

DINNERS

Don't Let the Prices Fool You; This is a 4 Course Meal. Dinners Include Hearty Vegetable Soup, Tequila Black Beans, Fresh Salsa, Salad, Cowboy Spuds, Rice Pilaf, and a Root-Beer Float or an After Dinner Liqueur for Dessert. Tortillas are Available Upon Request.

STEAKS

Our Steaks Are So Tender and Juicy. Because They are All Choice Grade Quality or Higher, Corn Fed & Aged for at Least 21 Days. Were Not Responsible for Appearance or Tenderness of Steaks Cooked More Than Medium.

MARINATED TRI TIP

👉 18 Bucks 12 oz

👉 25 Bucks 18 oz

It is a Tender Well-Marbled Triangular Piece of Meat Fairly New to the Northwest. We Marinate it for 24 hours and Slow Roast it so You can Savor the Flavor. Then We Slice You a 12 oz Portion. **The Tri Tip is Worth a Try!**
Big Daddy Size it for 25 Bucks and Get an 18 oz Portion!

BATES PRIME RIB

👉 21 Bucks 8 oz

👉 26 Bucks 12 oz

👉 31 Bucks 16 oz

We offer this Favorite in an 8 oz, 12 oz, or 16 oz Cutting. It is Served with Au Jus and Creamy Horseradish. Cuts Can be Made Larger for 1 1/2 Bucks Per oz. **Don't Forget to Add Sautéed Mushrooms 3 Bucks!**

FILET MIGNON

👉 34 Bucks

This 8 oz Baseball Cut Steak is the Tenderest We Have to Offer. A True Piece of Heaven, Charbroiled to Perfection. **Try it Wrapped in Bacon 2 Bucks!**

TRIPLE CROWN FILET

👉 39 Bucks

Not One, Not Two, but Three 3 oz Filet Mignon Medallions. One is Topped with Lobster, One is Topped with Crab Meat, and One is Topped with a Jumbo Prawn. Served with Asparagus and Hollandaise Sauce. Served with Texas Toast.
A Meal Fit for Royalty!

PORTERHOUSE "THE BIG AL"

👉 39 Bucks

Yes, We Mean BIG! Get Ready and Try to Devour this 18 oz Center Cut Porter House. This Cut of Meat is so Prized because there are Only a Few Per Cow. Enjoy this Treat. **It's Big Al's Favorite!**

TOP SIRLOIN

👉 18 Bucks 5 oz

👉 23 Bucks 10 oz

This 10 oz. Center Cut is Lean & Mean For the Cowboy at Heart. The Petite 5 oz. Center Cut is just the right Size for the Smaller Appetite That Wants Big Flavor.

RIB EYE

👉 24 Bucks 10 oz

👉 31 Bucks 16 oz

This is a Hand Carved 10 oz or 16 oz Beauty. Full of Flavor that can Satisfy Any Taste Buds. **Feeling Frisky? Try it Cajun style for 2 Bucks!**

THE KOBE BURGER

👉 15 Bucks

👉 20 Bucks Double Burger

1/2 Pound of the Finest Beef on Earth Grilled Up and Served with Pickles, Lettuce, Tomatoes, Onions & 1000 Island on a Sesame Seed Bun. Customize it for

1 Buck each Cheddar, Blue Cheese, Bacon, Guacamole, Grilled Mushrooms or Onions.

FROM THE SEA

PARMA-JOHN HALIBUT

👉 30 Bucks

A Filet of Halibut Hand Rolled in Parmesan Cheese and Sautéed to Achieve a Crisp Light Crust and Topped with a Roasted Garlic Cream Sauce.

SHRIMP FEST

👉 30 Bucks

You get Scampi, A Bacon Wrapped Prawn Skewer, and Sweet Coconut Prawns. Served with Dipping Sauce. **For the Shrimp Lover in You!**

BACON WRAPPED PRAWNS

👉 25 Bucks

👉 20 Bucks 1/2 Order

Two Skewers of Jumbo Prawns Wrapped with Hickory-Smoked Bacon. They are Cooked over an Open Flame and Served with Our Creole Mayonnaise.

SEARED SEA SCALLOPS

👉 25 Bucks

👉 20 Bucks 1/2 Order

Cooked Hot and Fast to Sear in the Flavor then Basted with Rosemary Lemon Butter, Served Medium Rare. **A True Treat from the Sea!**

OREGON CRAB CAKES

👉 25 Bucks 8 Cakes

👉 20 Bucks 5 Cakes

Delicious Crab Meat Mixed with Our Secret Ingredients Stuffed Back into Crab Shells and Served Golden Brown. Served with Creole Mayo.

PAN FRIED OYSTERS

👉 26 Bucks

Pacific Coast Oysters Pan Fried with Our Special Breading. Served With Lemon and Cocktail Sauce. **Pearls Not Included!**

LOBSTER DINNER

👉 43 Bucks

Treat Yourself to this 11-12 oz Meaty Lobster Tail Steamed with a Hint of White Wine, Bay Leaf, Lemon Juice, and Served with Our Drawn Butter.

