

The Pinehurst Inn

Featured this week:

Juicy Prime Rib of Beef - 19

It makes you glad you're a carnivore!

This is USDA choice prime rib.. the stuff the butcher saves for his best customers! The entire rack is seasoned with classic spices (plus a few we select to make your mouth water), wrapped in fat (to keep the meat moist) then slow-roasted until the juices and spices permeate the meat to a delicious finish.

After you have some of our World Famous English Muffin Bread and a fresh garden salad, we will serve you up at least a half-pound of this mouth-watering treat with apricot horseradish sauce, and au' jus. Comes with baked potato, and grilled vegetables. While supplies last!

Add fresh garden salad or soup for just \$5.

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Also featured this week:

"z by z by \$z" Burgers

That's not a typo! To express our appreciation for the people that have been patronizing our business on a regular basis, we are offering hamburgers for just Two Dollars. What a deal!

Of course, if you want cheese and/or bacon and/or avocado and/or chips and/or grilled onions and/or blue cheese, they will be an extra \$1 to \$3, but you'll save a bundle off the regular price of our delicious one-third pound burger. Comes with lettuce, tomato, onion and pickles. Quantities are limited, so order early!

Add fresh garden salad or soup for just \$5.

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Entrées

All Regular Entrées include English Muffin bread and salad or soup.

USDA "choice" 10-oz New York Strip - 21

- or, ask your server about the availability of -

USDA "Prime" 10-oz Rib Eye Steak - 28

Seasoned in our secret mix of herbs and spices and grilled over 800 degree coals until it reaches your requested "doneness".

"Rare" is cool in the middle, red throughout. (With a good vet and three days it will be back on it's feet!) Medium Rare is pink throughout. Medium is pink just in the middle. Medium well is very little pink. Well done is completely cooked throughout.

Unsure of how to order your steak? We think Medium Rare tastes the best. We can always cook it more if you want us to!

Accompanied by potato and fire-roasted vegetables.

Blue cheese crumbles or Grilled onions or Sautéed Mushrooms - 4

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Pan-seared Wild Alaskan Salmon - 18

Wild salmon! (It was their last fling before going back to "school")

Seriously now, we lightly season these succulent 6-8oz filets with our lemon/spice mix, then sear them to trap the delicious juices inside. The meat is perfectly pink, flakey and moist.

(Please specify if you want your salmon cooked medium or well done!) Accompanied by fire-roasted vegetables and a pilaf made of Portobello mushroom, onion, sour cream and wild rice.

Wild Alaskan Halibut - 24

Try the halibut just for the halovit! (No groaning please) These delicious 6 to 8 oz filets are basted in fresh lime juice, very lightly dredged in seasoning, then pan-seared for a crisp outside and a white, flakey and juicy inside. We serve them up with a side of exotic mango/lime salsa that has a mildly spicy "heat". Accompanied by yummy fire-roasted vegetables and our amazing pilaf made of Portobello mushroom, onion, sour cream and wild rice.

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Parmesan Herb Encrusted Breast of chicken - 17

A 5-oz breast, pounded flat, dipped in Grandma's old-time savory herb and cheese breading and pan-seared to mouth-watering perfection. Topped with grated parmesan. Accompanied by wild rice pilaf and roast vegetable medley. Add marinara for 2.

chicken Picatta - 17

This 5-oz chicken breast is pounded flat, lightly breaded and pan-seared. Then into the oven while we take the pan drippings and stir in white wine, butter, lemon juice and capers to make a tangy Picatta sauce. Your chicken is then served up under the sauce, accompanied by pasta and roast vegetable medley.

Organic Spinach and cheese Ravioli ... 10

Yummy medallions of pasta bursting with tasty spinach and four (count 'em... four!) scrumptious cheeses in a classic marinara sauce.

Vegetarians can celebrate! (Vegans can go to Ashland)

Accompanied by our delicious fire-roasted zucchini and asparagus.

carnivores: Ask for sweet Italian sausage sauce!... Add 3.

