



# Lost Roo

*eat/DRINK*



360.642.4329 / [www.LostRoo.com](http://www.LostRoo.com) / Follow us on Facebook  
1700 S. Pacific Way Long Beach WA 98631

# To Drink

## Beer On Tap

|                   | MUG/PINT    |
|-------------------|-------------|
| Guinness          | 3.75 / 4.5  |
| Kona Wailua       | 3.25 / 4    |
| Mac & Jack        | 2.75 / 4    |
| Widmer Rotator    | 2.75 / 4.25 |
| Fosters           | 2.5 / 3.5   |
| Michelob Light    | 1.5 / 2.75  |
| Landshark         | 2.5 / 3.5   |
| Smithwicks        | 3.5 / 4.25  |
| Widmer Hefeweizen | 2.75 / 4    |
| Ninkasi           | 2.75 / 4    |
| Stella            | 2.75 / 4    |
| Copper Hook       | 2.75 / 4    |

## Bottled Beer

|                             |      |
|-----------------------------|------|
| Budweiser                   | 3    |
| Bud Light                   | 3    |
| Bud Select 55               | 3    |
| Coors Light                 | 3    |
| MGD 64                      | 3    |
| Rolling Rock                | 3    |
| Michelob                    | 3    |
| Rainier                     | 3    |
| Drop Top                    | 3.50 |
| Henry's Blond               | 3.75 |
| Rogue Dead Guy Ale          | 3.50 |
| Corona                      | 3.50 |
| Corona Light                | 3.50 |
| Pacifico                    | 3.50 |
| Heineken                    | 3.50 |
| Heineken Light              | 3.50 |
| Newcastle Brown Ale         | 3.50 |
| Steinlager                  | 3.25 |
| Becks (non alcoholic)       | 3    |
| Spire Mountain Cider        | 3.50 |
| Budweiser & Clamato         | 3.50 |
| Margaritaville Lemonade     | 3.75 |
| Margaritaville Hard Ice Tea | 3.75 |

## soft drinks

**Bottomless fountain drinks** / Pepsi, Diet Pepsi, Dr Pepper, Mt Dew, 7 Up, Lemonade / 2

**Bottled Old Fashioned Sodas** / Root Beer, Grape, Ginger Ale, Orange Soda / 2.75

## Strawberry or Watermelon Lemonade

(includes refill) / 2.75

**Iced Tea or Hot Tea** / 2

**Longbottom Coffee** / 2

## House Wines

|                                    | GLASS/BOTTLE |
|------------------------------------|--------------|
| Snoqualmie Riesling ( WA)          | 5 / 15       |
| Santa Rita Sauvignon Blanc (Chili) | 5 / 15       |
| Santa Rita Chardonnay (Chili)      | 5 / 15       |
| Washington Hills Rainier Red (WA)  | 5 / 15       |
| McWilliams Merlot (AUS)            | 5.5 / 16.5   |
| Sagelands Cabernet Sauvignon(WA)   | 5.5 / 16.5   |
| Eola Hills Pinot Noir (OR)         | 6 / 18       |
| Nine Vines Rose (AUS)              | 5.5 / 16.5   |
| Montevina White Zinfandel (CA)     | 5 / 15       |
| Cline Zinfandel (CA)               | 5.5 / 16.5   |

## White Wines

|                                   | BOTTLE |
|-----------------------------------|--------|
| Edan Valley Chardonnay (CA)       | 17     |
| A-Z Pinot Gris (OR)               | 18     |
| Veramonte Sauvignon Blanc (Chili) | 17     |
| Maryhill Vigonier (WA)            | 17     |
| Buried Cane Chardonnay (WA)       | 23     |

## Red Wines

|                                    | BOTTLE |
|------------------------------------|--------|
| Jacob's Creek Reserve Shiraz (AUS) | 17     |
| Waterbrook Melange Blend (WA)      | 20     |
| Don Miguel Gascon Malbec (ARG)     | 20     |
| Peter Lehmann Clancy's Red (AUS)   | 25     |
| A-Z Pinot Noir (OR)                | 25     |
| Penner Ash Pinot Noir/Syrah (OR)   | 28     |
| Nelms Road Cab Sauvignon (WA)      | 28     |
| Nelms Road Merlot (WA)             | 28     |
| Owen Sullivan M (WA)               | 33     |

## Champagne

|                       | BOTTLE |
|-----------------------|--------|
| Segura Viudas (Spain) | 19     |

## Port

|                                    | GLASS |
|------------------------------------|-------|
| Port Hardy's Whisker's Blake (AUS) | 5     |

# Burgers



Our burgers are an exclusive custom blend of chuck and short rib, hand pressed to six ounces and seared medium unless otherwise requested. All are served on a toasted bun with your choice of fries or tots.