LAND & SEA

FILET & KING CRAB

👉 45 Bucks

An Amazing Tender 8 oz Filet Mignon Paired with a 1/2 Pound of Meaty Alaskan King Crab Legs. **Awww...For-Get-About-It!**

RIB EYE & WRAPPED PRAWNS

👉 35 Bucks

A Mouth-Watering 10 oz Steak Charbroiled to Your Liking. Matched with a Skewer of Jumbo Prawns Wrapped with Hickory-Smoked Bacon. Served with Creole Mayo. **"Yee-Yah Cowboy!"**

PRIME & LOBSTER TAIL

👉 55 Bucks

An 8 oz Slice of Juicy Prime Rib Accompanied with Everyone's Favorite, an 11-12 oz Lobster Tail Steamed with Just Enough Seasoning. Served with All the Fixins. **Not enough yet? Make Prime Rib Larger for 1 1/2 bucks per oz!**



FROM THE PRAIRIE

CHICKEN PARMA-JÓHN

🦋 20 Bucks

🦋 16 Bucks ½ Order

2 Fillet of Chicken Hand Rolled in Parmesan Cheese and Sautéed to Achieve a Crisp Light Crust and Topped with Our Roasted Garlic Cream Sauce.

ROASTED CHICKEN

🦋 15 Bucks

We Give You a Half of a Chicken We've Seasoned with Our Spiced Rub and Slow Roasted. *It's Better than just Finger Licking Good!*

TERIYAKI CHICKEN

🦋 18 Bucks

🦋 15 Bucks ½ Order

2 Tender Chicken Breasts Charbroiled and Basted with Bates Secret Sauce. Served with Grilled Pineapple Rings.

CHICKEN SAN-DÉE

🦋 25 Bucks

🦋 20 Bucks ½ Order

2 Tender Chicken Breast Fillets Lightly Floured and Sautéed Topped with Succulent Crab Meat and Asparagus Spears Drudged with BATES Hollandaise Sauce. *It's San-Dee Licious!*

CHICKEN MARSALA

🦋 25 Bucks

🦋 20 Bucks ½ Order

2 Tender Chicken Breasts Sautéed with Mushrooms in a Creamy Marsala Wine Sauce Surrounded with Butter-Fried Jumbo Prawns and Roasted Pine Nuts.
**Voted Best Marsala in Lane County!*

ADD-ONS

TEXAS TOAST 4 SLICES 🦋 5 Bucks

SAUTÉED VEGGIES 🦋 5 Bucks

SAUTÉED MUSHROOMS 🦋 3 Bucks

½ LB. KING CRAB LEGS 🦋 10 Bucks

LOBSTER TAIL 11-12 OZ. 🦋 35 Bucks

SHRIMP SCAMPI 🦋 10 Bucks

SEARED SCALLOPS 🦋 10 Bucks

BACON WRAP PRAWNS 🦋 10 Bucks

COCONUT PRAWNS 🦋 10 Bucks

3 CRAB CAKES 🦋 8.5 Bucks

WRAP A STEAK W/BACON 🦋 2 Bucks

CAJUN STYLE ANY STEAK 🦋 2 Bucks

BLUE CHEESE CRUMBLES 🦋 3 Bucks

4 COURSE SPLIT PLATE 🦋 8 Bucks

(This Includes Soup, Salad, Sides & a Root Beer Float or Liqueur.)

SALADS

BACON PRAWNS OR CRAB LOUIE

🦋 16 Bucks À la Carte

🦋 21 Bucks Dinner

A Generous Portion of Succulent Crab or Jumbo Bacon Wrapped Prawns on a Colorful Bed of Spring Mix. Served with Asparagus, Artichoke Hearts, Hard Boiled Egg, Tomatoes, Red Onion Rounds and Lemons. Served with Texas Toast.

STEAK OR CHICKEN COBB

🦋 14 Bucks À la Carte

🦋 19 Bucks Dinner

Sliced Slow Cooked Beef or Chicken Breast, Fresh Bacon Bits, Hard Boiled Egg, Tomatoes, Artichoke Hearts, Asparagus, Red Onion Rounds, and Last But Not Least Blue Cheese Crumbles. Served with Texas Toast.

PASTA

FETTUCCHINE ALFREDO

🦋 16 Bucks Veggies

🦋 18 Bucks Chicken

A Homemade Creamy Cheese Sauce with Fresh Seasonal Vegetables or Chicken Breast Topped with Parmesan Cheese. Served with Texas Toast

PASTA PORTOFINO

🦋 21 Bucks Clams & Muscles

🦋 41 Bucks Seven Seas

Choose from the Traditional Clams and Muscles or Go for the Gold with the Fruit of the Seven Seas. Served on a Bed of Pasta with Lobster, Prawns, Scallops, Muscles, Shrimp, Clams and Crab In White Wine Butter Garlic Sauce. Served with Texas Toast.

WATERING HOLE

COCKTAILS, OREGON BEER & LOCAL WINES

PEPSI, DIET PEPSI, ROOT BEER
SIERRA MIST, DIET SIERRA
MIST, MOUNTAIN DEW, DR.
PEPPER, ORGANIC COFFEE,
BREWED ICED-TEA & JUICE.
RED BULL REGULAR/SUGARFREE
STRAWBERRY LEMONADE
& LEMONADE

SPECIALTY DESSERTS AVAILABLE

Parties of 6 or more are subject to an 18% Gratuity

**THINK BATES FOR CATERING
CALL 541-683-3108**

