVER A HARDWOOD GRILL, TOPPED WITH YOUR CHOICE OF CHEDDAR, SWISS OR PEPPER JACK CHEESE. SERVED WITH GREEN LEAF, TOMATO, BERMUDA ONION AND OUR SCRATCH MADE SAUCE. 14.99

Barbeque Bacon Cheeseburger*

HALF POUND FRESH GROUND CHUCK, COOKED OVER A HARDWOOD GRILL, TOPPED WITH OUR HOUSE-MADE BARBEQUE SAUCE, CHEDDAR CHEESE, SMOKED BACON, TOMATO, GREEN LEAF, CRISPY ONIONS AND GARLIC AIOLI. 16.99

Impossible Burger™

PLANT BASED PROTEIN BURGER SERVED WITH OUR HOUSE-MADE MUSTARD AND GARLIC AIOLIS, MONTEREY JACK, AVOCADO, LETTUCE, TOMATO AND ONION. 15.99

Oswego Grill Burger*

HALF POUND FRESH GROUND CHUCK, COOKED OVER A HARDWOOD GRILL, TOPPED WITH ROASTED POBLANO PEPPER, SMOKED BACON, MONTEREY JACK CHEESE, AVOCADO, GREEN LEAF, TOMATO, BERMUDA ONION AND CHIPOTLE AIOLI. 16.99

Grilled Turkey BLT

ROASTED TURKEY BREAST, MAPLE BACON, WILD ORGANIC ARUGULA, TOMATO, AVOCADO AND GRAIN MUSTARD AIOLI WITH WHITE CHEDDAR. 15.99

Slow Roasted Prime Rib Sandwich*

ON FRENCH BAGUETTE WITH AU JUS AND GARLIC PEPPERCORN HORSERADISH SAUCE. 17.99

American Wagyu Beef Burger*

COOKED OVER OUR HARDWOOD GRILL, TOPPED WITH GOAT CHEESE, FIG SPREAD, ARUGULA, TOMATO, GARLIC AIOLI, AND CRISPY FRIED ONIONS ON A TOASTED CHEDDAR BUN. 17.99

*BURGERS AND STEAK ARE COOKED TO ORDER. CONSUMING RAW OR UNDER-COOKED MEATS OR SEAFOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. **RECIPE CONTAINS NUTS.

Oswego Grill Classics

Cooked Over A Hardwood Grill

USDA upper choice, hand selected domestic steaks, locally cut and 28 day aged

Top Sirloin*

CENTER CUT AGED SIRLOIN TOPPED WITH SCRATCH MADE DEMI-GLACE.
SERVED WITH BUTTERMILK MASHED POTATOES. 27.99

New York*

AGED CENTER CUT NEW YORK. COOKED TO PERFECTION OVER A HARDWOOD GRILL
WITH ROASTED GARLIC HERB BUTTER. SERVED WITH BUTTERMILK MASHED POTATOES. 37.99

Filet Mignon*

CENTER CUT AGED TENDERLOIN WITH SCRATCH MADE DEMI-GLACE.
SERVED WITH BUTTERMILK MASHED POTATOES. 38.99

Bone-In Rib Eye*

18 OZ. AGED RIB EYE, THE MOST FLAVORFUL OF ALL STEAKS.
SERVED WITH BUTTERMILK MASHED POTATOES. 43.99

Steak Complements

JUMBO GRILLED PRAWNS 6.99
SAUTÉED BUTTON MUSHROOMS 5.99
HOUSE PEPPER RUB AND BLUE CHEESE CRUMBLES 4.99

Cabernet Tenderloin Tips*

BEEF TENDERLOIN TIPS SAUTÉED WITH YAMHILL MUSHROOMS AND FINISHED WITH
CABERNET BALSAMIC DEMI-GLACE. SERVED WITH BUTTERMILK MASHED POTATOES
AND HARDWOOD GRILLED ASPARAGUS. 26.99

Danish Baby Back Ribs

IMPORTED TENDER PORK RIBS SERVED WITH OUR HOUSE-MADE
BARBEQUE SAUCE, HAND CUT FRIES AND HOUSE-MADE COLESLAW.
FULL RACK RIBS 29.99 / HALF RACK RIBS 23.99

Oswego Grill Featured Seafood

Stuffed Salmon*

FRESH SALMON FILET STUFFED WITH CRAB, SHRIMP, BRIE AND FINISHED
WITH A BEURRE BLANC SAUCE. SERVED WITH WILD RICE PILAF
AND HARDWOOD GRILLED ASPARAGUS. 25.99