**Classic Roo Burger** / With Tillamook cheddar, lettuce, tomato, and mayo / **9**

**Lamb Burger** / Ground lamb topped with goat cheese, grilled onion, mint jelly, lettuce, tomato and mayo / **12**

**Mushroom Swiss Burger** / With sauteed mushrooms, Tillamook Swiss cheese, lettuce, tomato, and mayo / **10**

**Garlic Roasted Portobello** / With lemon basil pesto, roasted red peppers, onions, Tillamook Swiss, mixed greens, mayo and balsamic drizzle / **10**

**Bacon Bleu & BBQ Burger** / With bleu cheese, bacon, grilled onions, BBQ sauce, lettuce, tomato and mayo / **11**

## Sammie sandwiches

SAMMIE [<sup>1</sup>SAM-EE] : AUSSIE FOR SANDWICH

**Ultimate Chicken** / Grilled chicken breast, bacon, avocado, Swiss and roasted anahiem chili – mayo, lettuce and tomato too! / **11**

**Pepper Crusted Ahi Tuna** / Grilled with wasabi mayo, lettuce, tomato, avocado and pickled ginger relish / **12**

**Teriyaki Chicken** / Grilled chicken breast, pineapple salsa and teriyaki sauce on a rustic bun with mayo and lettuce / **10**

**Zenner Dog** / Grilled spicy Andouille sausage with roasted red peppers, onion and cheddar jack cheese served on a hoagie roll / **12**

**Caprese Sandwich** / Fresh mozzarella, tomato slices, basil pesto, red onion, mixed greens and balsamic drizzle on grilled rustic bread. Served with Cranberry Bistro salad / **11**

**Avocado BLT** / Four strips of crisp bacon with lettuce, tomato, mayo and avocado on grilled rustic bread / **10**

**Grilled Wild Salmon Sandwich** / Char grilled wild Alaskan salmon served on a rustic bun with ginger tartare, lettuce, tomato and lemon fennel slaw / **12**

**Roo'ben** / Slow house cooked corned beef, kraut, Tillamook Swiss cheese, and 1,000 Island on rye / **11**

**Half Pound Prime Rib Dip** / Slow roasted and thinly sliced certified Angus beef piled high on a hoagie roll, topped with Tillamook Swiss and served au jus / **14**

**Dungeness Crab Melt** / Local Dungeness crab on grilled rustic bread with shallot cream cheese, tomato, and melted Tillamook cheddar. Served with Cranberry Bistro salad / **16**

**Shredded Pork Carnitas** / Slow cooked pork shoulder on corn tortillas, with shredded cabbage, tomatillo salsa, chili lime sour cream, green onion and cilantro / **12**

# small Tucker

TUCK-ER [ˈTƏ KƏR ] : AUSSIE FOR DELICIOUS & SUSTAINING FOOD



**Goose Point Oyster Shooter** / An extra small Willapa Bay oyster served with cocktail sauce and lime wedge in a souvenir Lost Roo shot glass / **3.5**

**Willapa Bay Steamers** / Northern Oyster's manila clams simmered in chardonnay with shallots, fresh garlic and lots of butter!! / **13.5**

**Shredded Beef Nachos** / Topped with melted cheddar jack cheese, slow cooked shredded beef, jalapenos, olives, green onions, tomatoes, sour cream, fresh guacamole, cilantro and our fire roasted tomatillo salsa / **10**

**Chili Rubbed Hot Wings** / Fried crisp, coated with Sriracha hot chili sauce, served with bleu cheese dressing and celery sticks / **9**

**Chilled Ale Poached Peel'n'Eat Prawns** / Served over ice with cocktail sauce and lemon / **13.5**

**Grilled Focaccia Bruschetta** / Slices of grilled rustic bread are drizzled with balsamic reduction and accompanied by our own lemon basil pesto, smoked tomato relish and goat cheese for spreading / **9**

**Dungeness Crab & Artichoke Quesadilla** / Crab, artichokes, shallot cream cheese and cheddar jack on char grilled flour tortillas. Served with tomatillo salsa for dipping / **14**

## Bucket List

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**Fries or Tots with Ranch** / **3**

**Seasoned Fries or Tots with Ranch** / served with cajun spice or our fresh minced garlic and parsley blend / **4**

**Thai Fries or Tots with Sriracha Ketchup** / **4**

**Tortilla Chips and Fire Roasted Tomatillo Salsa** / **4**

## soup & Salads

**Fisherman's Chowder** / Clams, cod and salmon in a potato cream broth with a sherry spritz, served with oyster crackers **Cup / 4, Bowl / 7**

