



The
OREGON
GRILLE

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The OREGON GRILLE

A romantic getaway just north of downtown Baltimore, The Oregon Grille is an iconic landmark restaurant in the heart of Maryland's most beautiful horse country.



This classic American steakhouse, located in a luxuriously renovated 19th-century stone farmhouse, features a menu of hand-cut steaks and fresh seafood that pairs perfectly with the impressive wine list boasting over 600 labels of wine.

A jazz pianist, stationed next to the main dining room's new 4-seat caviar and martini bar, sets the mood and complements your elevated dining experience.





The Hound Room

Adjacent to the main dining room, The Hound Room offers an intimate dining space with striking red pleated walls, a marble mantle fireplace, and a private entrance. Perfect for a romantic evening or special celebration, The Hound Room offers a unique and memorable dining experience.

Number of Guests:

Seated 12 / 10 with a presentation

Food & Beverage Minimums

Lunch (before 4pm) \$500++

Sunday-Thursday: \$1,300++

Friday-Saturday: \$1,700++



Second Floor

As you ascend the staircase to the second floor of the building, you find yourself in a warm and elegant private dining space. A charming fireplace adds to the second floor's atmosphere. In addition to the charming interior, this area also has access to a second-level deck that may be added to your private dining package. This deck is perfect for warm weather pre-dinner cocktails and provides a stunning panoramic view of the surrounding area.

Number of Guests:

Seated 26-46

Food & Beverage Minimums

Food & beverage minimum based on date & timeframe, inquire within.



Third Floor

The Third Floor features sloped ceilings and exposed beams that help to create a sense of coziness and intimacy. One of the standout features of the room is the historical stone accent walls that frame the space, adding a touch of character while highlighting the rich history of The Oregon Grille. This space also has access to a second-level deck that may be added to your private dining package. This deck is perfect in warm weather for pre-dinner cocktails and provides a stunning panoramic view of the surrounding area.

Number of Guests:

Seated 26

Food & Beverage Minimums

Lunch (before 4pm) \$1,000 ++

Sunday-Thursday : \$2,500 ++

Friday-Saturday: \$5,000 ++



Full Restaurant Buyout

The Oregon Grille is an iconic landmark restaurant in the heart of Maryland's most beautiful horse country. The restaurant is located in a luxuriously renovated 19th-century stone farmhouse. A buyout of the full restaurant includes; the main dining room, the hound room, and the entirety of the second and third floors. A full buyout is perfect for large parties and gatherings.

Food & Beverage Minimums

Food & beverage minimum based on date & timeframe, inquire within.



Passed Appetizers

\$45 PER PERSON

Appetizers

CHOICE OF FIVE

CRAB BALLS

chili remoulade

MEATBALLS

waygu meatball

SHRIMP COCKTAIL

atomic cocktail sauce

PRIME BEEF TARTARE

crostini

POTATO SKINS & CAVIAR

horseradish crème fraîche, caviar

HAMACHI CRUDO SPOON

asian pear, serrano chili, red onion, aged shoyu

TRUFFLED CORN PUDDING CUPS

sweet corn & truffle

CRISPY ARTICHOKE HEART

dill garlic aioli, arugula, parmigiano



Brunch

\$58 PER PERSON

Appetizers

CHOICE OF THREE | SERVED FAMILY STYLE

CRISPY ARTICHOKE HEARTS

arugula, 24-month aged
parmigiano, garlic-dill sauce

AVOCADO TOAST

country bread, pickled onion,
herb salad, house made hot sauce

BIBB LETTUCE SALAD

meyer lemon vinaigrette, shaved rainbow
carrot, cucumber, candied pecans, fresh
stone fruit

WEDGE SALAD

candied nuskie's bacon, pickled onion, point
reyes blue cheese

CAESAR SALAD

baby gem lettuce, classic caesar dressing,
parmigiano reggiano, garlic croutons

POTATO SKINS & CAVIAR

horseradish crème fraîche

Entrées

CHOICE OF THREE

STEAK & EGGS

dry-aged strip, two eggs
scrambled, potatoes, chimichurri

CRAB CAKE BENEDICT

poached eggs, jumbo lump crab,
hollandaise sauce

CORNFLAKE CRUSTED PAIN PERDU

macerated berries, maple butter

DRY-AGED ANGUS BURGER

roseda farms beef, lettuce, red onion,
pickles, burger sauce

POMODORO GNOCCHI

ricotta, pomodoro sauce, basil

GRILLED CHICKEN SANDWICH

herb marinated chicken breast, arugula,
fontina cheese, pickled red onion, country
bread

