



**K-BAR**  
*Est. 2013*  
STEAK HOUSE

*The Story*

K-Bar Ranches Corp. – Production Agriculture  
is alive and thriving in Southwestern Oregon.

The historic Rogue River Ranch, a 1,700 acre property located at the base of the Table Rocks with Rogue River frontage, had been slowly neglected for a decade. In May of 2013, the Cow Creek Umpqua Tribe purchased the ranch and immediately began improving the property.

Today, years later, the ranch,  
now called K-Bar Rogue River,  
is living up to its potential!



# *Appetizers*

<b>SEARED SCALLOPS</b>	
Applewood Smoked Bacon and Wild Mushroom Ragout	\$19
<b>FRIED CALAMARI GF</b>	
Crispy Tubes and Tentacles, Lemon, Cherry Peppers, Marinara Sauce	\$10
<b>DUNGENESS CRAB CAKES</b>	
Golden Crab Cakes, Citrus Aioli	\$17
<b>SHELLFISH TOWERS GF</b>	
Chilled Cold Water Lobster Tail, Fresh Oysters, Prawns, and Oregon Dungeness Crab served with Mignonette, Brandy Cocktail Sauce and Drawn Butter	
Small: 2-3 pp	\$50
Large: 4-6 pp	\$95

<b>CAST IRON BLACKENED TENDERLOIN BITES</b>	
Tender Beef seared rare with Cajun Seasoning, Bourbon Bbq Sauce, Béarnaise Sauce	\$15
<b>ROASTED PORTABELLA MUSHROOM RAVIOLI</b>	
Garlic Cream Sauce and Balsamic Drizzle	\$10
<b>STUFFED MUSHROOMS GF</b>	
House-Made Italian Sausage, Parmesan, Fresh Herbs in a Crimini Mushroom Cap with Boursin Cream Sauce	\$10

## *Soup*

<b>ROASTED HEIRLOOM TOMATO SOUP GF</b>	\$6
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## *Salads*

<b>CHOPPED SALAD GF</b>	
Romaine Hearts, Heirloom Tomatoes, Basil, Castelvetrano Olives, Tuscan Salami, Fresh Mozzarella, Creamy White Balsamic Vinaigrette	\$10
<b>BABY SPINACH SALAD GF</b>	
Fresh Mushrooms, Toasted Marcona Almonds, Carlton Farms Bacon, Fontina Cheese, Honey Mustard Vinaigrette	\$10
<b>CAESAR SALAD</b>	
Romaine Hearts, Garlic Crostini, Aged Parmigiano Reggiano	\$8
<b>BABY ICEBERG WEDGE SALAD GF</b>	
House-Made Bleu Cheese Dressing, Red Onions, Carlton Farms Bacon, Rogue Creamery Smoked Bleu Cheese	\$8
<b>ROASTED BEET SALAD GF</b>	
Mixed Greens, Macadamia Nut-Crusted Goat Cheese, Balsamic Reduction	\$11
<i>Add grilled smoked chicken breast to any salad option</i>	\$6

Our gluten-free menu items are not prepared in a gluten-free kitchen. Please be aware there is a risk of cross-contamination.

### K-BAR

~ An 18% gratuity will be added to parties of 8 people or more ~

# Steaks & Chops

*Served with House Salad or Soup du Jour, Choice of Baked Potato, Truffled Fries, Wild Rice Medley, or Mashed Yukon Gold Potatoes*

<b>UMPQUA VALLEY DOUBLE CUT LAMB CHOPS GF</b>	
Herb Marinated and Charbroiled Local Lamb Rack	\$45
<b>BLACKENED RIBEYE</b>	
16oz. Ribeye, Sautéed Onions and Mushrooms, Peppercorn Demi-Glaze	\$42
<b>TRI TIP STEAK</b>	
10oz. Tri Tip, Sautéed Spinach, Roasted Red Peppers, Peppercorn Demi-Glaze	\$28
<b>FILET MIGNON GF</b>	
6oz. Petite	\$31
8oz. Regular	\$37
<b>RIBEYE STEAK GF</b>	
16oz Boneless	\$39
<b>"TOMAHAWK" RIBEYE STEAK GF</b>	
28oz	\$65
48oz	\$95
<b>NEW YORK STRIP STEAK GF</b>	
14oz Boneless	\$38
20oz Bone-in	\$50