**Caesar Salad** / Torn romaine tossed with herb croutons, shredded parmesan and house made dressing **Small / 4.5, Large / 8.5**

**Cranberry Bistro Salad** / Mixed baby greens tossed with balsamic vinaigrette and topped with crumbled bleu cheese, candied toasted walnuts and dried Ocean Spray cranberries **Small / 5.5, Large / 9.5**

**Flat Iron Steak Salad** / Mixed greens, romaine, shredded cabbage and fresh cilantro are tossed with bleu cheese dressing and topped with medium cooked strips of certified Angus flat iron steak, fresh avocado, blue cheese crumbles, tomatoes, red onions and crispy tortillas / **15**

## Salad additions

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Grilled chicken breast / **3**

Grilled wild salmon / **5**

House smoked salmon / **5**

Fresh Dungeness crab / **10**

# Reef



REEF & BEEF [ˈrēf + bēf] : AUSSIE VERSION OF SURF 'N TURF, DINNER OF MEAT AND SEAFOOD

**Baja Fish Tacos** / Tempura fried Alaskan cod on corn tortillas with spicy sweet cabbage, green onion, cilantro, chili lime sour cream, and pineapple salsa / 12

**New Orleans Prawn Gumbo** / A classic spicy Creole stew with jumbo Tiger prawns, smoky Andouille sausage and steamed rice / 15

**Crispy Coconut Prawns** / With citrus marmalade, Asian slaw, and Thai fries with Sriracha ketchup / 16

**Fish 'n' Chips Tempura** / Alaskan cod dipped in our house tempura batter, served with lemon fennel slaw, ginger tartare and fries or tots / 13

## Off the Grill

**Guinness Grilled Flat Iron Steak** / Marinated char grilled steak over mashers with rich Guinness gravy and blue cheese crumbles / 19

**Thai Peanut Chicken** / Char grilled chicken breasts with peanut sauce, coconut steamed rice and Asian slaw / 15

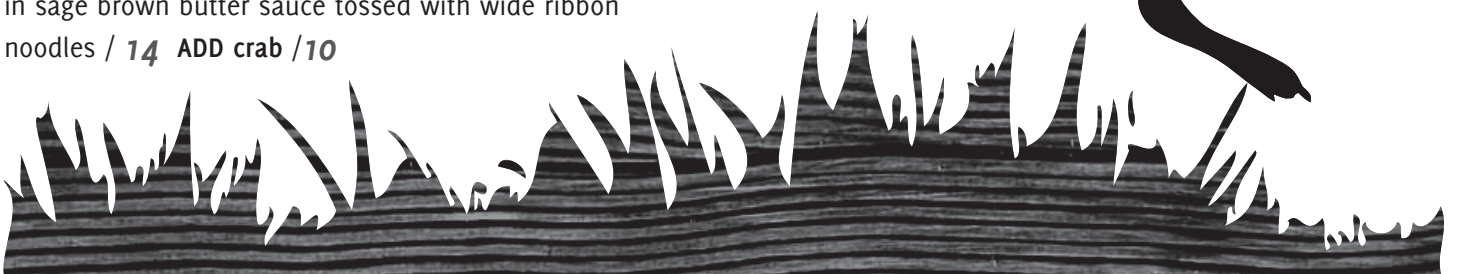
**Grilled Angus Ribeye Roo** / Fatty & delicious! Certified Angus beef, char grilled and served with smoky tomato relish, mashers and balsamic drizzle / 21

## Pasta

**Smoked Salmon Mac & Cheese** / House smoked wild salmon and macaroni in a rich creamy cheddar jack cheese sauce kicked up with a touch of Sriracha chili / 14

**Rustic Italian Sausage** / Sweet Italian sausage sautéed with smoky roma tomatoes, roasted red peppers, onions, and garlic over papardelle pasta / 15

**Roasted Butternut Squash and Mushroom Pappardelle** / Roasted squash and crimini mushrooms in sage brown butter sauce tossed with wide ribbon noodles / 14 **ADD crab / 10**



# Little Roos

Joey Cheese Burger / 4

Grilled Cheese / 3.5

Buttered Noodles with Parmesan Cheese / 3.50

Chicken Quesadilla / 4

Fish Fry / 4



Baked orange blossom cheesecake with  
raspberry pomegranate sauce / 6

Cherries Jubilee Icecream Cake / 5

Guinness Chocolate Mousse / 5

Vanilla Ice Cream / 3

Add sauce - raspberry pomegranate or chocolate / 1

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**Remember your visit to the *Lost Roo***

Ask your server for details on current available merchandise

or treat friends or family to a Lost Roo gift card.

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions