

**Lunch Menu Served 11:30am-3pm**

**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**

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

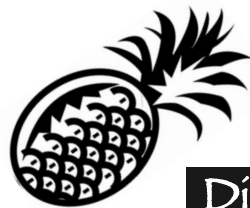
**Simple Salad**  
Mixed greens, tomatoes, carrots & your choice of house made dressing **\$7**

**Add to Any Salad...**

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

**Dressings**

Ranch, blue Cheese, Balsamic Vinaigrette, Caesar, Sesame giner & Mango Poppy Seed



**Dinner Menu Served 4:30-9pm**

**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**

Cup **\$4** or Bowl **\$6**

**Soup & Salad**

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

**Daily Home Made Soup**

Cup **\$4** or Bowl **\$6**

**Small Plates**

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**

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

**Daily Small Plates**

(Ask your server for details)

Lettuce Wraps - **\$10**

Skewers - **\$10**

Flat Bread - **\$10**

**Small Plates**

**Seafood Martini**

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**

With pineapple BBQ sauce & sesame apple slaw **\$9**

**Burger Slider Trio**

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

**Desserts**

Please ask us about our daily selection of tasty homemade desserts

**Burgers & Sandwiches**

Served with house made potato salad or Maui onion chips, substitute 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 shredded 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**

**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**

**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**

**Pork Ragu**

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**



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**



**MAPLE STREET**



**GRILLE**

**Cocktails, Beer & Wine • Happy Hour**