



226 S.W. G St. • 541-479-0420

Open Mon. - Fri. @ 11 a.m.
Sat. & Sun. @ 12 Noon • Dinner 4:30

www.blondiesbistro.com

~ Dinner Entrees ~

After 4:30pm

* All entrees are served with seasonal sautéed vegetable and fresh baked bread basket.

Black Sesame Ahi – Seared Tuna served with ginger brown rice or basmati rice and coconut syrup can be added to either rice. **\$16**

Scampi Provençal – Jumbo Shrimp sautéed in butter, white wine and garlic, tossed with red pepper flakes, fresh tomatoes and served over angel hair pasta. **\$17**
(vegetables not served with this entrée)

Chicken Marsala – Lightly breaded chicken breasts sautéed with Marsala wine and fresh mushrooms; served over white wine parmesan risotto or garlic mashed potatoes.

Wild Coho Salmon – Baked on a cedar plank and seasoned lightly with lemon; served with white wine parmesan risotto, gingered brown rice, coconut rice or garlic mashed potatoes. **\$22**

Macadamia Encrusted Halibut – Flakey Halibut filet in a light panko and macadamia nut crust. Served over white wine parmesan risotto, gingered brown rice, basmati rice or garlic mashed potato. **\$27**

Chicken Picatta – Sautéed Chicken breast in a lemon caper sauce; served over angel hair pasta. **\$16**

The Gaucho - Sliced shoulder tender steak pan-seared and finished in the oven; served with a side of Argentinean salsa and garlic mashed potatoes or roasted red potatoes. **\$21**

Steak Diane – Shoulder tender steak pan-seared and finished in the oven; served with a brandy-mushroom cream sauce and served with garlic mashed potatoes or roasted red potatoes. **\$24**

Cowboy Pub Steak – Shoulder tender steak pan-seared and finished in the oven; served with a Bleu-Cheese-Mushroom cream sauce and served with garlic mashed potatoes or roasted red potatoes. **\$25**

Bistro Steak – Shoulder tender steak pan-seared and finished in the oven; served with a green peppercorn sauce and served with garlic mashed potatoes or roasted red potatoes. **\$23**

Filet Mignon – 8oz of succulent beef tenderloin topped with a mushroom demi-glaze reduction and served over garlic mashed potatoes. **\$29** ~ no special occasion required, you're worth it.

Indian Spice Rack of Lamb – Grilled cutlets served with garlic mashed potatoes or roasted red potatoes. **\$21**

Add a side salad or soup to any entrée for only \$3.
Small Cesar Salad \$5.95.
Small Blondies salad \$5.95.
Extra specialty steak sauce \$4.95

~ Appetizers ~

Served all day

- House-made Crab Cakes**.....(3) With Louisiana remoulade, dill and sweet chili sauce for dipping. **\$10**
- Coconut Shrimp**.....(5) Served with hot mustard sauce, remoulade and sweet chili sauce for dipping. **\$8**
- Potato Skins**.....(5) Stuffed with bacon cheddar cheese and green onions. Served with ranch. **\$10**
- Portuguese Style Steamed Clams**.....With herbed sausage, bell peppers, onions and tomatoes. **\$12**
- Ultimate Nachos**.....Crispy corn tortilla chips covered with black beans then drizzled with a creamy roasted poblano chipotle cheese sauce. Garnished with green onions, olives and tomatoes. Served with salsa and sour cream. **\$12** (Add Chicken \$3, Steak \$8, Avocado \$1.50)
- Mediterranean Combo Platter**.....Eggplant hummus, kalamata olives, provolone cheese, ham, red onions, cucumbers and tomatoes, served with grilled pita **\$13**
- Vegan Paradise Sampler**.....Black bean quinoa, vegan hummus, Brazilian walnut cilantro pate dip, cashew cream, organic field greens, celery, cucumber slices, red onion, flax seed crackers and corn tortilla chips **\$16**
- Eggplant or Vegan Hummus Plate**.....Served with grilled pita or chips and vegetables (Eggplant hummus contains cream cheese and garlic) **\$10**
- Indian Spice Rack of Lambs**.....Perfectly grilled cutlets, served with garlic mashed potatoes or herb roasted red potatoes **\$16**
- Black Sesame Ahi**.....Lightly seared Tuna, served with soy sauce, wasabi and pickled ginger (add avocado for \$1.50) **\$10**
- Crispy Polenta**.....Smothered in a creamy mushroom cream sauce with onions and bell peppers **\$10**
- Artichoke Hearts**.....(5) Panko breaded artichoke hearts smothered in a lemon, garlic butter sauce with a side of Parmesan cheese **\$10**
- Spinach and Artichoke Dip**.....Served with half pita and half chips **\$10**

