

LUNCH MENU

Available in the Dining Room during Lunch Hours
(Mon.-Fri. 12pm—4pm)

and Any Time for **Take Out** or in Our Saloon and on Our Patio!
All Lunches Except Salads Come with Choice of Cowboy Spuds,
Potato Salad, Rice Pilaf, Black Beans, or Sesame Ginger Cole Slaw.

SANDWICHES

- THE TRI TIP STAMPEDE** ▼ 8 ½ Bucks
Marinated Tri Tip with Our Bates Secret Sauce & Creole Mayo.
- THE OUTLAW PORK** ▼ 8 Bucks
Smoked Pulled Pork with Chipotle BBQ Sauce & sesame ginger
Cole Slaw.
- THE BONANZA DIP** ▼ 8 ½ Bucks
Sliced Prime Rib w/ Melted Swiss Cheese.
- BUCKAROO PHILLY** ▼ 8 ½ Bucks
Sliced Prime Rib w/ Sautéed Onions, Mushrooms, Bell Peppers &
melted Swiss and Cream Cheeses.
- FIERY SONORA** ▼ 8 Bucks
Pan Fried Chicken Breast Dusted in Cajun spices with Creole Mayo
and Bates Buffalo Sauce.

BURGERS

- KOBE ROUNDUP** ▼ 12 Bucks
Kobe Burger with 1 Topping. Additional Toppings 1 Buck Each.
- LONGHORN BURGER** ▼ 8 ½ Bucks
Mushrooms, Onions, Bell Peppers with Melted Swiss & Cream Chees-
es.

SALADS

- ANNIE OAKLEY** ▼ 10 Bucks
Crab Meat, Tomatoes, Hard-Boiled Egg, Artichoke Hearts, Asparagus.
- BLACK JACK** ▼ 8 Bucks
Cajun Chicken Breast, Cilantro Pesto, Black Beans, Roasted Corn,
Bacon & Blue Cheese Crumbles.
- FRONTIER** ▼ 8 Bucks
Grilled Chicken Breast, Sweet Thai Chili Sauce, Mandarin Oranges,
Tomatoes, Carrots & Pine Nuts.
- RIO GRANDE** ▼ 9 Bucks
Sliced Beef or Grilled Chicken with BBQ Sauce, Bacon &
Blue Cheese Crumbles.

PLATTERS

Served w/ Choice of Side & Cowboy Spuds

- RIBEYE** ▼ 18 Bucks
- PRIME RIB** ▼ 15 Bucks
- TOP SIRLOIN** 5oz. ▼ 11 Bucks 10oz. ▼ 18 Bucks
- FILET MIGNON** ▼ 25 Bucks
- BBQ BACK RIBS** ▼ 20 Bucks
- BLACKENED SCALLOPS** ▼ 16 Bucks
Sea Scallops Dusted in Cajun Seasoning & Pan Seared

These are only some of the delicious lunches we serve! Check out
our website for our full Lunch Menu.

CATERING

THINK BATES STEAK HOUSE
FOR YOUR NEXT WEDDING, FAMILY REUNION, HOLIDAY
PARTY OR COMPANY PICNIC.

WE'LL BRING COWBOY FLAIR TO YOUR NEXT AFFAIR.

CALL TODAY FOR MORE INFORMATION OR
CHECK US OUT AT:

www.batessteakhouse.com



BATES

STEAK HOUSE & SALOON INC

433 EAST BROADWAY

683-3108

SPECIALTY DESSERTS AVAILABLE

Catering, To-Go orders, and Upstairs
Dining too.

Pricing and availability are subject to change.



BATES

STEAK HOUSE & SALOON INC

433 EAST BROADWAY

LUNCH & DINNER

TO-GO MENU

FROM THE PRAIRIE

CHICKEN PARMA-JÓHN

👉 22 Bucks

👉 18 Bucks ½ Order

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

BLACKENED CHICKEN

👉 19 Bucks

👉 16 Bucks ½ Order

2 Chicken Breasts Are Blackened in Our Spicy Cajun Seasonings Topped with Bates Homemade Lemon Herb Butter.
It's Better than 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 Smothered in 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 Topped with Butter-Fried Jumbo Prawns and Roasted Pine Nuts. *Voted Best Marsala in Lane County!

PASTA

FETTUCCINE ALFREDO

👉 18 Bucks

👉 20 Bucks Chicken

A Made to Order Creamy Cheese Alfredo Sauce Topped with Parmesan Cheese. Served with Texas Toast.

