

The Best Of Both Worlds

THE
REFLECTORY

RESTAURANT & BAR

Steaks • Seafood • Spirits

LUNCH MENU

Making Good Friends And Relationships Since

1982

FRESH SALADS

All salads are served with house bread.

"Home-made" dressing choices include: bleu cheese, honey-mustard, ranch, French, 1000 island, Italian, Thai peanut vinaigrette, oil and vinegar & Caesar.

GRILLED CHICKEN CAESAR SALAD

Crisp romaine, grilled breast, croutons, Caesar dressing, and shredded parmesan. \$6.95

GRILLED RANCH CHICKEN COBB SALAD

Fresh greens, ripe tomato, olives, cheddar bleu cheese, bacon, avocado, egg, with grilled chicken tossed in ranch seasoning. 7.95

ORIENTAL CHICKEN CHOPPED SALAD

Chopped romaine, grilled chicken, cabbage, carrot, green onion, mandarin oranges, crunchy wonton strips, black sesame seeds, and almonds tossed in our oriental sesame dressing. \$8.95

GRILLED HAWAIIAN CHICKEN SALAD

Fresh greens, grilled chicken, fresh garden vegetables, and pineapple. Served with honey mustard dressing. \$6.95

CHEF SALAD

Fresh greens, roast beef, turkey, ham celery, carrots, tomatoes and Monterey Jack cheese. Served with choice of dressing. \$7.95

BAY SHRIMP CAESAR SALAD

Crisp romaine, Caesar dressing, croutons, shredded parmesan, and cool bay shrimp. 7.95

FRESH HOME-MADE DAILY SOUP

CUP \$1.95 BOWL \$2.95

HOUSE SPECIALTIES

All entrées are served with your choice of house soup or salad.

BEER BATTERED HALIBUT FISH & CHIPS

Fresh halibut beer batter fried. Served with house fries and home-made tartar. \$10.95

REFECTORY COLOSSAL

1/2 pound ground chuck, lettuce, tomato, onion, ham, fried egg, cheddar, and special sauce on a toasted sesame seed bun. \$6.95

LONDON BROIL

Marinated & grilled over an open flame . Served with au jus, creamed horseradish, house fries and fresh seasoned vegetables. \$9.95

BACON SWISS BURGER

1/2 pound ground chuck, Swiss cheese, bacon, lettuce, tomato, onion, and special sauce. Served on a toasted sesame seed bun. \$5.95

CHICKEN FETTUCINI

Tender breast sautéed with mushrooms, green peppers, & fresh garlic in a white wine and parmesan cream sauce. Tossed with fettuccini and topped with fresh tomatoes & green onions. Served with garlic bread. \$7.95

CAJUN PACIFIC HALIBUT

Fresh Pacific halibut filet dusted with Cajun spices and bronzed in a hot skillet. Served with rice pilaf and fresh seasoned vegetables. \$10.95

CHICKEN FINGERS & FRIES

Breaded and fried tenderloins served with BBQ sauce, honey mustard, and house fries. \$6.95

THAI PEANUT CHICKEN SKEWERS

Skewered breast grilled over an open flame & served on a bed of steamed rice. Topped with a Thai peanut sauce, slivered carrot, scallions, chopped peanuts, & cilantro. \$7.95

SPANISH SHRIMP & SCALLOPS

Fresh Pacific shrimp and sea scallops sautéed with green onion, olives & salsa. Topped with melted Monterey jack cheese. \$7.95

BEER BATTERED JUMBO PRAWNS

Beer batter fried and served with home-made tartar sauce and house fries. \$10.95

BURGERS AND SANDWICHES

All sandwiches are served with house fries and a pickle.
Fruit available upon request. Add a small salad \$1.95

PHILLY CHEESE STEAK

Tender roast beef, sautéed peppers & onions and melted Monterey Jack cheese. Served on a sourdough roll with au jus. \$6.95

B . L . T

Bacon, lettuce, tomato, and mayo on toasted sourdough French. \$ 5.95

TRIPLE DECKER CLUB

Bacon, lettuce, tomato, mayo, ham, and turkey on toasted sourdough. \$6.75

REFECTORY REUBEN

Corned beef grilled on Bohemian Rye with sauerkraut, turkey, Jack cheese and 1000 island dressing. \$6.95

FRENCH DIP

Tender roast beef marinated in au jus, piled high on a French roll. Served with home-made au jus. \$6.95