~ Salads ~

Add Chicken \$3, Add Steak \$8, Add Shrimp \$5,
Add Seared Ahi \$6, Add Sesame Tofu \$3, Add Candied Pecans \$2,
Add Avocado \$1.50

Blondies Salad – With candied pecans, green apples, cranberries, and feta cheese tossed with organic field greens and our house basil vinaigrette dressing. **\$11**

Spinach Salad – Organic baby spinach tossed with our house made sherry bacon vinaigrette, bacon, egg, celery, red onions and almonds. **\$11**

Traditional Caesar – Crisp romaine lettuce tossed with our house made Caesar dressing and croutons, then topped with parmesan cheese. (does not contain anchovies) **\$10**

Grilled Caesar – Romaine cut in half and drizzled with olive oil, then flash grilled for a smoky flavor. Served over house made Caesar dressing, croutons and parmesan cheese. **\$11**

The Chopped Salad – Classic Chopped salad with cucumber, shredded carrots, bacon crumbles and red onion. Tossed with a mix of romaine lettuce and organic field greens with Blue Cheese dressing. Topped with almonds. **\$10**

The Cobb – With turkey avocado, bleu cheese crumbles, bacon, tomatoes, egg and red onion on organic field greens. Served with blue cheese dressing. Try it tossed! **\$13**

The Ultimate Salad – Organic field greens topped with carrots, julienne cucumbers, dried cranberries, pumpkin seeds, sesame seeds and ground flax seeds. Served with a choice of dressing. **\$10**

Organic Black Bean Quinoa Salad – Served with a bed of organic field greens with julienne cucumbers. Quinoa is mixed with green onions, red peppers, tomato, cilantro and finely diced jalapenos. Served with corn tortilla chips and our house made Cilantro-citrus dressing on the side. **\$11**

Organic Field Greens – Small house salad with shredded carrots, cucumbers and red onion. Served with a choice of dressing. **\$6**

* House Basil Vinaigrette, Raspberry Vinaigrette, Cilantro Citrus, Ranch, Blue Cheese and Honey Mustard *

~ Fresh Soups Daily ~

Served with fresh baked bread & whipped butter.

House Creamy Tomato Basil or Bobbi's Specialty Soup

Small \$6 – Large \$8

LUNCH SPECIALS - \$9.95

(Lunch Specials served 11:00am – 4:30pm daily)

~ Sandwiches ~

Choice of sweet potato fries, crispy French fries or field green salad (substitute soup \$2)

- Cashew Chicken Salad**.....With diced celery and mayo on whole wheat or croissant.
- Turkey Delight**.....With cream cheese, pepper jack, red onion and cranberries on whole wheat bread.
- Blazin' Turkey Melt**.....With pepper jack cheese, red onion, jalapenos, lettuce, tomato and chipotle mayo on croissant.
- Tuscan Turkey**.....With sundried tomatoes, back olives, basil mayo and Swiss on ciabatta roll.
- Gyro Pita Wrap**.....With seasoned beef, red onion, lettuce, tomato, and a cucumber-yogurt sauce.

~ The Yummy Bowl - \$9.95 ~

Your choice of Basmati or Brown rice topped with a creamy vegan curry sauce, organic red beans, black olives, avocado, tomato, Tillamook cheese, red onion and cilantro. Comes with a side of our jalapeno-cilantro salsa!
(Contains nuts and soy.)

So healthy your tummy will thank you!