<p><b>SWEETHEART MEAL FOR TWO GF</b>          48Oz. Longbone "Tomahawk" Ribeye Steak for two          Choice of House Salad or Soup du Jour for two          Choice of Starch for two          Seasonal Vegetables for two</p>	<p>\$100</p>
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### Chef's Guide to Doneness

<b>RARE</b>	<b>MEDIUM-RARE</b>	<b>MEDIUM</b>	<b>MEDIUM-WELL</b>	<b>WELL DONE</b>
Cool, Red Center	Red Center	Pink Center	Very Little Pink	No Pink

# Specialties

<b>STUFFED FREE-RANGE CHICKEN BREAST GF</b>	
Semi-Boneless Chicken Breast stuffed with Garlic Herb Cheese, Oven-Roasted Lemon Butter Sauce, Yukon Gold Mashed Potatoes, Seasonal Vegetables	\$26
<b>SMOKED VEGETABLE BOWL GF</b>	
Wild Rice Medley, Smoked Butternut Squash and Portabella Mushroom, Arugula, Roasted Red Pepper Sauce, Pumpkin Seeds	\$24
<b>"HATCHET" PORK CHOP GF</b>	
Charbroiled and topped with Bourbon Poached Pear and Spiced Pecans, served with Seasonal Vegetables and Yukon Gold Mashed Potatoes	\$32

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# Seafood

*Served with choice of House Salad or Soup du Jour*

## **JUMBO SCALLOPS GF**

Sautéed Mushrooms, Wild Rice Medley, Saffron Cream Sauce \$36

## **ALASKAN HALIBUT**

Asparagus Cream, Sautéed Asparagus, Balsamic Reduction,  
Yukon Gold Mashed Potatoes \$32

## **GRILLED SWORDFISH GF**

Sautéed Mushrooms, Wild Rice Medley, Spicy Tomato Jam,  
Basil Oil Drizzle \$28

## **KING SALMON ROCKEFELLER**

Sautéed Bacon and Spinach, Crabmeat, Béarnaise Sauce,  
Yukon Gold Mashed Potatoes \$32

## **TWIN TAILS GF**

Two Cold Water Tails, Baked Potato, Seasonal Vegetables,  
Fresh Lemon, Drawn Butter \$70

## **CIOPPINO**

Prawns, Scallops, Fish, Clams, Green-Lipped Mussels,  
Crab Claws, Garlic Toast \$38

# Additions

<b>BÉARNAISE SAUCE</b>	\$3	<b>SAUTÉED MIXED MUSHROOMS GF</b>	\$5
<b>PEPPERCORN DEMI-GLAZE</b>	\$3	<b>OSCAR</b>	\$9
<b>ROGUE CREAMERY SMOKED BLEU CHEESE CRUST GF</b>	\$5	<b>SCALLOPS GF</b>	\$17
<b>BLACKENED CRUST GF</b>	\$3	<b>LOBSTER TAIL GF</b>	\$32
<b>3 SCAMPI PRAWNS GF</b>	\$6		

# Sides

<b>TRUFFLED STEAK FRIES GF</b>	\$5
<b>LOADED BAKED POTATO GF</b>	\$5
<b>MASHED YUKON GOLD POTATOES GF</b>	\$5
<b>GRILLED/SAUTÉED ASPARAGUS GF</b>	\$6
<b>BRUSSELS SPROUTS GF</b>	\$5
<b>WILD RICE MEDLEY GF</b>	\$5

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