

WILD DUCK CAFE

Misc.

500. Misc

501. Add additional burger toppings

ADD A FRIED EGG \$1.00, ADD AVOCADO \$1.00, ADD BACON \$1.00, ADD CARAMELIZED ONIONS \$1.00, ADD CHEESE \$1.00, ADD GRILLED HAM \$1.00, ADD GRILLED JALAPENOS \$1.00, ADD SAUTEED BELL PEPPERS \$1.00, ADD SAUTEED MUSHROOMS \$1.00. Add additional burger toppings for \$1.00 each.

502. Side of Ketchup

503. Side of Ranch \$0.50

Weekday Breakfast (Mon-Fri)

Weekday Breakfast served Monday-Friday from 8 am to 11am. Pony Express opens at 10:30 am for deliveries on Monday-Friday. We can pick up and deliver breakfast for the Wild Duck before 10:30 am, as long as you get your delivery order in to us at least 1 day in advance.

200. WD Benedict \$9.00

2 poached eggs on toasted english muffin with ham and melted swiss, served with house made hollandaise and breakfast potatoes.

201. Rancheros \$10.00

House made Hollandaise over 2 poached eggs on corn tortillas topped with black beans, jack cheese, pico de gallo and avocado relish, served with breakfast potatoes.

202. Avocado Benedict \$9.00

House made hollandaise over 2 poached eggs on toasted english muffin with cajun grilled tomato, fresh avocado and swiss, served with breakfast potatoes.

203. Smoked Salmon Benedict \$11.00

Alder smoked salmon and hollandaise over 2 poached eggs on toasted english muffin with spinach, tomato and swiss, served with breakfast potatoes.

204. Roasted Vegetable Omelet \$10.00

Grilled seasonal market vegetables with shredded provolone, cheddar and swiss, served with toast and breakfast potatoes.

205. Denver Style Omelet \$12.00

Breakfast, ham, sweet bell peppers and caramelized onions with provolone, cheddar and swiss, served with toast and breakfast potatoes.

206. Steak & Mushroom Omelet \$14.00

Sauteed Tri Tip steak, caramelized onions and mushrooms with shredded provolone, cheddar, swiss and served with toast and breakfast potatoes.

207. Smoked Salmon Omelet \$13.00

Alder Smoked Northwest Salmon with fresh spinach, shallots, shredded provolone, cheddar and swiss, served with toast and breakfast potatoes.

208. Powdered Sugar Beignets \$7.00

3 hand made fresh yeast dough beignets, coated in powder sugar and served with Oregon berry compote. Add chocolate sauce for \$1.

209. Eggs, Potatoes and Bacon \$7.00

2 eggs cooked to order with breakfast potatoes, toast and choice of 2 pieces of bacon, 2 natural pork sausage patties or a slice of ham.

210. Sourdough Pancakes \$9.00

Our chef's secret recipe served with real butter and syrup. Add Oregon Berry Chantilly cream or 100% Grade AA Maple syrup for \$2.00.

211. Cajun Grilled Salmon \$17.00

Grilled filet of cajun spiced salmon served with 2 poached eggs over crispy potato pancakes with tomato, spinach, hollandaise and fresh fruit.

212. Steak & Eggs \$17.00

Tri tip steak sliced thin and served with 2 eggs cooked to order, breakfast potatoes, toast and choice of: 2 pieces of bacon, 2 natural pork sausage patties or ham.

213. Peine Perdue \$11.00

Slow cooked Challah fresh toast served with candied hazelnuts and Oregon Berry chantilly cream. Add 100% Grade AA Maple Syrup for \$2.

214. Nancy's Yogurt Bowl \$5.95

Low fat locally made organic yogurt with fresh berry compote and organic granola.

215. Steel Cut Irish Oats \$6.95

Served with cranberries, walnuts and brown sugar.

216. Breakfast Sides \$1.00

Choose from the following: Side of Fresh Fruit \$4, Side of Potatoes \$2, Side of Bacon, Sausage or Ham \$3, Extra Egg \$1, Side of Toast \$1, Single Pancake \$2.

Weekend Breakfast (Sat/Sun only)

Weekend Breakfast served Saturday-Sunday from 8 am to 2 pm. Pony Express opens at 10:30 am for deliveries on Saturday, and at 4 pm for deliveries on Sunday. We can pick up and deliver breakfast for the Wild Duck before we open, as long as you get your delivery order in to us at least 1 day in advance

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2 poached eggs on toasted english muffin with ham and melted swiss, served with house made hollandaise and breakfast potatoes.