~ Pasta and More ~

Served all day

Add side salad or soup for only \$3

Spicy Kung Pao Chicken Spaghetti

Szechwan style sauce with onion, carrots, celery, Thai chili peppers and peanuts **\$14**

Mushroom Linguini Alfredo

Medley of fresh mushrooms in a creamy alfredo sauce **\$14**
(add chicken \$3, add steak \$8)

Mediterranean Pasta

Spinach, garlic, sun dried tomatoes, artichoke hearts and pine nuts tossed with linguine in a browned butter sauce and topped with parmesan cheese **\$15** (add chicken \$3)

Four Cheese "Mac n' Cheese"

Penne pasta smothered in parmesan, Swiss, gruyere and white sharp cheddar sauce, then baked to perfection **\$10** (add bacon \$2 add chicken \$3) *caution baking dish is HOT

Pasta Primavera

Fresh vegetables and pasta in a light champagne cream sauce **\$14** (add chicken \$3) VGN GF

Thai Vegetable Curry

Mild yellow curry sauce, with fresh stir fried onions, carrots, celery, spinach, broccoli and zucchini served over brown, basmati or coconut rice. **\$14** (add chicken \$3) GF

Thai Chicken Curry

Mild yellow curry sauce, with fresh stir fried onions, carrots and celery over brown, basmati or coconut rice. Served with a side of chili garlic paste (for those who like it hot) **\$16** GF

~ Bistro Sandwiches ~

Served all day

All sandwiches include your choice French fries or green salad.
Black bean quinoa salad or sweet potato fries with ranch **\$1** extra.
Substitute a cup of soup **\$2**

Teds Grilled Black Forest Ham and Gruyere cheese

Grilled on parmesan encrusted sourdough with red onion, tomato and chipotle mayo **\$13**

The Steak Sandwich

Juicy and tender steak grilled to perfection on a soft Ciabatta roll with, sautéed mushroom, demi-glaze, melted Swiss cheese and au jus **\$14**
*(this item takes a minimum of 15-20 minutes to prepare, thank you for your patience.)

Pulled Pork

With tangy slow roasted BBQ sauce and Provolone cheese on ciabatta roll.
Try it with pepper jack cheese for a little extra zing! **\$11**

Greek Chicken

with organic spinach, feta cheese, sun dried tomatoes, red onion and basil mayo; grilled on a parmesan encrusted sourdough **\$13**

Vegetarian Portobello Mushroom

Portobello cap, caramelized onions, lettuce and tomato to your choice of veganaise or mayonnaise.
(Add heart healthy vegetable cheese **\$1** or Avocado **\$1.50**) **\$11** VGN

Vegan Pita Wrap

traditional hummus on pita with black olives, cucumber, red onions, tomatoes, green leaf lettuce and a vegan cashew cream drizzle (add avocado **\$1.50**) **\$10**

~ Burgers ~

Served, all day

Natural grass fed beef, hormone and antibiotic free
All burgers are dressed with lettuce, tomato, red onion and mayonnaise. Spice it up with Chipotle Mayonnaise!
Served with French Fries, Green Salad.
Black Bean Quinoa salad or Sweet Fries with ranch **\$1** extra

- Bistro Burger**.....1/3 flame broiled beef on a sesame bun **\$11**
- Mushroom Burger**.....With mushrooms, caramelized onions, provolone cheese **\$12**
- Western Bleu Ring Burger**.....With bacon, crisp onion rings and bleu cheese **\$13**
- Double Deluxe Cheddar Burger**.....Double meat and double cheese with bacon **\$15**
- Chicken Burger**.....Grilled chicken breast with chipotle mayonnaise on a ciabatta roll **\$10**
- Garden Burger**.....Grilled garden patty on a sesame bun **\$10**

Add Green Chillies \$1, Add Grilled Onion \$1, Add Heart Healthy Cheese \$1,
Add Avocado \$1.50, Add Jalapenos .50c, Add Ranch .50c

Healthy Options at a Glance

~ Appetizers ~

Vegan Hummus Appetizer - \$10 GN GF

Traditional homemade vegan chick pea hummus, served with fresh tomatoes, red onion, celery and carrot sticks served with cucumber slices and choice of corn chips or pita bread.
add *Ahi **\$6** add Sesame Tofu **\$3**

Vegan Paradise Sampler - \$16 GN GF

Black bean Quinoa salad, homemade eggplant hummus Brazilian-walnut-cilantro pate dip, Organic green salad, carrot & celery sticks and cucumber slices. Served with homemade flaxseed crackers and corn chips.
add *Ahi **\$6** add Sesame Tofu **\$3**

