

DINNER

4PM - CLOSE

SOUPS & SALADS

CHEF'S SOUP OF THE DAY

Ask your server for details.

cup 6 bowl 8

COBB SALAD

half size 12 full size 17

Chopped romaine with chicken, bacon, egg, red onion, diced tomatoes, blue cheese crumbles and avocado. 

HOUSE SALAD

half size 10 full size 15

Classic style salad with fresh greens, cherry tomatoes, shaved parmesan cheese, red onion, cucumber & croutons. Your choice of dressing. 

CUPID'S GARDEN SALAD

half size 12 full size 17

Mixed greens with fresh strawberries, feta, and candied walnuts served with a house-made fig vinaigrette made with Woodsy kitchens' harvest fig balsamic.   

CAESAR SALAD

half size 8 full size 13

Chopped romaine lettuce, Caesar dressing with croutons, parmesan cheese & a lemon wedge. 

add your choice of protein

chicken 6 salmon 12

APPETIZERS

FRIED MOZZARELLA 14

Hand-breaded mozzarella medallions, golden and perfectly seasoned, served with warm, house-made marinara sauce.

BRUSSELS & BLEUS 20

Fried and seasoned brussels sprouts, tossed in crumbled bacon and garnished with blue cheese atop blue cheese dressing.

SOUTHWEST SPRING ROLLS 14

Loaded spring rolls! Southwest chicken, cheese, cilantro, and roasted corn. Served with chipotle ranch.

GRILLED CALI FLATBREAD 19

This old favorite is back on the menu with a new twist! Flatbread is lightly charred on the grill and finished in the oven. Shredded Southwest chicken, chipotle ranch, mozzarella, roasted poblano pepper pico with Woodsy Kitchen's Pineapple-Habanero balsamic, fresh avocado and bacon. YUM!

TRUFFLE FRIES 14

French fries drizzled with Woodsy Kitchen's black truffle oil and sprinkled with flaky kosher salt & black pepper. 

MARGHERITA FLATBREAD 17

House made red sauce, heirloom cherry tomatoes, fresh herbs with mozzarella cheese, topped with freshly chopped basil. The bread is flat, but not the flavor! 

BEER CHEESE & BAGUETTES 15

Trois fromages! Sharp cheddar, gruyere with a little kick from mixing with pepper jack with an Oregon brewed golden lager for a smooth hoppy bite.

Gluten free



Vegetarian



Menu items could contain nuts



Ruddy Duck Signature Dish



*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DINNER

4PM - CLOSE

ENTREES

COCONUT WHITE WINE SHRIMP LINGUINE 29

Aromatic garlic and shallots form the base for tender shrimp and seared tomatoes, tossed with linguine in a light coconut milk and white wine sauce.

12 OUNCE RIBEYE STEAK* 45

A hand-trimmed ribeye steak grilled to perfection and served with a choice of Rogue River smokey blue cheese butter, our house made cowboy butter, or for Valentine's Dinner only indulge in a decadent cognac cream steak sauce. Paired with rosemary fingerling potatoes and roasted broccoli and cauliflower. 

CEDAR PLANK SALMON* 29

Six-ounce salmon grilled on a cedar plank and served with 7-grain wild rice, grilled zucchini & squash. Garnished with Anjou pear balsamic glaze. 

DIJON CREAM PORK 24

6-ounce pork chop topped with our house-made Dijon cream sauce. Paired with rosemary fingerling potatoes and a fall vegetable medley of roasted broccoli and cauliflower. 

CHICKEN MARSALA 27

Pan-fried chicken cooked with aromatics, mushrooms, creamy Marsala wine sauce, and served over linguine pasta.

 Make it vegetarian: Eggplant Marsala

BEEF STROGANOFF 29

Tender slices of seared tri-tip finished in a silky mushroom-cream sauce. Served over egg noodles. Refined comfort food.

THE WINGMAN* 21

Our ½ lb. scrumptious burger on a brioche bun with lettuce, tomatoes, onions, pickles, garlic aioli, and your choice of cheese served with french fries.

[add bacon or avocado 3.00

[veggie patty available upon request



As proud supporters of Kingsley Field Air National Guard Base, we asked the men and women of the 173rd Fighter Wing to name our burger. The winner was submitted by Michael Shirar. Thank you for your service. WHEELS UP!

FISH AND CHIPS 21

By popular demand...Back and better than ever! House made beer battered cod served with perfectly seasoned french fries.

Dinner rolls served with entrees are not gluten free

For your convenience, an 18% service charge is automatically added to checks for parties of 8 or more.

DESSERTS

NEW YORK CHEESECAKE 13

A velvety slice of house made New York cheesecake, perfectly paired with two fresh strawberries dipped in rich chocolate. 

VELVET LAVA CAKE 13

A warm, molten chocolate lava cake paired with creamy Tillamook ice cream and finished with a red velvet custard. 

LEMON BERRY MASCARPONE CAKE 13

Velvety smooth mascarpone frosting tops this zesty, tender cake infused with bright lemon flavor and garnished with fresh berries. 

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RUDDY DUCK RESTAURANT

We are proud to partner with local companies to provide our guests with fresh and delicious locally sourced ingredients.

- BS Coffee
- Woodsy Kitchen
- Rogue River Cheese
- Matthew's Cookie Cravings
- Mellelo Coffee Roasters

Please notify your server of any allergies or dietary restrictions

Gluten free



Vegetarian



Menu items could contain nuts



Ruddy Duck Signature Dish



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Hours:

Monday- Sunday 8am-9pm