10 | 2015 SPRING MENU GUIDE

Salads & Soups

Maple Street Grille Salad Mixed greens, mandarin oranges, dried cranberries, hazelnuts & blue cheese tossed with our balsamic vinaigrette \$8

Grilled Caesar (or not) Lightly grilled fresh Romaine lettuce with our caesar dressing and topped with parmesan cheese (anchovies on request) \$10

Mauí Wowie Mixed greens, tomato, carrots, blue cheese, hard boiled egg, bacon & pineapple, tossed with our ranch \$10

Simple Salad Mixed greens, tomatoes, carrots & your choice of house made dressing \$5

Add to Any Salad... Grilled chicken - \$5 Extra Steak, shrimp, Salmon, or Scallops - \$7 extra

Dressings Ranch, blue Cheese, Balsamic Vinaigreete, Caesar Seasme giner & Mango Poppy Seed

Salads & Soups

Dressings Ranch, Blue Cheese, Balsamic Vinaigrette, Caesar, Sesame Ginger & Mango Poppy Seed Add to any salad...

Grilled chicken - \$5 Extra Steak, shrimp, Salmon, or Scallops - \$7 extra

Roasted Beet Salad On a bed of mixed greens tossed in mango poppyseed dressing, topped with goat cheese & silvered almonds. -\$9

Maple Street Grille Salad Mixed greens, cranberries, oranges, Oregon hazelnuts & blue cheese. Tossed with our balsamic vinaigrette \$8

Grilled Caesar Salad Lightly grilled fresh romaine with our Caesar dressing & parmesan cheese (anchovies on request) \$10

Wedge Salad Crisp iceberg lettuce quartered & topped with house made creamy blue cheese dressing, crispy shallots & bacon pieces \$9

The Simple Salad Mixed greens, tomatoes & carrots, with your choice of dressing \$5

Bread Basket With garlic basil butter \$3

Daily Home Made Soup

Lunch Menu Served 11:30am-3pm

Soup & Salad

Simple Salad with Soup Cup **\$8** Bowl **\$10**

Daily Home Made Soup

Ask about our Chef's daily creations of: Lettuce Wraps \$10 * Skewers \$10 * Flat Bread \$10

Crab Cake Combo

House made Dungeness crab cake with housemade dipping sauce, served with soup or salad \$12

Old Town Ribs

Tive meaty Asian glazed pork ribs piled high on a bed of sesame apple slaw **\$14**

Daily Small Plates

Small Plates

(Ask your server for details) Lettuce Wraps - \$10 Skewers - \$10 Flat Bread - \$10

Seafood Martíní Our version of a shrimp cocktail done up with tropical fruits, peppers, cilantro, lime and green onions, served with tortilla chips \$10

Mussels Done up with spicy sausage and pale ale. Served with toasted bread for dipping \$14

Old Town Ribs Five meaty Asian glazed pork ribs Piled high on a bed of Sesame Apple Slaw \$14

PuPu Platter

A sampler platter of: Flat Bread, Skewers & Lettuce Wraps **\$18**

Slow Roasted Pulled Pork Sliders

Burger Slider Trío Petite fresh made ground chuck burgers Comes with one of each of our favorites Bacon Blue Cheese, Bacon & Cheddar Brie & Carmelized Onions, \$13

Please ask us about

our daily selection of tasty homemade desserts

With pineapple BBQ sauce & sesame apple slav

Desserts

Small Plates

<u>Burgers & Sandwic</u>hes 👌

Served with house made potato salad or Maui onion chips, substitue soup or salad for \$1

Kobe Burger 1/2 lb 100% Kobe beef patty With house made burger sauce & topped with lettuce & tomato. \$15 Add cheese \$1, Add bacon \$2

Flotown Classic Burger 1/3 lb fresh Pacific Northwest 100% ground chuck patty topped with cheddar cheese, bacon, lettuce & tomato \$10 Double it...add \$3

Chef Vicki's Garden Burger Hearty delicious patty loaded with shreded veggies, rice, oatmeal & seasonings topped w/burger sauce, lettuce, tomato & your choice of cheese \$12

The Turkey Burger Turkey breast patty with pepper jack, carmelized onions, lettuce and tomato \$10

Dinner Menu Served 4:30-9pm

Large Plates

Rodeo Rib Eye Steak Aged 12 oz. rib eye topped with shallots straws, served with seasonal vegetables, Yukon mashers & a side of house made steak sauce. \$24

Garlic & Peppercorn Culotte Steak 8 oz. specialty cut tender steak, grilled & finished with house made gravy, served with seasonal vegetables & Yukon mashers. \$18

Maple Street Pot Roast With brussel sprouts, carrots & Yukon mashers and finished with our house made brown gravy \$15

Knife & Fork Fried Chicken Crispy chicken breast with honey pomegranate glaze, served with seasonal vegetables and Yukon mashers \$15

Bacon Wrapped Meatloaf Served with Yukon mashers and seasonal vegetables \$15

The Classic Burger 1/3 lb Pacific Northwest 100% ground chuck patty with bacon & cheddar on a toasted bun with Maui chips, and apple slaw Gluten-Free But +1.50 Garden Burger Patty +1.00 \$11



Reservations required for parties of 6 or more. Vegetarian Options Available Upon Request

Open Tuesday - Saturday: 11:30am - 9pm

541-997-9811 165 Maple St. • Florence www.maplestreetgrille.com



Andy's Ace in the Hole Slow roasted pulled pork smothered with our pineapple whiskey BBQ sauce & sesame apple slaw, served on a toasted split top bun \$11

Kurt's Killer Pot Roast Dip Slow cooked signature pot roast with caramelized onions & brie cheese, served on a ciabatta with our rich gravy dip \$12

The Siuslaw Grilled top culotte steak topped with our pineapple whiskey BBQ sauce & caramelized onions, served on a grilled ciabatta \$13

Heceta Beach Chick Chicken breast topped with goat cheese, basil & sweet chili mayo, served on a toasted split top bun \$11

Soup and Slider Cup of soup & Slider \$8



Blue Cheese Mac Curly cavatappi pasta tossed with creamy blue cheese sauce and finished with apple chutney \$14

Slow braised pork shoulder in white wine, chili pepper & thyme sauce with cavatappi pasta topped with parmesan cheese \$15

Bay Side Pasta Our enticing house made basil gouda sauce paired with cavatappi pasta & topped with blackened prawns \$16

Crab Cakes Two Dungeness Crab Cakes paired with our housemade dipping sauces. Served with your choice of a side salad or yukon mash \$18

Asian Salmon Wild Coho Salmon drizzled with our garlic, giner soy glaze, served with Seasonal vegetables & coconut rice **\$18**

Island Swordfish Grilled Swordfish topped with fresh mango salsa, served with seasonal vegetables & coconut rice \$19