



# 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
Mac & Jack	3 / 4
Fosters	2.5 / 3.5
Widmer Hefeweizen	3 / 4
Ninkasi	2.75 / 4
Manny's	3 / 4
Copper Hook	3 / 4
Kilt Lifter	3 / 4
Amstel Light	2.75 / 3.75

\*Ask your server about our rotating taps

## Bottled Beer

Coopers Sparkling Australia	4
Steinlager	3.75
Newcastle Brown Ale	3.75
Heineken	3.75
Spire Mountain Pear Cider	3.75
Corona	3.75
Corona Light	3.75
Pacifico	3.75
Rolling Rock	3.25
Budweiser	3.25
Bud Light	3.25
Coors Light	3.25
Michelob Ultra	3.25
Rainier	3.25
Becks (non alcoholic)	3.25

## Soft Drinks

**Bottled Old Fashioned Sodas (all natural, from Orcas Island)** / Kiss Grapefruit, Nebitts Orange, NuGrape, Bulldog's Root Beer, American Ginger Ale / 2.75

**Strawberry or Watermelon Lemonade (includes refill)** / 2.75

**Iced Tea or Hot Tea** / 2

**Longbottom Coffee (decaf or regular)** / 2

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

## White Wines

	GLASS/BOTTLE
Snoqualmie Riesling ( WA)	5 / 15
Santa Rita Chardonnay (Chili)	5 / 15
A-Z Pinot Gris (OR)	6 / 18
Buried Cane Chardonnay (WA)	6.50 / 23
Patricia Green Sauvignon Blanc (OR)	6.50 / 23
Montevina White Zinfandel (CA)	5 / 15
Henry Estates Müller Thurgau	7 / 23

## Red Wines

	GLASS/BOTTLE
Lindemans Merlot (Australia)	5.50 / 16.50
Washington Hills Rainier Red (WA)	5 / 15
Cline Zinfandel (CA)	6 / 18
Sineann (OR) Red Blend	7 / 22
Owen Roe Sharecroppers Cab Sauv	7 / 22
Owen Roe Sinister Hand (Mark's favorite)	7.50 / 26
Patricia Green Dollar Bill Pinot Noir	7 / 22

## Champagne

	BOTTLE
Segura Viudas (Spain)	20



# Burgers



Our burgers are a custom blend of chuck, brisket 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 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 [1SAM-EE] : AUSSIE FOR SANDWICH

**Ultimate Chicken** / Grilled chicken breast, bacon, avocado, Swiss and roasted Anaheim chili – mayo, lettuce and tomato too! / 12

**Caprese Sandwich** / Fresh mozzarella, tomato slices, basil pesto, red onion and balsamic drizzle on grilled rustic bread. Served with Cranberry Bistro salad / 12

**Grilled Wild Salmon Sandwich** / Char grilled wild Alaskan salmon served with ginger tartare, lettuce, tomato and house slaw / 12

**Roo'ben** / Corned beef, kraut, Tillamook Swiss cheese, and 1,000 Island on rye / 11

**Chicken Marinara** / Smoky marinara, basil pesto, fresh mozzarella, greens and balsamic drizzle / 11

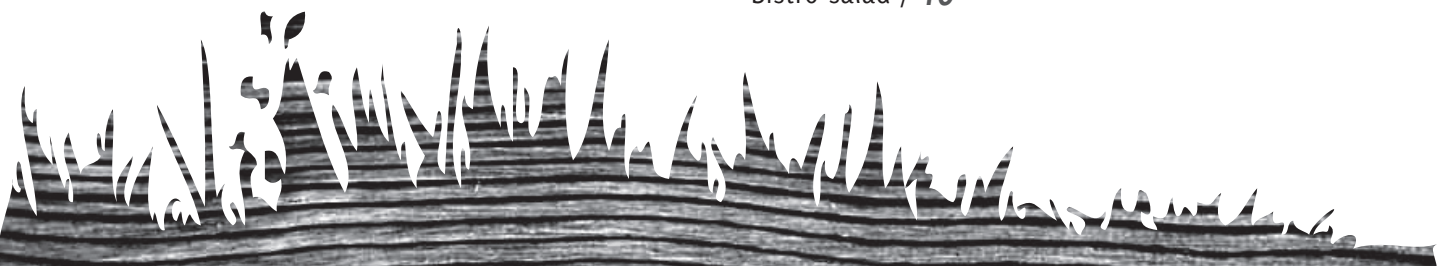
**Half Pound Smoked Prime Rib Dip** / Piled high on a hoagie roll, with Tillamook Swiss and served au jus / 14

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

**Carolina Pulled Pork Sandwich** / Pulled pork, house slaw, Carolina style yellow mustard BBQ sauce / 10

**Oyster Po Boy** / Cornmeal crusted oysters, creole mayo, shredded lettuce and tomato / 12

**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



# Small Tucker

TUCK-ER [ˈtʌkər] : 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**

**Amber Ale Steamers** / From Willapa Bay, with shallots, butter, garlic and a touch of sweet chili / **13.5**

**Shredded Beef Nachos** / Melted cheddar jack cheese, beef, jalapenos, olives, green onions, tomatoes, sour cream, avocado, cilantro and tomatillo salsa / **10**

**Chili Rubbed Hot Wings** / Sriracha hot chili sauce, served with bleu cheese dressing / **9**

**General Tso's Wings** / Sweet & spicy / **9**

**Grilled Focaccia Bruschetta** / drizzled with balsamic reduction and served with basil pesto, smoked tomato relish and goat cheese / **9**