FRONTIER BISON BURGER

truffle tremor goat cheese, red wine whole
grain mustard, caramelized onions

MAIN LOBSTER COBB

baby gem & bibb lettuces, roasted corn,
avocado, carrot, six minute egg, olive,
champagne vinaigrette

TENDERLOIN STEAK SALAD

cherry tomato, roasted cipollini onion,
roasted peppers, aged cheddar

Dessert

CHOICE OF TWO | SERVED FAMILY STYLE

CARROT CAKE

cream cheese buttercream, candied
carrots, pineapple coulis

CHOCOLATE CAKE

70% guanaja valrhona chocolate cake,
mint chip ice cream, cocoa nib crumble

VANILLA POUND CAKE

blueberry compote, lemon curd, vanilla ice
cream

PEACH MELBA CHEESECAKE

raspberry espuma, fresh raspberries,
almond streusel

Menu and dietary substitutions are available upon request and may incur an additional charge. Selections subject to change based on seasonality and availability



DINNER PACKAGES



Mahogany

\$85 PER PERSON

Add-On Sides

SERVED FAMILY STYLE

1 ORDER PER EVERY 4 GUEST RECOMMENDED

- CHARRED BROCCOLINI 12
- CREAMED SPINACH 12
- GRILLED ASPARAGUS 12
- ROASTED MUSHROOMS 12
- POMMES PURÉE 12
- CORN PUDDING 12
- POTATO GRATIN 12

Starters

CHOICE OF THREE | SERVED FAMILY STYLE

CAESAR SALAD

baby gem lettuce, classic caesar dressing, parmigiano reggiano, garlic croutons

BIBB LETTUCE SALAD

meyer lemon vinaigrette, shaved rainbow carrot, cucumber, candied pecans, fresh stone fruit

POTATO SKINS & CAVIAR

horseradish crème fraîche

PRAWN SCAMPI

cherry tomatoes, white wine butter, country bread

POMODORO GNOCCHI

ricotta, pomodoro sauce, basil

Entrées

CHOICE OF THREE

6oz BLACK ANGUS FILET*

choice of: bordelaise, au poivre, chimichurri sauce

ROASTED HALF CHICKEN

chilled french potato salad, cherry "BBQ" sauce

NORTH ATLANTIC CANADIAN SALMON

oven roasted salmon, asparagus, heirloom beans, leeks, chimichurri

14oz IBERICO PORK CHOP

choice of: bordelaise, au poivre, chimichurri sauce

GOAT CHEESE AGNOLOTTI

goat cheese and roasted corn agnolotti, corn-butter sauce, scallion curls, crispy duck confit, espelette

Dessert

CHOICE OF TWO | SERVED FAMILY STYLE

VANILLA POUND CAKE

blueberry compote, lemond curd, vanilla ice cream

CHOCOLATE CAKE

70% guanaja valrhona chocolate, mint chip ice cream, cocoa nib crumble

PEACH MELBA CHEESECAKE

raspberry espuma, fresh raspberries, almond streusel

Menu and dietary substitutions are available upon request and may incur an additional charge. Selections subject to change based on seasonality and availability. Steaks will be cooked to the same temperature which is selected by the host*



Hunt Valley

\$105 PER PERSON

Add-On Sides

SERVED FAMILY STYLE

1 ORDER PER EVERY 4 GUEST RECOMMENDED

CHARRED BROCCOLINI	12
CREAMED SPINACH	12
GRILLED ASPARAGUS	12
ROASTED MUSHROOMS	12
POMMES PURÉE	12
CORN PUDDING	12
POTATO GRATIN	12