SLOW ROASTED PRIME RIB SANDWICH

20 hour slow roasted prime rib on a toasted French roll.
Served with au jus and creamed horseradish. \$9.95

CALIFORNIA CHICKEN SANDWICH

Seasoned grilled breast, leaf lettuce, ripe tomato, red onion, avocado, jack cheese, honey mustard and mayonnaise. Served on toasted french roll. \$6.95

MONTE CRISTO

Ham, cheddar & mayonnaise on sourdough. Dipped in egg and grilled to perfection. Served with honey and fruit. \$5.95

PATTY MELT

1/2 pound ground chuck grilled with sautéed onions & melted cheddar on Bohemian rye. Served with house fries. \$5.95

BBQ BEEF BURGER

Tender roast beef smothered in house BBQ sauce and melted cheddar. Served on a toasted sesame seed bun. \$6.95

HOT BEVERAGES

FRESH GROUND COLUMBIAN COFFEE

Regular and Decaf. \$1.25

ASSORTED HOT TEAS

Ask your server for today's selection. \$1.25

HOT CHOCOLATE & CIDER \$1.50

COLD BEVERAGES

SOFT DRINKS - RC, Diet RC, 7-up, and Squirt. \$1.50

THOMAS KEMPER ROOT BEER \$2.00

JUICES -Pineapple, OJ, grapefruit, lemonade, cranberry, and tomato . \$1.50

FRESH BREWED ICED TEA \$1.50

COLD COFFEE SHAKE \$2.00

MILK \$1.50

SPECIAL DESSERTS

MUDD PIE \$3.95

GRASSHOPPER PIE \$3.95

ASSORTED CHEESECAKES

Ask your server for today's selection. \$3.95 café size \$1.95

WHAT WE OFFER:

AMPLE FREE PARKING

PRIVATE ENTRANCE

DANCE FLOOR

FULL SOUND SYSTEM

AND MUCH MORE...

ARE YOU PLANNING A SPECIAL OCCASION?

THE REFECTORY HAS BANQUET FACILITIES FOR
20 TO 300

CALL PAT WILLIAMS TO DISCUSS
HOW WE MAY HELP MAKE
YOUR SPECIAL OCCASION TRULY MEMORABLE.

PHONE (503)255-8545



SPARKLING WINES

	<i>Split</i>	<i>Bottle</i>
1. Martini & Rossi Asti Spumante, Italy	6.25	20.00
2. Freixenet Cordon Negro Brut, Spain	5.25	17.00
3. Domaine Chandon Brut, California	6.25	30.00
4. Dom Perignon, France		130.00

WHITE WINES

	<i>Glass</i>	<i>Bottle</i>
5. Chateau Ste. Michelle Johannisberg Riesling, WA.	5.00	18.00
6. Robert Mondavi Johannisberg Riesling, Ca.	5.00	18.00
7. Parducci Sauvignon Blanc, Ca.	5.00	18.00
8. Hinman Vineyards Pinot Gris, Oregon	6.00	21.00
9. Columbia Crest Chardonnay, WA.	6.00	20.00
10. Robert Mondavi Chardonnay, California	6.00	21.00
11. Napa Valley Chardonnay, WA.	6.25	22.00
12. Rodney Strong Chardonnay, Sonoma California		22.00
13. Ferrari Carano Chardonnay, California		37.00
14. Beringer White Zinfandel, California	5.00	18.00

MITCH'S PICKS

	<i>Glass</i>	<i>Bottle</i>
15. Redwood Creek Merlot	4.50	17.00
16. Redwood Creek Chardonnay	4.50	17.00
17. Parducci White Zinfandel	4.50	17.00
18. Redwood Creek Cabernet	4.50	17.00

RED WINES

	<i>Glass</i>	<i>Bottle</i>
19. Oak Knoll Pinot Noir, Oregon	5.75	20.00
20. Rex Hill Pinot Noir, Oregon		28.00
21. Sterling Vineyards Merlot, California	6.25	22.00
22. Covey Run Merlot, Washington	7.00	27.00
23. Chateau Ste. Michelle Merlot, Washington		30.00
24. Columbia Crest Merlot/Cabernet, Washington	5.00	18.00
25. Hanwood Shiraz, Australia	5.75	20.00
26. Beringer Founders Estate Cabernet Sauvignon, CA.	5.75	20.00
27. Kunde Cabernet Sauvignon, Sonoma, CA.		27.00
28. Robert Mondavi Cabernet Sauvignon, Napa, CA.		40.00