201. Rancheros \$10.00

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- 214. Nancy's Yogurt Bowl** \$5.95
Low fat locally made organic yogurt with fresh berry compote and organic granola.
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Served with cranberries, walnuts and brown sugar.
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The Starting Line

- 1. Smoked Salmon Pancakes** \$12.95
4 German style potato pancakes fried and topped with dill shallot sour cream and alder smoked salmon.
- 2. Duck Wings** \$10.95
Extra crispy chicken wings served with your choice of Buffalo sauce, Vietnamese garlic sauce, or Chipotle BBQ sauce. Ask for spicy!
- 3. Fresh Jalapeno Poppers** \$10.95
Fresh jalapenos stuffed with cream cheese and wrapped with bacon, served with honey chili sauce.
- 4. Cheese Curds** \$8.95
Beer battered bite size cheese curds, served with marinara and honey chili sauces.
- 5. Fern's Edge Goat Cheese** \$12.95
Fern's Edge chevre dusted in panko, fried and topped with greens tossed in cranberries and candied hazelnuts, apple cider vinaigrette and served with baguette.
- 13. Loaded Pub Fries** \$7.95
Natural cut french fries with melted cheese, bacon, sour cream and chives, served with slider sauce.
- 12. Natural Cut French Fries** \$4.95
Served with slider sauce.
- 7. Chips Kelly** \$4.95
Our signature Fresh potato chips served with truffle oil and warm Rogue blue cheese sauce.
- 8. Haystack Onions** \$5.95
Thinly sliced Walla Walla sweets, flash fried and served with slider sauce.
- 9. Villard Street Hummus Platter** \$10.95
Hand made hummus served with market vegetables and house baguette.
- 10. Dip Nachos** \$9.95
Nachos served Wild Duck Style, layered warm dip with beans, cheese, tomatoes, chopped onions, olives, jalapenos, sour cream and avocado. Add grilled chicken or tempeh for \$2.00, or grilled steak for \$3.00.
- 14. Duck Strips** \$10.95
Almond-crusted duck breast tenders served with thai peanut and chipotle barbecue dipping sauces.
- 11. Calamari** \$10.95
Calamari rings dusted in flour and lightly fried, served with lemon wedge and garlic aioli.
- 6. Sweet Potato Tots** \$5.95
Served with honey chili sauce.

Soup & Salads

- 40. Our Famous Beer Cheese Soup** \$3.95
Served with sliced baguette. Choose a cup for \$3.95 or a bowl for \$5.95.
- 41. Caesar Salad** \$9.95
Fresh Romaine tossed in house Caesar dressing with grated parmesan cheese and brioche croutons. Add grilled chicken for \$2.00, or Smoked Salmon or Calamari for \$3.00.
- 46. Cranberry Duck Salad** \$11.95
Almond crusted duck breast strips topping a salad of candied hazelnuts, dried cranberries and field greens with a honey and stone ground mustard vinaigrette on the side.
- 43. House Salad** \$5.95
Topped with shredded radish, pickled beets, cucumbers and carrots. Salad dressing choices are Ranch, Blue Cheese, Honey Mustard Vinaigrette, House Rosemary Vinaigrette, Caesar, or Pineapple-Ginger Vinaigrette.

- 44. Asian Beef Salad** \$12.95
Thinly sliced steak and market vegetables sauteed in vietnamese sauce and served over crisp greens tossed in pineapple-ginger vinaigrette and sprinkled with fried garlic.
- 45. Bijou Blue** \$11.95
Grilled cajun spiced chicken breast atop Crisp lettuces with bacon, Rogue Blue cheese, cucumbers, tomatoes, brioche croutons and choice of dressing. Salad dressing choices are Ranch, Blue Cheese, Honey Mustard Vinaigrette, House Rosemary Vinaigrette, Caesar, or Pineapple-Ginger Vinaigrette.

Fresh Pasta Sautees

Made with fresh pasta and served with a side of garlic toast.