Starters

CHOICE OF THREE | SERVED FAMILY STYLE

CAESAR SALAD

baby gem lettuce, classic caesar dressing, parmigiano reggiano, garlic croutons

PRIME RIBEYE CARPACCIO

caper aioli, 24-month aged parmigiano, arugula

WEDGE SALAD

candied nuskie's bacon, pickled onion, point Reyes blue cheese

CRISPY ARTICHOKE HEARTS

arugula, 24-month aged parmigiano, garlic-dill sauce

OYSTERS ROCKEFELLER

double t oysters, spinach, gruyere, herbed breadcrumb

POMODORO GNOCCHI

ricotta, pomodoro sauce, basil

Entrées

CHOICE OF THREE

SINGLE MARYLAND CRAB CAKE

tomato & cucumber salad, meyer lemon-herb vinaigrette, french fries

ROASTED HALF CHICKEN

chilled french potato salad, cherry "BBQ" sauce

GOAT CHEESE AGNOLOTTI

goat cheese and roasted corn agnolotti, corn-butter sauce, scallion curls, crispy duck confit, espelette

10oz BLACK ANGUS FILET*

choice of: bordelaise, au poivre, chimichurri sauce

16oz PRIME STRIP*

choice of: bordelaise, au poivre, chimichurri sauce

NORTH ATLANTIC CANADIAN SALMON

oven roasted salmon, asparagus, heirloom beans, leeks, chimichurri

Dessert

CHOICE OF TWO | SERVED FAMILY STYLE

VANILLA POUND CAKE

blueberry compote, lemond curd, vanilla ice cream

CHOCOLATE CAKE

70% guanaja valrhona chocolate cake, mint chip ice cream, cocoa nib crumble

PEACH MELBA CHEESECAKE

raspberry espuma, fresh raspberries, almond streusel

Menu and dietary substitutions are available upon request and may incur an additional charge. Selections subject to change based on seasonality and availability. Steaks will be cooked to the same temperature which is selected by the host*



Oregon Ridge

\$140 PER PERSON

Add-On Sides

SERVED FAMILY STYLE

1 ORDER PER EVERY 4 GUEST RECOMMENDED

CHARRED BROCCOLINI	12
CREAMED SPINACH	12
GRILLED ASPARAGUS	12
ROASTED MUSHROOMS	12
POMMES PURÉE	12
CORN PUDDING	12
POTATO GRATIN	12

Starters

CHOICE OF FOUR | SERVED FAMILY STYLE

SHRIMP COCKTAIL

cocktail sauce, lemon

WEDGE SALAD

candied nuskies bacon, pickled onion, point Reyes blue cheese

BIBB LETTUCE SALAD

meyer lemon vinaigrette, shaved rainbow carrot, cucumber, candied pecans, fresh stone fruit

CRISPY ARTICHOKE HEARTS

arugula, 24-month aged parmigiano, garlic-dill sauce

OYSTERS ROCKEFELLER

double t oysters, spinach, gruyere, herbed breadcrumb

PRIME RIBEYE CARPACCIO

caper aioli, 24-month aged parmigiano, arugula

BEEF TARTARE

cured egg yolk, pickled mustard seeds, charred country bread

GOAT CHEESE AGNOLOTTI

goat cheese and roasted corn agnolotti, corn-butter sauce, scallion curls, crispy duck confit, espelette