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"Great Value" Meals

All Great Value Meals come with Fresh-baked English Muffin Bread.

Add fresh green dinner salad or soup ... 5

Spaghetti with Marinara Sauce ... 7

A heaping plate of spaghetti, smothered in a classic red Marinara. Would you prefer meat sauce? Our tangy, mouth-watering Italian Sausage and chunky vegetable sauce, is just \$2 more.

Plain Old (Yawn) cheeseburger ... 7

A 1/3 pound patty of flavorful USDA "choice" ground Angus beef on a toasted bun. Lettuce, tomato, onion and pickle on the side with a heap of Miss Vicki's Extra crunchy Kettle potato chips.

Add-ons: Guacamole ... 2 Bacon ... 3

For Kids and anyone else that is a kid at heart ... 7

chicken tenders, with real Kraft® Macaroni and cheese (You know... the kind in the blue box that mom makes!). Includes carrot sticks with creamy ranch dressing. Yum!

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Leave room for Dessert!!!

English Muffin Custard: This is a delicious bread pudding made from our English Muffin Bread. It's broken into bite-sized chunks, mixed with milk and sugar and eggs, and baked into a delightful custard. Drizzled with our zippy homemade apple-cinnamon sauce, with a blob of fresh whipped cream and a dash of fresh ground nutmeg. ... 6 Ala mode ... 8

Swedish Crème: An addictive, not-too-sweet blend of sour cream, yogurt and sweet cream, baked with real vanilla beans and hardly any sugar. Topped with seasonal fresh fruit and whipped cream. An old Pinehurst favorite, back by popular demand ... 6

Chocolate Purgatory: A chocolate brownie with baked-in chunks of Ghirardelli® dark chocolate, circled by a moat of real Hershey's chocolate syrup, topped with Swedish cream and more dark chocolate and even more chocolate syrup! ... 6 Ala mode... 8
(order your milk BEFORE you take a bite, because once your mouth is full of chocolate the price goes up to \$10 per glass)

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Even More Dessert!

Deep-dish Fruit Pie: A 4-inch round baking dish filled with fruit, covered with a thin pie crust and baked to perfection. Ask your server for today's selections! ... 7 ala mode ... 9

Root Beer Float: We bring you an old-fashioned bottle of old-fashioned root beer, and a tall, frosty glass loaded with vanilla ice cream. Fill the glass, and enjoy this timeless treat! ... 7

Ice cream Sundae: A mound of Vanilla Ice cream dripping with real Hershey's chocolate syrup, topped with a tower of real whipped cream and crowned with a real maraschino cherry. For real! ... 6

Ice cream: A "not too big, not too small, just right!" serving of any flavor you like... as long as it's vanilla! ... 4

Sorbet: This non-dairy treat is a perfect combination of sweet Mango and tangy Tangerine. Light and delicious! ... 4

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Beverages

Greensprings Hwy 66's Famous Tub Springs Spring Water ... 1

Real old-fashioned "Dad's Root Beer" sweetened with real cane sugar (instead of that nasty high-fructose corn syrup stuff).
opened at your table using a traditional church key ... 3

Pepsi, Diet Pepsi, 7-up, Ginger Ale, Dr. Pepper ... 2

Lemony Lemonade, Iced Tea, Milk ... 2

Yummy hot chocolate with real whipped cream ... 3

A basket of assorted teas and a pot of hot water ... 3

Allan Bros "Pinehurst Blend" coffee, Leaded or unleaded... 2

Take home some Pinehurst Blend coffee beans!

Half-pound bag ... 8, 2 for 15

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Alcoholic Beverages

Beer and Ale:

corona Extra ... 5

Black Butte Porter ... 4

Sierra Nevada Pale Ale ... 4

Budweiser ... 3

coors Light ... 3

House Wines:

Red, White, or we can mix them to make Pink...