- 80. Jumbo Prawn and Fresh Tomato Pasta** \$18.95
Sauteed prawns, spinach and fresh tomatoes in a white wine, lemon, basil fume sauce tossed with fresh pasta.
- 84. House Bolognese Pasta** \$14.95
Ground pork and beef with Italian spices in a rich marinara sauce, simmered with kalamata olives, and mushrooms, topped with parmesan and fresh pasta.
- 82. Smoked Salmon Pasta** \$16.95
Fresh spinach in a sun dried tomato cream sauce tossed with fresh pasta and house smoked salmon flaked over the top.
- 83. Chicken Oregonzola Pasta** \$15.95
Draper Farms natural chicken breast sauteed with garlic, mushrooms and bacon finished in a Rogue creamery gorgonzola cream sauce and tossed with fresh pasta.
- 85. Hazelnut Chicken Pesto** \$15.95
Draper Farms chicken breast sauteed in a hazelnut pesto & white wine sauce tossed with concasse tomatoes, fresh pasta and parmesan.

Main Street Entrees

- 124. Grilled Salmon** \$19.95
Grilled filet of fresh salmon served with cucumber relish, dill shallot sour cream, market vegetables on a bed of crispy potato pancakes.
- 121. Achiote Tri Tip Steak** \$16.95
Wet rub of honey, onions, lime, red chili and cilantro grilled and served with market vegetables, chef's potatoes and avocado relish.
- 123. Oregon Natural Rib Eye Steak** \$25.95
Seasoned with smoked sea salt and cracked pepper finished with truffle butter and Rogue blue cheese served with market vegetables, chef's potatoes, and our house made steak sauce.
- 125. Brew Pub Fish and Chips** \$13.95
Choose Cod or Salmon (+\$2.00) coated in our original beer batter, served with fries, lemon and fresh tarter sauce.
- 122. Cod or Chicken Tacos** \$14.95
Served with black beans, grilled vegetables, cotija cheese, tomatoes, salsa, jalapenos, sour cream and avocado relish.

Burger and Sandwiches

Our burgers are gound fresh in house from Oregon Country Natural beef and served on a hand made brioche bun. Sandwiches and Burgers come with fresh potato chips - substitute fries for \$1.00 or Sweet potato tots for \$1.50. Make it vegetarian...ask for Tempeh. Add-ons include Rogue blue cheese, provolone, cheddar, swiss, jack, cream cheese, avocado, bacon, sauteed mushrooms, caramelized onions, ham, fried egg and grilled jalapeno.

- 160. The Oregon Classic Burger** \$8.95
The Oregon Classic comes with slider sauce, lettuce, tomato, and pickles and fresh potato chips. Add toppings for \$1.00 each.
- 161. Black Truffle Burger** \$13.95
Topped with fresh portobello and button mushrooms sauteed in Oregon black truffle butter.
- 163. Blugene Burger** \$10.95

- 164. Jalapeno Burger** **\$10.95**
A freshly grilled jalapeno, cream cheese, avocado, bacon, slider sauce, lettuce and tomato.
- 165. The Sasquatch Burger** **\$11.95**
Big but lovable! This gigantic burger comes with grilled ham, bacon, fried egg, double Tillamook cheddar cheese, lettuce, bacon, tomato, pickle and slider sauce.
- 173. Villard Street Original Sliders** **\$13.95**
4 Mini Burgers served with Tillamook cheddar cheese, pickle and slider sauce.
- 167. The East Side Reuben** **\$9.95**
Sliced corned beef or roasted turkey piled high on Rye with sauet kraut, swiss cheese and slider sauce.
- 168. Turkey, Bacon, Avocado Sandwich** **\$9.95**
House roasted turkey on toasted sourdough with tomato, lettuce, bacon and avocado.
- 169. Grilled Salmon Bistro** **\$14.95**
Tender grilled salmon with tomato jam, field greens, tomato and curried mayonaise on a toasted brioche bun.
- 170. Grilled Tempeh Bistro** **\$10.95**
Grilled tempeh, vegetables, local chevre, avocado relish, roasted garlic mayonnaise, lettuce and tomato.
- 171. Draper Farms Chicken Sandwich** **\$10.95**
Grilled natural chicken breast with cream cheese, tomato, lettuce and avocado on a toasted brioche bun.
- 172. Fighting Duck Cheese Steak** **\$11.95**
Hand chopped tri tip steak with sauteed sweet bell peppers, button mushrooms, caramelized onions and melted provolone cheese on a pub roll.
- 166. The Prime Rib Dip** **\$13.95**
Thinly sliced house roasted beef with creamy horseradish sauce, provolone cheese on a pub roll with a hot side of house au jus.