Entrées

CHOICE OF FOUR

10oz BLACK ANGUS FILET MIGNON*

choice of: bordelaise, au poivre, chimichurri sauce

14oz DRY-AGED BISON RIBEYE*

choice of: bordelaise, au poivre, chimichurri sauce

16oz PRIME STRIP*

choice of: bordelaise, au poivre, chimichurri sauce

CRESCENT FARMS DUCK BREAST

duck jus, macerated grapes, hakurei turnips, purple watercress

DOUBLE CRAB CAKE

tomato & cucumber salad, meyer lemon - herb vinaigrette, french fries

DOVER SOLE

almond brown butter

NORTH ATLANTIC CANADIAN SALMON

oven roasted salmon, asparagus, heirloom beans, leeks, chimichurri

ROASTED HALF CHICKEN

chilled french potato salad, cherry "BBQ" sauce

Dessert

CHOICE OF TWO | SERVED FAMILY STYLE

CHOCOLATE CAKE

70% guanaja valrhona chocolate, mint chip ice cream, cocoa nib crumble

PEACH MELBA CHEESECAKE

raspberry espuma, fresh raspberries, almond streusel

VANILLA POUND CAKE

blueberry compote, lemond curd, vanilla ice cream

CARROT CAKE

cream cheese buttercream, candied carrots, pineapple coulis

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LUNCH PACKAGES



Ashland

\$45 PER PERSON

Starters

CHOICE OF TWO | SERVED FAMILY STYLE

CAESAR SALAD

baby gem lettuce, classic caesar dressing, parmigiano reggianno, garlic croutons

BIBB LETTUCE SALAD

meyer lemon vinaigrette, shaved rainbow carrot, cucumber, candied pecans, fresh stone fruit

WEDGE SALAD

candied nuskie's bacon, pickled onion, point Reyes blue cheese

Entrées

CHOICE OF THREE

DRY AGED ANGUS BURGER

roseda farms beef, lettuce, red onion, pickles, burger sauce

GRILLED CHICKEN SANDWICH

herb marinated chicken breast, fontina cheese, pickled red onion, arugula, country bread

POMODORO GNOCCHI

ricotta, pomodoro sauce, basil

GOAT CHEESE AGNOLOTTI

goat cheese and roasted corn agnolotti, corn-butter sauce, scallion curls, crispy duck confit, espelette

OREGON GRILLE BLT

fried green tomato, candied pork belly, little gem lettuce, herb aioli

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Poplar Grove

\$65 PER PERSON

Starters

CHOICE OF THREE | SERVED FAMILY STYLE

CRISPY ARTICHOKE HEARTS

arugula, 24-month aged parmigiano, garlic-dill sauce

POTATO SKINS & CAVIAR

horseradish crème fraîche

CAESAR SALAD

baby gem lettuce, classic caesar dressing, parmigiano reggiano, garlic croutons

WEDGE SALAD

candied nuski's bacon, pickled onion, point Reyes blue cheese

BIBB LETTUCE SALAD

meyer lemon vinaigrette, shaved rainbow carrot, cucumber, candied pecans, fresh stone fruit

Entrées

CHOICE OF THREE

FRONTIER BISON BURGER

truffle tremor goat cheese, red wine whole grain mustard, caramelized onions

BEEF TENDERLOIN SANDWICH

marinated tenderloin, baby gem lettuce, red onion, horseradish crème fraîche, ciabatta

GOAT CHEESE AGNOLOTTI

goat cheese and roasted corn agnolotti, corn-butter sauce, scallion curls, crispy duck confit, espelette

TENDERLOIN STEAK SALAD

cherry tomato, roasted peppers, roasted cipollini onion, aged cheddar

MAINE LOBSTER COBB

baby gem & bibb lettuces, avocado, roasted corn, carrot, six minute egg, olive, champagne vinaigrette

Dessert

CHOICE OF TWO | SERVED FAMILY STYLE

CHOCOLATE CAKE

70% guanaja valrhona chocolate, mint chip ice cream, cocoa nib crumble

PEACH MELBA CHEESECAKE

raspberry espuma, fresh raspberries, almond streusel

VANILLA POUND CAKE

blueberry compote, lemond curd, vanilla ice cream

Menu and dietary substitutions are available upon request and may incur an additional charge. Selections subject to change based on seasonality and availability.* Steaks will be cooked to the same temperature which is selected by the host

Restaurant Policies

All parties hosted on property incur a 20% service charge, a 6% Maryland Sales Tax for Food and 9% Maryland Sales Tax for Alcohol. These charges are added and itemized on the final bill.

- A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number on the final invoice. Additional guests may be added within 72 hours, with approval
- Cancellation must be received 10 business days (Monday-Friday) prior to the date of your scheduled event
- All private dining packages include soft drinks, hot tea and coffee services. Beer, wine and cocktails are billed by consumption the Oregon Grille is not responsible for any lost or stolen personal property.
- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.
- The menus and pricing within this packet are subject to change based upon availability and seasonality without notice
- No Balloons

Contact

To book your event or inquire for more information, please contact:

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