

Beers on Tap

	16 oz.	22 oz.		16 oz.	22 oz.
Bud Light	5.00	6.00	Black Butte Porter	5.50	6.50
Coors Light	5.00	6.00	Widmer Hefeweizen	6.00	7.00
Mirror Pond	5.50	6.50	Rogue Dead Guy Ale	6.00	7.00
Gilgamesh Mamba	6.00	7.00	Stella Artois	5.50	6.50

(Ask your server for the seven other rotating taps)

Bottled Beers

Budweiser	3.75	Corona	4.25
Bud Light	3.75	Corona Light	4.25
Coors Light	3.75	Heineken	4.25
Miller Lite	3.75	Guinness	4.25
		Mike's Hard Lemonade	4.25

Specialty Drinks

Best Little Sweet Tea Jeremiah Weed Vodka, lemonade with a splash of iced tea	7.00
Tennessee Tea Vodka, gin, rum, triple sec, sweet & sour and Pepsi	7.00
Citron Strawberry Lemonade Absolut Citron vodka, strawberries, lemonade and a splash of Sierra Mist	7.50
Tropical Sunset Peach schnapps, amaretto, rum, cranberry juice, sweet & sour and Sierra Mist	7.00
Best Little Punch Yukon Jack, Malibu, Southern Comfort, banana liqueur, cranberry, pineapple and orange juice	7.00
Cranberry Shizzle Vodka, Malibu Rum, sweet & sour, cranberry juice and splash of Sierra Mist	7.00
Nuclear Margarita Cuervo Gold, triple sec, Roses Lime juice, topped with Grand Monarch	7.50

Alcoholic beverages available for consumption on the premises only.

Gift Certificates Available

Lunch Menu

Served Monday - Friday from 11am to 4pm

Lunch Entrees

Most served with your choice of baked sweet potato, baked potato, pasta, Roadhouse Fries, rice pilaf, garlic mashers or veggies. Substitute sweet potato fries \$2.00.

Pork Chop 6oz center cut chop marinated in herb vinaigrette dressing. 10.00	Whiskey River Salmon Salmon fillet marinated and grilled to a warm pink center. 13.00
Grilled Chicken A juicy skinless boneless breast served on a bed of rice pilaf, topped with parmesan ranch or your choice of barbecue sauce. 11.00	Top Sirloin Steak Choice steak seasoned with our special house spice blend. 13.00
Pulled Pork Slow smoked pork, tossed in hickory barbecue, and topped with our house made red pepper coleslaw. 10.00	Half Rack of Baby Back Ribs Smoked and slow cooked with your choice of our house made BBQ sauce. 12.50
Grilled Shrimp Jumbo prawns, seasoned and basted with a roasted garlic butter. Served on a bed of rice pilaf. 10.50	Spicy Mac n Cheese House made creamy cheese sauce with beer, jalapeños & red pepper flakes. For those that like it extra hot try it Cajun style! With tri tip 12.50 With chicken breast 11.50 With shrimp 11.50

Soup & Salad Combos

1/2 Club or BLT with soup or salad	8.00	Soup in bread bowl	7.00
Roadhouse salad and house made soup	8.50	Salad & side item	8.00
1/2 Tri-Tip sandwich with soup or salad	10.00	Salad & soup in bread bowl	11.00

Salads

Best Little Garden Salad A mix of romaine, iceberg, green leaf lettuce, cabbage, carrots, diced tomatoes and red onion rings with your choice of dressing. 4.00
Best Little Roadhouse Salad Shredded jack and cheddar cheese, and real bacon over our Garden Salad. 5.50
Caesar Salad Fresh romaine lettuce tossed in Caesar dressing with Parmesan cheese and house made garlic croutons. 5.00
The Harvest Salad Mixed greens, diced tomatoes, candied walnuts, dried cranberries, red onions, bacon and blue cheese crumbles. 6.50

Dressings: Blue Cheese, Ranch, Thousand Island, Parmesan Ranch and Caesar

Fat Free Dressings: Italian, Raspberry Vinaigrette

Gluten Free Dressings: French, Balsamic, Honey Mustard

House Made Soup of the Day

Monday - Prime Rib Chili	Friday - Clam Chowder
Tuesday - Cheddar Broccoli	Saturday - Chicken Tortilla
Wednesday - Loaded Potato	Sunday - Chefs Choice
Thursday - Chicken Artichoke	



Take-Out Menu

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Salem, Oregon 97302

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www.bestlittleroadhouse.com

FROM THE GRILL

Proteins: Grilled chicken, Tri-Tip, Ground Beef, or Crispy Chicken 13.50
Grilled Shrimp or Coconut Shrimp 14.50
Steak or Whiskey River Salmon 15.50