6 oz glass ... 4

1/2 liter carafe ... 9

Full liter carafe ... 16

The Pinehurst Inn

Oregon Wines

(By the bottle only)

<u>Variety</u>	<u>Winery</u>	<u>750 ml</u>
<u>Red</u>		
Merlot	Valley View	22
"Blue Moon" Merlot	Bridgeview	18
Pinot Noir	Henry Estate	27
<u>White</u>		
Pinot Blanc	Misty Oaks	24
Pinot Gris	Ponzi	24
Vioignier	Anna Maria	33
Chardonnay	Eola Hills Reserve	29

Bringing your own bottle? corkage ... 10

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Varietal Wines

By the glass or by the bottle

Variety	Winery	Class	750 ml	1500 ml
Red				
cabernet	Woodbridge	6	22	
Zinfandel	Twisted	6		40
Merlot	Valley View	6	22	
Merlot/cab	Columbia Crest	6		40
Merlot/cab/Zin	Menage-a-trois	6	22	
White				
Chardonnay	Woodbridge	6	22	
Riesling	St. Michelle	6	22	
Pinot Grigio	Cavit	6		40
Pink				
White Zin	Beringer	6		40
Sparkling				
Brut	Korbel		28	
Extra Dry	Korbel		28	

Bringing your own bottle? corkage: 10.

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cocktails... 8 to 10

We are proud to serve the following spirits:

Gray Goose Vodka	Jim Beam Bourbon Whiskey
Smirnoff Orange Vodka	Jack Daniels Whiskey
Gordon's Vodka	Makers Mark Whiskey
Bombay Sapphire Gin	Seagram's 7 Whiskey
Cascade Mtn Handcrafted Gin	Seagram's V.O. Whiskey
Gordon's Gin	Pendleton Canadian Whiskey
Jose Cuervo Gold Tequila	Crown Royal Whiskey
Jose Cuervo Silver Tequila	Johnny Walker Red Scotch
Bacardi Gold Rum	Christian Brothers Brandy
Bacardi Superior Light Rum	Courvoisier Cognac
Sailor Jerry Spiced Rum	Kahlua
Baileys Irish Cream	Amaretto Disaronno
	Cointreau Orange Liquor
	Galliano

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Between 1915 and 1920, engineering crews wove a ribbon of asphalt through verdant meadows and tall pines, following a trail blazed by Oregon Trail pioneers Lindsey, Jesse, and Charles Applegate, creating what would later be known as Oregon 66 Scenic Byway.

Mr. & Mrs. Charles "C.W." Decarlow operated the stagecoach stop on Round Prairie about a mile northwest of where the new route crossed Jenny Creek. They saw an opportunity to serve the tired and hungry travelers navigating the new highway.

After years spent hewing and hauling and fitting huge timbers and shaving and aligning innumerable dovetails and mortises, they finally realized their dream: In 1923 The Pinehurst Inn opened its doors and for years provided sustenance and safety as a "motorized stage" stop between Ashland and Klamath Falls.

Take a trip back in time and experience a lovingly restored slice of life from a different era. Relax and enjoy the old-fashioned hospitality at the Historic Pinehurst Inn on Jenny Creek.

Donnie and Denise Rowlett, Innkeepers

The Pinehurst Inn

Thank you!

We are extremely grateful that you have chosen to patronize our humble establishment.

May we send you the menu via email or snail mail each week? Leave your email address or street address on the customer feedback card or in the guest book in the parlor.

Comments or suggestions? Please tell your server, or better yet, put them on the customer feedback card. Circle your birthday and/or anniversary month and put your street address on your feedback card so we can send presents!

Please 'Like' us on Facebook! We occasionally offer amazing deals to our friends on Facebook.

Please tell a friend about your Pinehurst experience. We are especially grateful when you post a review on TripAdvisor.com.

Thanks again!

Your hosts, Donnie and Denise Rowlett