

Lunch Menu Served 11:30am-3pm

Starters

Napilli Shrimp

Five tempura fried shrimp served with Sweet Chili Sriracha Sauce

Three Cheese Fondue

Melted brie, blue, and goat cheese. Madeira wine served with Ciabatta & dark Pumpernickel bread

Teriyaki Chicken Skewers

Teriyaki chicken served on a bed of sesame apple slaw

Scallop and Shrimp Skewers

Four prawns and two scallops served with cocktail sauce & garlic butter

Flat Bread

Daily Chef creation

Bread Basket

Sliced Ciabatta served with basil garlic butter

Salads & Soups

Add grilled chicken breast, bay shrimp, steak, salmon, scallops, or shrimp to any salad for an additional charge.

Maple Street Grille Salad

Mixed greens, dried cranberries, mandarin oranges, slivered almonds & blue cheese with our balsamic vinaigrette \$9

Grilled Caesar (or not)

Lightly grilled fresh Romaine 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 \$5

Crab Cake Combo

Dungeness crab cakes served with our special dipping sauces & your choice of a cup or soup or simple salad (With Chowder - additional charge) \$12

Add to Any Salad...

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

Dressings made in-house

Sesame Ginger, Mango Poppyseed, Ranch, Blue Cheese, Balsamic Vinaigrette, Caesar

Soup & Salad

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

Daily Home Made Soup or Chowder

(Gluten Free)
Cup \$4 or Bowl \$6

Burgers & Sandwiches

Served with homemade potato salad or Maui onion chips, substitute soup, salad or chowder for an additional fee.

Flotown Classic Burger

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

Vicki's Veggie Burger

Delicious veggie loaded patty topped with guacamole, mayo, lettuce, tomato and your choice of cheese \$12

The Turkey Burger

Grilled Turkey patty with pepper jack cheese, caramelized onions, lettuce and tomato \$10

Pulled Pork Sandwich

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 culotte steak topped generously topped with our pineapple whiskey BBQ sauce and 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

Five O Burger

1/3 lb fresh Pacific Northwest ground chuck patty topped with grilled pineapple, bacon and swiss cheese \$8

Tempura Cod Sandwich

Tempura fried cod fillet (or pan seared) topped with our house made tartar sauce, lettuce, and tomato on a ciabatta bun. \$8

Soup and Slider

Cup of soup/chowder & Slider \$8



Dinner Menu Served 4:30-9pm

Salads & Soups

Dressings made in -house

Sesame Ginger, Mango Poppyseed, Ranch, Blue Cheese, Balsamic Vinaigrette, Caesar

Add to any salad...

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

Maple Street Grille Salad

Mixed greens, dried cranberries, mandarin oranges, slivered almonds & blue cheese with our balsamic vinaigrette \$9

Roasted Beet Salad

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

Grilled Caesar Salad (or not)

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

Wedge Salad

Crisp iceberg lettuce quartered & topped with our Caesar dressing & parmesan cheese (anchovies on request) \$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 & Chowder

Cup \$4 or Bowl \$6, or bread bowl \$9

Entrees

Rib Eye Steak

Aged 12 oz. rib eye topped with grilled onions, 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

Crab Cakes

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

Maple Street Pot Roast

Slow cooked signature, pot roast served with brussel sprouts & carrots on top of yukon mashers and our house made brown gravy. \$15

Double Cut Pork Chop

Beer braised double cut pork chop served with beans and greens & yukon mashers \$19

Asian Salmon

Wild Sockeye Salmon drizzled with our garlic, ginger soy glaze, served with Seasonal vegetables & coconut rice \$18

Pan Seared Cod

6 oz. Pacific Northwest pan seared Cod served with seasonal vegetables and coconut rice \$17

Island Style Marinated Flank Steak

8oz Flank steak marinated in a sweet and tangy sauce served with season vegetable and yukon mashers \$20

Bacon Wrapped Meatloaf

Served with Yukon mashers and seasonal vegetables \$15

Fried Chicken

Crispy chicken breast with honey pomegranate glaze, served with seasonal vegetables and Yukon mashers \$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

Blue Cheese Mac

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

Pork Ragù

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 Served in Finex cast iron pan \$16

Island Swordfish

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

The Catch

Seared Salmon, scallops & shrimp served with a lemon dijon & honey sauce served over green beans \$15

Desserts

Please ask us about our daily selection of tasty homemade desserts

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