-Styles-

The Normal - Garden, Roadhouse or Caesar
The Harvest - add 1.00
Taco Style - Seasoned protein, mixed greens, pico de gallo, pinto beans, shredded cheese, sour cream, guacamole, tortilla strips, drizzle spicy ranch - add 1.00
BBQ Style - Topped with tortilla strips, chipotle or hickory BBQ - add .50
Fajita Style - mixed greens, shredded cheese, pinto beans, sautéed peppers/onions, guacamole, sour cream - add 1.50

From the Butcher Block

All steaks are USDA, heavy aged, grilled over a mesquite wood fire and generously seasoned with our house blend of spices. Entrees are served with choice of side salad, house made yeast rolls and a side item. Substitute a harvest salad or bowl of soup for 1.00, or sweet potato fries for 2.00. Add cheese or bacon for .50.

If you would like to enhance your grilled steak with a delicious house made sauce, we offer a Red Wine Demi-Glace or Spicy Peppercorn for 1.50. Add sautéed mushrooms or onions for .50 each.

Best Little Sirloin - 6oz
USDA Choice, heavy aged. Lean. 18.50

Best Big Sirloin - 12oz
Also available as a thick "baseball" cut cooked rare to medium rare only. Lean. 24.50

Ribeye - 12oz
King of steaks. Heavy Marbling. 26.50

New York Strip - 12oz
Medium Marbling. 24.50

Petite Filet Mignon - 6oz
The most tender cut. Lean. 24.50

Filet Mignon - 9oz
The most tender cut. Lean. 29.50

Porterhouse - 22oz
The ultimate - Bone in New York & Filet Mignon. 29.50

Smoked Tri-Tip - 10oz
Tender sliced steak cooked medium rare, while it lasts, served with your choice of barbecue sauce. 19.50

Add Grilled or Coconut Shrimp to Any Entree 6.75

Prime Rib

Served Monday - Friday after 4 p.m. Saturday and Sunday from noon to closing. Marinated 24 Hours and slow-roasted to perfection - rare to medium rare while it lasts. Select a larger cut for \$1.50 per ounce.

8 ounce cut - 19.50 **12 ounce cut** - 23.50 **16 ounce cut** - 27.50

Bar-B-Que

Grilled and served with your choice of barbecue sauce.

Full Rack of Baby Back Ribs	24.00	Smoked Barbecue Platter	68.00
Half Rack of Baby Back Ribs	17.50	Smoked tri-tip, grilled chicken,	
Chicken and Baby Back Ribs	22.00	baby back ribs & pulled pork.	
Prime Rib and Baby Back Ribs	25.50	Serves three to four people.	

BARBECUE SAUCES **Hickory Smoke Barbecue Sauce** (Traditional)
Watermelon Barbecue Sauce (Light, refreshing with a kick)

Side Items

Roadhouse Fries	3.50	Pasta	3.50	Soup of the Day	Cup 4.50
Seasoned Vegetables	3.50	Baked Potato	3.50		Bowl 5.50
Sautéed Mushrooms	3.50	Roasted Garlic Mashers	3.50	Sweet Potato Fries	5.50
Sautéed Onions	3.50	Rice Pilaf	3.50	4 Yeast Rolls w/honey butter	3.00
		Sweet Potato	4.50	One Dozen	7.50



Appetizers

Tennessee Wraps
Filled with a blend of three cheeses and jalapenos, fried and served with our three pepper sauce. 9.00

Buffalo Wings
A full pound of wings and drummies tossed in medium or screaming hot sauce. Served with tortilla chips, celery, carrots and our signature blue cheese dressing. 10.50

BBQ Wings
A full pound of wings and drummies tossed in hickory smoke or watermelon barbecue sauce. Served with tortilla chips, celery, carrots and ranch dressing. 10.50

Onion Strings
Thinly sliced sweet onions, breaded, deep fried and served with a Creole inspired dipping sauce. 7.50

Loaded Potato Skins
Topped with bacon, cheese and served with sour cream. 8.50
Add pico de gallo. 1.00

Quesadilla
A flour tortilla filled with melted jack and cheddar cheese. Complimented with guacamole, sour cream and pico de gallo. 7.50
Add chicken or beef asada. 3.50

Best Little Nachos
Not-so-little plate piled high with tortilla chips, layered with pinto beans, jack and cheddar cheese, pico de gallo, sour cream, guacamole and jalapenos. 8.00
Add chicken or beef asada. 3.50

Chicken Tenders
Breaded chicken tenders served with ranch dressing. 9.00

Coconut Shrimp
Four jumbo prawns battered, seasoned with unsweetened coconut, and fried to perfection. Served with three pepper sauce. 9.00