Jumbo Stuffed Prawns

BACON WRAPPED JUMBO PRAWNS STUFFED WITH PEPPER JACK CHEESE.
SERVED WITH AN ADOBE CREAM SAUCE, BUTTERMILK MASHED POTATOES,
AND CRISPY FRIED ONIONS. 24.99

Oregon Wild King Salmon*

OREGON WILD KING SALMON FILET GRILLED OVER MESQUITE AND APPLEWOOD.
SERVED WITH WILD RICE PILAF AND HARDWOOD GRILLED ASPARAGUS. 26.99

Miso Salmon*

FRESH SALMON FILET MARINATED IN OUR HOUSE-MADE MISO.
GARNISHED WITH OUR SCRATCH MADE BEURRE BLANC AND TANGY SOY GLAZE.
SERVED WITH WHITE RICE AND ROASTED GLAZED CARROTS. 24.99

Parmesan Crusted Sole

OREGON COAST PETRALE SOLE TOPPED WITH LEMON BEURRE BLANC,
FRIED CAPERS AND A CRISP PARMESAN WAFER. SERVED WITH
BUTTERMILK MASHED POTATOES AND HARDWOOD GRILLED ASPARAGUS. 23.99

*AHI SEARED RARE. BURGERS, STEAK, PRIME RIB AND SALMON ARE COOKED TO ORDER.
CONSUMING RAW OR UNDER-COOKED MEATS OR SEAFOOD
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

Oswego Grill Specialties

Oswego Grill's Traditional Fried Chicken Dinner

CRISPY FRIED BUTTERMILK BATTERED CHICKEN. SERVED WITH BUTTERMILK MASHED POTATOES, SCRATCH MADE GRAVY AND HOUSE-MADE COLESLAW. 19.99

Jambalaya

ANDOUILLE SAUSAGE, TIGER PRAWNS, CHICKEN, FRESH OKRA AND GARLIC, WHITE RICE, SAUTEED IN A SCRATCH MADE SPICY JAMBALAYA SAUCE. 19.99

Slow Roasted Prime Rib*

TWENTY-EIGHT DAY AGED 12 OZ PRIME RIB. SERVED WITH GARLIC PEPPERCORN HORSERADISH, SCRATCH MADE AU JUS AND BUTTERMILK MASHED POTATOES. 33.99

Fish Tacos

YOUR CHOICE OF BRONZED SALMON OR PACIFIC COD, TOPPED WITH CHIPOTLE RANCH DRESSED CABBAGE AND PICO DE GALLO ON WHITE CORN TORTILLAS. SERVED WITH HARDWOOD GRILLED TOMATO SALSA.
PACIFIC COD 17.99 / BRONZED SALMON 18.99

Old Fashioned Pot Pie

CHUNKS OF PRIME RIB, VEGETABLES AND A HOMEMADE CRUST. SERVED WITH FRESH BAKED BREAD. 17.99

In honor of Bettye Jean Burnett - David's Mom

Spicy Mac & Cheese

ITALIAN SPICY SAUSAGE, CAYENNE PEPPER, GORGONZOLA, CHEDDAR, MONTEREY JACK AND PARMESAN CHEESE. TOPPED WITH GREEN ONIONS. 16.99

Stuffed Chicken Breast

DOUBLE CHICKEN BREAST STUFFED WITH PROVOLONE, MOZZARELLA, SPINACH AND TOPPED WITH OUR CAPER CREAM SAUCE. SERVED WITH ALFREDO PANCETTA PASTA AND HARDWOOD GRILLED ASPARAGUS. 20.99

Chicken Marsala

CHICKEN BREAST SAUTÉED WITH LOCAL YAMHILL MUSHROOMS IN OUR MARSALA WINE SAUCE. SERVED WITH BUTTERMILK MASHED POTATOES AND HARDWOOD GRILLED ASPARAGUS. 19.99

Widmer Beer Battered Fish & Chips

SERVED WITH HAND CUT FRIES AND HOUSE-MADE COLESLAW. 18.99

Oswego Alfredo

CHICKEN BREAST AND PASTA SAUTÉED WITH GARLIC, ONIONS, PEPPERS, PARMESAN AND PANCETTA. 18.99

Westwood Pasta

LINGUINI PASTA SAUTÉED IN A WHITE WINE SAUCE WITH BLACKENED CHICKEN, GARLIC, TOMATOES, FRESH BASIL, SPINACH, FETA AND PARMESAN CHEESE. 18.99

Scratch Made Dessert Menu

Oswego Grill Features Hand Crafted Cocktails, Local Craft Beers and Northwest Wines.

See our Full Bar Menu for your Selection

Leah Ayotte, General Manager
Erick Monterroso, Senior Executive Chef