Spicy Vegetarian Queso Nachos - \$12 VEG

Delicious house made Queso with roasted poblano, red peppers and chipotle chilies drizzled over crisp corn chips on top of black beans & garnished with onion, olives and tomatoes.
add Avocado **\$1.50** add Chicken **\$3** or add Steak **\$8**

Black Sesame Ahi Appetizer - \$10 GF

Tuna seared and served with soy sauce, wasabi and pickled ginger. add avocado **\$1.50**

Small Tofu - \$4.50 VGN GF

Tofu cooked in a soy-ginger sauce and drizzled with honey & sesame seeds.

~ Salads ~

Ultimate Salad - \$10 VGN GF

Organic field greens, carrots, cucumbers, dried cranberries, pumpkin seeds, hemp seeds, sesame seeds & ground flax seeds with choice of dressing

Organic Black Bean & Quinoa Salad - \$11 VGN GF

Organic field greens with Quinoa Salad. (cucumber, green onions, tomatoes, red pepper cilantro & diced jalapenos mixed with Quinoa) Served with corn chips & Cilantro-Citrus dressing on the side.

~ Sandwiches ~

Vegan Portobello Mushroom \$11 VEG

Portobello mushroom cap, caramelized onion, lettuce & tomato with choice of veganaise or mayonnaise. add Heart-Healthy cheese **\$1**

Vegan Veggie Pita Wrap \$10 VGN

Traditional hummus, black olives, cucumbers, red onions, tomatoes & lettuce drizzled with cashew crème. add Chicken **\$3**

Garden Burger \$10 VEG

Vegetarian patty with lettuce, tomato & red onion.
(add Heart-Healthy Cheese **\$1** add green chillies **.75c** add grilled onion **.50c**)

~ Entrees ~

Black Sesame Ahi - \$16 GF

Seared Tuna served with seasonal vegetables and choice of ginger brown rice, coconut rice or basmati rice.

Thai Vegetable Curry - \$14 VEG

Mild yellow curry sauce with fresh stir-fried onions, carrots, celery, spinach, broccoli, and zucchini; served over ginger brown rice, basmati or coconut rice. *(with chicken **\$16**)

The Yummy Bowl - \$10 VEG

(served until 4:30pm)

Your choice of Basmati or Brown rice topped with a creamy vegan curry sauce, organic red beans, black olives, avocado, tomato, Tillamook cheese, red onion and cilantro.
Like it spicy? Ask for a side of our Jalapeno-cilantro salsa!
So healthy your tummy will thank you!
(contains nuts and soy)

VGN – Vegan • GF – Gluten Free (Please request gluten-free soy sauce) • VEG – Vegetarian
*PLEASE inform us if you have any ALLERGIES!

~ Beverages ~

House Coffee (Decaf or Regular) and Hot Tea \$3.00
Coke, Diet Coke, Sprite, Root Beer, Mr. Pibb \$3.00
Shirley Temple \$3.50
Roy Rodgers \$3.50
Lemonade \$3.00 Add Flavored Syrup \$3.50
Fresh Blackberry, Raspberry, Fresh Peach Lemonade \$4.00
Fresh Brewed Iced Tea \$3.00 Add Flavored Syrup .50c
Italian Soda \$3.00 Add Cream and Whip Cream \$3.50
Hot tea "set up" pot of hot water with lemon only \$1.00
Sparkling Pellegrino \$4.25

~ Beer ~

Rotating Draft Beer \$4.75 Pint/ \$6.25 22oz
*4 rotating taps ask what is available
Bottled Beer \$3-\$4.50

Coors Light, Corona, Heineken, Blue Moon, Lost Coast Tangerine, Fat Tire, Calderas Ashland Amber, Black Butte Porter, Angry Orchard Hard Apple Cider, Bitburger Alcoholi free malt beverage, Coors Peak (Gluten-Free)

Check Policy

We will automatically add 18% to all parties of 6 and up.

Dine-In only for Wine list featuring local wines.

Check out our new Troon Chardonnay & our Malbec

18% Gratuity will be added to all split checks. Please notify your server PRIOR to ordering.
We will accept 4 forms of payment total per table.