Steak Bites
Sautéed beef tenders with button mushrooms, garlic and red wine demi-glace. 11.00

Watermelon Meatballs
Ten beef and pork meatballs tossed in our house made watermelon BBQ sauce. 8.50

Guacamole Dip
Fresh house made guacamole, served with tortilla chips. 8.00

Sweet Potato Fries
A large portion served with a side of our spicy creole sauce. 5.50

Salads

Best Little Garden Salad
A mix of romaine, iceberg, leaf lettuce, red cabbage, carrots, diced tomatoes and red onion rings with your choice of dressing. 4.00

Best Little Roadhouse Salad
Our Garden Salad topped with real bacon, shredded jack and cheddar cheese. 5.50

Caesar Salad
Fresh romaine lettuce tossed in caesar dressing with parmesan cheese and house made garlic croutons. 5.00

Harvest Salad
Mixed greens, diced tomatoes, candied walnuts, dried cranberries, red onions, bacon and blue cheese crumbles. 6.50

Dressings: Blue Cheese, Ranch, Thousand Island, Parmesan Ranch and Caesar
Fat Free Dressings: Italian, Raspberry Vinaigrette
Gluten Free Dressings: French, Balsamic, Honey Mustard

Beverages

Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Mountain Dew, Mug Rootbeer, Sierra Mist, Lemonade, Coffee, Decaf Coffee, Iced Tea, Hot Tea 2.75 - *Free Refills*
Henry's Root Beer 3.25
Strawberry Lemonade 3.25 - *One Free Refill*
Milkshakes (chocolate, strawberry, vanilla, brownie, caramel) 4.75

!NOTICE: Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

To our guests with food sensitivities or allergies: We cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please consider this when ordering.

Dinner Specialties

Most served with a choice of side plus salad or soup. Substitute a harvest salad or bowl of soup for 1.00

Pork Chops
Two 6oz center cut chops marinated in herb vinaigrette dressing. 18.50

Grilled Chicken
A juicy skinless boneless breast served on a bed of rice pilaf, topped with parmesan ranch or your choice of barbecue sauce. 16.50

Pulled Pork
8oz slow smoked pork, tossed in hickory barbecue, and served with our house made red pepper coleslaw. 15.50

Whiskey River Salmon
Salmon filet marinated grilled to a warm pink center. 18.50

Grilled Shrimp
Jumbo prawns, seasoned and basted with a roasted garlic butter. Served on a bed of rice pilaf. 16.50

There will be a 2.00 charge for splitting an entree.

On The Bun

All burgers and sandwiches are served with fries.

Substitute cup soup 1.00, Bowl soup 2.00, Side salad 2.00, Sweet potato fries 2.00, Harvest salad 3.00.

Burger add ons: Mushrooms, onions, BBQ sauce, cheese, pico de gallo, onion strings .50
Guacamole, blue cheese 1.00 Bacon 1.50

Burger substitutions: Chicken breast or veggie patty 1.00.

Best Little Roadhouse Burger
Our burgers are all a half pound of Fresh USDA ground chuck and grilled over mesquite wood. 10.00

Creole Burger
Seasoned with Cajun spices and topped with pepper jack cheese, jalapenos and spicy creole sauce. 11.50

MoMo's Southern Burger
Pepper jack cheese, guacamole and pico de gallo. 11.50

Circle M Bacon Burger
Hickory smoked bacon and cheddar cheese with your choice of barbecue sauce. 12.00

Roundup Burger
Hickory barbecue sauce, cheddar cheese, bacon and onion strings. 12.50

Pulled Pork Sandwich
Slow smoked, topped with jack cheese and our house made red pepper coleslaw. 10.50

Veggie Burger
A delicious scratch made blend of lentils, rice, mix nuts and fresh vegetables served on our Kaiser bun. 11.00

Steak Sandwich
6oz sirloin, grilled the way you want it. 12.75

Smoked Tri-Tip Sandwich
Smoked, slow roasted, sliced, served medium rare with choice of barbecue sauce. 11.00

Grilled Chicken
Boneless, skinless breast, topped with parmesan ranch or choice of barbecue sauce. 11.00

Turkey Club Sandwich
Turkey, bacon, jack and cheddar cheeses, lettuce, tomato, onion, pickles and mayo on toasted sourdough bread. 9.50

BLT Sandwich
A classic bacon, lettuce, tomato layered on toasted sourdough bread with mayonnaise. 8.50

Honey Chipotle Chicken Sandwich 12.50
A tender chicken breast grilled and topped with jack cheese, bacon and house made honey chipotle sauce.