

# Autumn Dinner Menu

unique lodging, riverside dining, guided whitewater rafting, cycling, upland bird hunting

on the banks of the Deschutes River

[www.deschutesriver.com](http://www.deschutesriver.com)

## SALADS & SUCH

### CC STEAK *GF*

Imperial Stock Ranch Steak chargrilled medium-rare, shaved apple, toasted pine nuts & dried local cherries atop house tossed greens & kale, finished with Sherry Vinaigrette **14.50**

### SPINACH *GF*

baby spinach topped with poached pears, spiced pecans, Rogue Creamery Blue Cheese & Warm Bacon Vinaigrette **12.00**

### GARDEN

house tossed greens, cucumber, tomato, red onion, garlic herb croutons, kalamata olives **8.95**

*(GF with no croutons)*

### CAESAR

romaine lettuce with tangy Caesar dressing, homemade garlic herb croutons and shredded Parmesan cheese **9.25** *(GF with no croutons)*

### BAKEOVEN SPECIAL

bowl of soup & tossed green or Caesar salad **7.95**

*Add Grilled Protein to any Salad:*

- chicken **3.75**
- local Imperial Ranch Steak **5.50**
- wild salmon **8.50**

## MEAT & POTATOES

*Chef Scott has created these culinary combinations for your dining enjoyment. No substitutions, please.*

### GRILLED NY STRIP *GF*

Imperial NY grilled to your specifications, served with Butternut Squash Risotto that's finished with walnuts, parmesan & brown butter 8oz. **29.50** 12oz. **31.75**

### BUTCHER'S STEAK *GF*

chef's choice steak with High Desert seasoning & Date Relish, served with Sweet Potato, Bacon & Butternut Squash Hash **market price**

### RIB STEAK

bone-in, 14oz. local Imperial Stock Ranch rib steak topped with Balsamic Braised Shallot, served with Roasted Fall Vegetable & Rosemary Potato **33.00**

### STOUT BRAISED SHORT RIB *GF*

Imperial Stock Ranch beef short rib braised in BaseCamp Smore Stout and served with White Bean & Sausage Cassoulet **24.00**

### DUCK CONFIT *GF*

duck leg prepared in the traditional French way, served over Bacon Creamed Corn & green beans with brown butter & lemon **26.75**

### PISTACHIO CRUSTED LAMB T-BONE

two Imperial Stock Ranch lamb loin chops in a Pistachio-Dijon crust, served with Roasted Fall Vegetable & Rosemary Potato **24.00**  
*(make it three chops for 29.50)*

### BABY BACK RIBS *GF*

tender, plump pork ribs rubbed with a blend of spices, smoked, grilled and finished with our Deschutes BBQ Sauce, served with High Desert seasoned fries & seasonal vegetable  
whole rack **27.50** half rack **22.50**

#### Our meat is prepared to the following standards:

**Rare:** cool, red center

**Medium Rare:** warm, red center

**Medium:** warm, pink center

**Medium Well:** slight hint of pink in center

**Well Done:** tastes like shoe leather, maybe you should consider the chicken, no pink



*Imperial River Company takes its name from the historic Imperial Stock Ranch, located 20 miles east of Maupin. Founded in 1871, the Imperial Stock Ranch grew from a modest 160 acre homestead claim into an empire stretching over 100 miles. Its operations included grain, hay, cattle and tens of thousands of sheep. Much has changed over the last hundred years, yet today the ranch maintains production in these original areas. It is a National Historic District, recognized for sustainable production practices. Today, the ranch raises black angus cattle, Columbia sheep, soft white wheat, alfalfa hay and yarn. With the goals of preserving a quality, rural lifestyle, and sharing a bit of that experience with visitors, our family hopes you will enjoy your time with us.*

## SMALL PLATES

### MUSHROOM CONFIT

confit of mushroom, onion & fingerling potatoes, served with crostini & Spicy Vegetable Cream Spread **8.50** (*substitute corn tortilla chips for the to make it Gluten Free*)

### BASKET O' FUN

Everything is better coated in Beer Batter, right? 2 shrimp, 2 chicken, mixed vegetables served with Spicy Ranch **10.50**

### BBQ BEEF SAMMY

a ciabatta roll stuffed with Imperial Stock Ranch pulled beef, Deschutes BBQ Sauce, buttermilk fried onions & House Bread & Butter Pickles **11.50**

### WARM ARTICHOKE SPINACH DIP

served with vegetable crudite & grilled pita **10.75**  
(*substitute corn tortilla chips for the pita to make it Gluten Free*)

### PULLED BEEF QUESADILLA

flour tortillas stuffed with Imperial Pulled Beef, roasted chilies, cilantro, lime & three cheeses (queso fresco, cheddar, jack) served with sour cream & Chipotle Salsa **11.75**  
(*GF made with corn tortillas*)

### CHIPS & FRESH SALSA GF

made-to order crisp tortilla chips & Chipotle Salsa **6.00**

## IMPERIAL SPECIALTIES

*served with your choice of petite garden salad w/ House Italian dressing, coleslaw, cup of soup or High Desert seasoned fries*

### DESCHUTES BBQ BURGER

smothered in our own Deschutes BBQ sauce with bacon and Swiss **12.95**

### JALEPENO BURGER

house-made bacon marmalade, Tillamook cheddar, jalapenos **12.15**

### THE OLD CLASSIC BURGER

the way a burger should be **10.95**

- Add \$1: Tillamook cheddar, pepperjack, Swiss cheese, mushrooms
- Add \$1.50: bacon, blue cheese crumbles

### MILE HIGH FRENCH DIP

tender Imperial roast beef piled high in a French roll, served with our own Garlic Port au jus **11.95**  
*add a side of horseradish sauce .50 add Swiss 1.00*

### FISH & CHIPS

cod fillets battered pub-style, fried juicy crisp & served with coleslaw, lemon & tartar sauce **9.50**

### HOUSE CURED PASTRAMI "REUBEN"

Imperial beef cured pastrami style, shaved thin then topped with stout mustard, sauerkraut & Swiss cheese, served on a pretzel roll **11.95**

*third pound hand-shaped beef patty  
(made from Imperial Stock Ranch  
free range lean ground beef)*

*marinated chicken breast*

*Chez Marie Wholesome Harvest Veggie Patti  
(vegan, gluten free, corn free, soy free)*

*We cook them medium-rare and drag them  
through the garden. GF bun available \$2.*



@imperialriverco  
#maupinoregon  
#maupin



Imperial  
River  
Company

## EXTRAS

Tossed mixed green or Caesar dinner salad **3.00**

Soup of the day: cup **3.00** bowl **4.50**

High Desert seasoned fries **3.50**

Sweet potato fries **4.00**

Vegetable of the day **3.25**

Honey-wheat Bread **2.50**

Starch side **3.00**

Gluten Free Bread (*2 pieces*) **3.25**

**Parties of 8 or more,  
NO SEPARATE CHECKS**

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness

## THE ARTESIAN WELL

*Free Refills*

**1.95** - Pepsi, Diet Pepsi, 7-up, Mountain Dew,  
Root Beer, Dr. Pepper, Club Soda

**1.95** - Lemonade, Teamonade, Iced Tea (*sweet or un-sweet*)

**1.75** - Hot Tea

**1.75** - Coffee

## THE CANTEEN

*'cause it runs out*

Milk, Orange Juice, Cranberry Juice,

Apple Juice, Grapefruit Juice

lg **2.50** sm **1.50**

Hot Chocolate **1.50**