

Olds River Inn

APPETIZERS

Steamer Clams	\$20
<i>Clams in garlic, basil and wine broth served w/crusty french bread</i>	
Wings - Breaded or Not Breaded	\$18
<i>Twelve wings served with carrot and celery sticks. Choice of flavors: Traditional, BBQ, Teriyaki, ORI Hot, or Sweet Chili.</i>	
Halibut Poppers	\$16
<i>Local halibut, pepperjack, green chili, cilantro in a wonton wrapper served with sweet chili sauce</i>	
King Crab Mac N Cheese	\$22
<i>King crab over our cheesy penne pasta</i>	
Pork Belly Sliders	\$10
<i>Pork belly, arugula, pickled onions, ponzu on our rosemary rolls</i>	
* Poki	\$13
<i>Cubed ahi tuna, green onion, sesame seed, red pepper flake, with a light soy dressing</i>	
Crab Stuffed Prawns	\$18
<i>Four spot prawns stuffed with crab and cream cheese over garlic infused arugula</i>	
Smoked salmon dip	\$13
<i>Kodiak island smokehouse salmon in our cream cheese blend with spent grain crackers</i>	
Hot Crab and Artichoke Dip	\$14
<i>Snow crab, artichokes and cream cheese with spent grain crackers</i>	
Bacon Wrapped Halibut	\$15
<i>Local Halibut and water chestnuts wrapped in bacon with a mustard sauce</i>	
Riblets	\$10
<i>Salt and Peppered Ribtips</i>	

SIGNATURE SALADS AND SOUPS

* Black and Bleu	\$16
<i>Blackened tenderloin, romaine lettuce, tomato, bleu cheese crumbles with blue cheese dressing</i>	
Wedge	\$12
<i>Romaine lettuce halved and topped with bacon, chives and buttermilk blue cheese dressing</i>	
Grilled Ceasar Salad	\$14
<i>Grilled romaine topped with an anchovy ceasar dressing and grated parmesan. Served with crustini bread.</i>	
Spinach	\$12
<i>Choice of: Baby spinach with bacon, boiled egg and tomato tossed with our special dressing or Baby spinach with sliced strawberries, goat cheese, candied walnuts and topped with our strawberry vinaigrette.</i>	
Beet	\$13
<i>Pickled beets served around a mixture of baby spinach and arugula, topped with goat cheese and our strawberry vinaigrette.</i>	
House	\$7
<i>Crisp greens with shredded carrot, diced celery and tomato</i>	
Add grilled chicken or shrimp	\$8
Add Halibut	\$12
Ask your server about our daily soup special cup or bowl	\$8 \$12

SANDWICHES

<i>Served with choice of french fries or creamy slaw, substitute house made onion rings for 2\$</i>	
* OR Burger	\$18
<i>Eight ounce house ground prime rib topped with pepperjack, bacon, lettuce, tomato, house onion rings, bbq sauce and mayo</i>	
Turkey Burger	\$14
<i>Ground turkey topped with lettuce, tomato, red onion, and mayo</i>	

* Consuming raw or under cooked animal products may increase your risk of foodbourne illness

* 18% gratuity added to parties of 6 or more

LOCAL FAVORITES

Halibut Tacos		\$16
<i>Grilled local halibut on corn tortillas topped with shredded cabbage, cheese, red bell pepper, guacamole and drizzle of chipotle crema with a side of pico</i>		
Fish and Chips Cod or Halibut	\$14	\$23
<i>Panko breaded to order with fries or cole slaw</i>		
Coconut Shrimp		\$20
<i>Six shrimp hand breaded served with spicy mango horseradish sauce, choice of fries or slaw</i>		
Baby Back Ribs		\$21
<i>Half rack of fall off the bone deliciousness served with fries or slaw and a side of bbq sauce</i>		
Chicken Strips with fries		\$14

CHILDREN UNDER 12 MENU

Grilled Cheese with fries	\$8
Mac N Cheese	\$10
Hamburger with fries	\$11

ENTRÉES

<i>All entrées except fettucini and chicken marsala are served with fresh seasonal vegetables, rosemary roll and choice of roasted garlic mash potatoes, quinoa or red bell pepper risotto</i>		
Crusted Halibut		\$32
<i>Local halibut with a herb panko crust</i>		
Island Halibut		\$32
<i>Local halibut with mango salsa over a tropical rice</i>		
Grilled or Blackened Red Salmon		\$25
<i>Off the grill or blackened in a cast iron skillet</i>		
* Filet Mignon	\$32	\$36
<i>Hand cut tenderloin charbroiled and served with cranberry brandy cream sauce 6 ounce or 8 ounce</i>		
* Ribeye		\$34
<i>Hand cut twelve ounce charbroiled to perfection!</i>		
Chicken Marsala		\$23
<i>Tender chicken in a delicious Marsala broth</i>		
Fettucini	\$23	\$28
<i>Grilled chicken or seafood (shrimp, scallop and red salmon) in our creamy alfredo sauce with garlic bread</i>		
* Prime Rib Every Friday Night		\$34
Add a salad to any entrée		\$3
Add mushroom or onion to entrée		\$2
Add 3 shrimp or 3 scallops to entrée		\$8

DESSERTS

Strawberry Rhubarb Crisp	\$7
<i>Local rhubarb and strawberries with a scoop of vanilla ice cream on top</i>	
Creme Brulee	\$6
<i>Served with a strawberry rose</i>	
Lava Cake	\$8
<i>For the chocolate lover, 15 minute cook time but worth the wait!</i>	
Vanilla Ice Cream	\$3.50

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