

# JōPa

northwest grill  
dinner - fall 2010



## Appetizers

<b>Artichoke Dip</b>			
toasted crostinis		6.25	
<b>Calamari</b>			
tarragon-dijon dipping sauce		7.50	
<b>Hamburger Sliders</b>			
tiny hamburgers with secret sauce and traditional garnish		6.95	
add tillamook cheddar	.50		
add applewood smoked bacon	.75		
<b>Baja Fish Tacos</b>			
crispy battered fresh halibut, cabbage salad, lime vinaigrette, fire-roasted salsa, crema		9.00	
<b>Fish Tacos</b>			
grilled fresh halibut, citrus-olive salsa, spicy slaw, juan's guacamole, cilantro, scallions		8.75	
<b>Grilled Salmon Skewers</b>			
orange-wasabi glaze with crisp wonton salad		8.25	
<b>Sweet Soy Glazed Ribs</b>			
marinated in soy, brown sugar and ginger, tossed with sweet chili glaze and peanuts		7.95	
<b>Oregon Shrimp Roll</b>			
oregon baby shrimp, shredded carrots, avocado, scallions, cilantro and glass noodles wrapped in rice paper with peanut and sweet thai dipping sauces		8.75	

## Soup & Salads

top any salad with...			
grilled chicken 3.00, shrimp 4.50 or grilled wild salmon		5.95	
<b>Soup of the Day</b>	cup 3.50 / bowl 4.25		
<b>Tomato-Basil Soup</b>	cup 3.25 / bowl 4.00		
<b>House Salad</b>			
mesclun greens, diced tomatoes, sliced red onions, croutons, house vinaigrette		4.25	
<b>Caesar Salad</b>			
romaine, parmesan and romano cheeses, croutons large		4.25 6.95	
<b>S.O.B Chop Salad</b>			
romaine, corn, tomato, avocado, pepitas, crispy corn tortilla squares, jalapeno-cilantro caesar dressing		8.25	
<b>Grilled Chicken Salad</b>			
grilled chicken, mesclun greens, portobello mushrooms, tomatoes, roasted red peppers, fresh mozzarella, kalamata olives, creamy garlic dressing		11.95	
<b>Beet Salad</b>			
organic baby spinach, roasted beets, goat cheese, granny smith apple slices, hazelnuts, honey-thyme vinaigrette		8.95	
<b>Grilled Salmon Salad</b>			
grilled wild salmon, organic baby spinach, applewood smoked bacon, marinated cherry tomatoes, avocado, crispy onions, buttermilk ranch		12.95	

## Sandwiches

<b>Reuben Sandwich</b>			
1/2 lb. porter-braised corned beef, housemade sauerkraut, thousand island dressing and swiss on thick sliced rye, fries or salad		10.95	
<b>Cheddar Burger</b>			
all natural 1/2 lb. patty, pub bun, tillamook cheddar traditional garnish and secret sauce, fries or salad		9.95	
add grilled red onions	.50		
add applewood smoked bacon	.75		



Join us for our new late night Happy Hour!  
8pm - close nightly in the bar

Tuesday is wine appreciation night!  
50% off all bottles of wine

Happy Hour is all night long on Sundays!

## Entrees

add house salad, caesar salad, or cup of soup	2.95
<b>Fish and Chips</b>	
crispy battered fresh halibut, spicy slaw with fries, honey mustard and tartar sauces	14.95
<b>Filet Mignon</b>	
seared 8oz. all natural tenderloin, sauteed spinach, white cheddar-yukon tots, lemon-herb butter and housemade steak sauce	21.95
<b>Tostadas</b>	
adobo chicken, black beans, cabbage salad, juan's guacamole, fire-roasted salsa, lime vinaigrette and crema	11.95
<b>Herb Roasted Chicken</b>	
semi-boneless, all natural chicken breast roasted with butter, tarragon, lemon, thyme and chives with yukon potatoes, grilled asparagus and pan reduction	15.95
<b>Chicken Parmigiana</b>	
breaded chicken breast with marinara, mozzarella and parmesan served over spaghetti	13.95
<b>Chicken Saltimbocca</b>	
sauted chicken breast with sage, proscuitto, and fontina, garlic mashed potatoes, sauted spinach and marsala sauce	16.95

## Pizza & Pasta

add house salad, caesar salad, or cup of soup	2.95
<b>Sausage Pizza</b>	
marinara, house made sausage, roasted red peppers, basil, mozzarella	8.25
<b>Margherita Pizza</b>	
marinara, fresh mozzarella, basil, parmesan	7.25
<b>Porcellina Pizza</b>	
mozzarella, smoked ham, gorgonzola, caramelized onions	7.75
<b>Mediterranean Pizza</b>	
marinated artichoke hearts, oregano, kalamata olives, tomatoes, feta	8.00
<b>Grilled Vegetable Calzone</b>	
grilled vegetables, kalamata olives, marinated artichoke hearts, marinara, mozzarella, basil	10.25
<b>Italian Sausage Calzone</b>	
house made sausage, fontina, basil, red onion, marinara	11.25
<b>Pasta Puttanesca</b>	
linguini, kalamata olives, capers, garlic, tomatoes, basil, red pepper flakes	10.95
add anchovies	.75
<b>Butternut Squash Ravioli</b>	
organic squash & ginger ravioli, caramelized onions, sage, brown butter	13.95
<b>Bolognese</b>	
spaghetti, house made meat ragu	13.95
<b>Beef Tenderloin Stroganoff</b>	
sliced beef, onions, button mushrooms, white wine, fresh herbs and finished with a touch of sour cream	15.95
<b>Spaghetti n' Meatballs</b>	
house made meatballs, marinara	12.95
<b>Pasta Pollo</b>	
fettuccini, chicken, pancetta, onions, tomatoes, sage-marsala cream	15.95
<b>Wild Mushroom Ravioli</b>	
roasted porcini mushroom cream	13.95
<b>Sausage Lasagna</b>	
house made sausage, herbed ricotta, mozzarella, marinara	12.50
<b>Mac n' Cheese n' Pancetta</b>	
penne pasta, pancetta, onions, roasted garlic-four cheese cream sauce, fresh herbs	11.95
add broccoli	12.50

available upon request:  
tofu and organic gluten free penne pasta