BLACKENED FETTUCCINE

👉 21 Bucks Chicken 👉 23 Bucks Shrimp 👉 25 Bucks Combo

Our Traditional Homemade Fettuccine Alfredo topped with a Blackened Chicken or Blackened Shrimp Seared in a Hot Cast Iron Skillet. Served with Texas Toast.

BURGERS

THE KOBE BURGER

👉 18 Bucks Single

👉 23 Bucks Double Burger

½ 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

All of our Dinners come with Hearty Vegetable Soup, Tequila Black Beans, Fresh Salsa, Cowboy Spuds, Rice Pilaf, and a Root-Beer Float (or After Dinner Liqueur, Dine-in only).

STEAKS

Our Steaks Are so Tender and Juicy Because They are All USDA Prime and Choice Grade Quality, Corn Fed & Aged for at least 21 Days.

MARINATED TRI TIP

👉 20 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 it to Order. The Tri Tip is Worth a Try!

BATES PRIME RIB

👉 22 Bucks 8 oz

👉 27 Bucks 12 oz

👉 33 Bucks 16 oz

We offer this Favorite Seasoned Roast. It is Served with Au Jus and Creamy Horseradish. Cuts Can be Made Larger for 1 ½ Bucks Per oz.
Don't Forget to Add Sautéed Onions and Mushrooms for 3 Bucks!

FILET MIGNON

👉 34 Bucks 8 oz

👉 44 Bucks 12 oz

This Baseball Cut Steak Bacon Wrapped is the Tenderest We Have to Offer. A True Piece of Heaven, Charbroiled to Perfection. Oscar it for 6 Bucks! (Oscar adds Crab, Asparagus, Hollandaise with No Bacon)

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. A Meal Fit for Royalty!

BIG DADDY BABY BACK RIBS

👉 39 Bucks Full rack

👉 27 Bucks ½ Rack

Yes, We Mean BIG! This is True Slow Roasted Smoke Satisfaction at Its Finest! They are Fall Off the Bone Good Brushed with Bold Chipotle BBQ Sauce!

TOP SIRLOIN

👉 18 Bucks 5 oz

👉 25 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.

RIBEYE

👉 25 Bucks 10 oz

👉 33 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!

FROM THE SEA

PARMA-JÓHN HALIBUT

👉 30 Bucks

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

SHRIMP FEST

👉 30 Bucks

You get It All...Jumbo Scampi, A Skewer of Bacon Wrapped Prawns, and Sweet Coconut Prawns. Served with Dipping Sauce.

BACON WRAPPED PRAWNS

👉 29 Bucks

👉 20 Bucks 1/2 Order

Two Skewers of Jumbo Prawns Wrapped with Hickory Smoked Bacon. Cooked over an Open Flame Served with Creole Mayonnaise.

SEARED SEA SCALLOPS

👉 26 Bucks

👉 20 Bucks 1/2 Order

Cooked Hot and Fast to Sear in the Flavor then Basted with Rosemary Lemon Butter. Served Medium Rare.

OREGON CRAB CAKES

👉 33 Bucks 6 Cakes

👉 25 Bucks 4 Cakes

Delicious Crab Meat Mixed with Our Secret Ingredients Rolled in Panko Bread Crumbs Cooked Golden Brown. With Creole Mayo.

LOBSTER DINNER

👉 43 Bucks

Treat Yourself to this 10-12 oz Lobster Tail Steamed with White Wine, Bay Leaf, and Lemon Juice. Served with Our Drawn Butter.

RIBEYE & WRAPPED PRAWNS

👉 38 Bucks

10 oz Steak Charbroiled to Your Liking with a Skewer of Our Jumbo Bacon Wrapped Prawns. Served with Creole Mayo.

TOP SIRLOIN & CRAB CAKES

👉 39 Bucks

Our 10 oz Center Cut Sirloin with 3 of Our Fresh Homemade Crabby Patties. Served with Creole Mayo.

PRIME & LOBSTER TAIL

👉 55 Bucks

8 oz Slice of Prime Rib Paired with a 10-12 oz steamed Lobster Tail.

TRI-TIP & COCONUT PRAWNS

👉 30 Bucks

12 oz of Sliced Tri-Tip Paired up with Our Sweet and Sassy Coconut Jumbo Prawns.