

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

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



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

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