**Thai Crab Cake** / Sweet chili mayo and ginger greens / **9**

**Seared Ahi** / Slices of rare seared tuna over soy wasabi sauce, pickled ginger and Q'cumber salad / **12**

**Mac'n'Jack'n'Bacon Dip** / Hot'n'cheesy ale dip with grilled bread / **8**

**Chilled Ale Poached Peel'n'Eat Prawns** / Peel... eat... repeat... complete with cocktail sauce / **13.5**

**Dungeness Crab & Artichoke Quesadilla** / Crab, artichokes, shallot cream cheese and cheddar jack on char grilled flour tortillas. Served with tomatillo salsa / **15**

## Bucket List

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**Fries or Tots with Ranch** / **4**

**Seasoned Fries or Tots with Ranch** / served with Cajun spice or our fresh minced garlic and parsley blend / **4.5**

## Chowder & Salads

**Fisherman's Chowder** / Clams, cod and salmon with a sherry spritz **Cup / 4, Bowl / 8**

**Cranberry Bistro Salad** / Mixed greens, balsamic vinaigrette, crumbled bleu cheese, candied walnuts and dried cranberries **Small / 5.5, Large / 9.5**

**Dinner Salad** / Greens, tomatoes, red onion and toasted bread crumbs. Dressings: balsamic vinaigrette, ranch, smoky bleu cheese, honey mustard, tarragon vinaigrette, 1,000 island **Small / 4.5, Large / 7.5**

**Caesar Salad** / Torn romaine tossed with croutons, shredded parmesan and house made dressing **Small / 5, Large / 8.5**

**Steak Salad** / Mixed greens and cabbage, smoked bleu cheese dressing, grilled steak, fresh avocado, tomatoes, red onions, bleu cheese crumbles and crispy tortillas / **15**

## Salad additions

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Grilled chicken breast / **4**

Grilled wild salmon / **6**

Fresh Dungeness crab / **10**

Ale Poached Prawns / **6**

# Reef



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

**Cioppino** / Alaskan cod, jumbo prawns and local steamers, simmered in smoky tomato broth served with garlic bread / **21**

**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 / **15**

**Jumbo Gumbo** / Jumbo Tiger prawns, Andouille sausage, onions, celery, peppers, okra and New Orleans spicy dark roux gravy, served with steamed rice / **16**

**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**  
*Sub grilled fish / 13*

**Fish 'n' Chips Tempura** / Alaskan cod dipped in our house tempura batter and served house slaw, ginger tartare and fries or tots **2 piece / 11, 3 piece / 14**

**Thai Crab Cakes** / Sweet chili mayo, coconut rice and sesame ginger greens / **17**

## From the Fields

**Guinness Grilled Flat Iron Steak** / Served with mashers, Guinness gravy and bleu cheese crumbles / **19**

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

**Grilled Angus Ribeye** / Fatty & delicious! Served with smoky tomato relish, mashers and balsamic drizzle / **23**

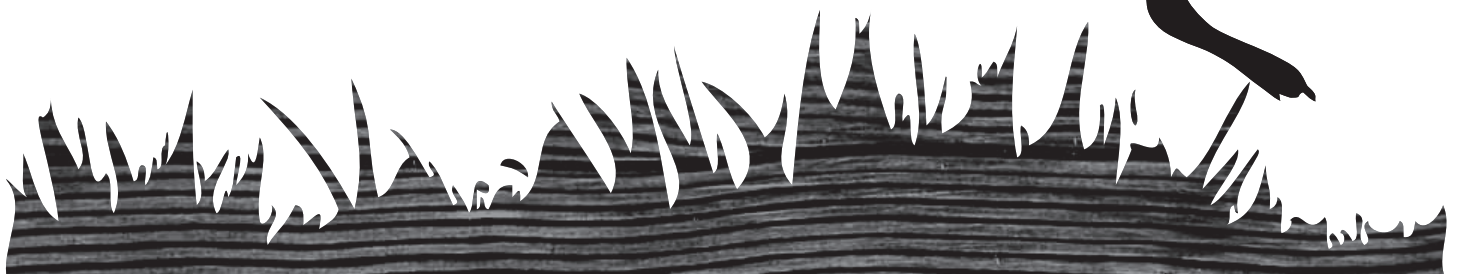
*Add grilled jumbo prawns / 6*

**Bacon & Bleu Cajun Ribeye** / Seasoned ribeye topped with bacon and bleu cheese crumbles, over mashers / **25**

*Add grilled jumbo prawns / 6*

**Shepherds Pie** / Ground lamb and beef in a rich dark gravy topped with mashers and melted Dubliner cheddar / **14**

**All Angus Meatloaf** / Guinness gravy, mashers and sriracha ketchup / **15**



# Little Roos

Joey Cheese Burger / 4

Grilled Cheese / 3.5

Buttered Noodles with Parmesan Cheese / 3.50

Chicken Quesadilla / 4

Fish Fry / 4



White Chocolate Cheesecake with Raspberry Sauce / 6

Oreo Ice cream Pie with Chocolate Sauce / 5

Peanut Butter Mousse Pie / 6

Apple Caramel Cake with Ice cream / 6

Vanilla Ice Cream / 4

Add sauce - raspberry, caramel 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