

APPETIZERS

DUNGENESS CRAB COCKTAIL	MARKET PRICE
<i>Served supreme with house cocktail sauce</i>	
OREGON BAY SHRIMP COCKTAIL	10.50
<i>Generous Oregon bay shrimp with house cocktail sauce.</i>	
PAN-FRIED OYSTERS	12.95
<i>Pacific fresh, dredged in seasoned flour, pan-fried in butter.</i>	
ARTICHOKE DIP (HOUSE-MADE) CLASSIC	7.50
ADD OREGON SHRIMP	9.50
ADD DUNGENESS CRAB	13.95
SAUTÉED MUSHROOMS	7.95
<i>Butter sautéed with fresh garlic and light brandy flame.</i>	
FRESH 'VEGY' BOAT	6.95
<i>Crisp "combo" vegetables with house ranch dip.</i>	
LOADED POTATO	5.95
<i>With cheddar cheese, bacon, seasoning, sour cream and scallions; lightly grilled.</i>	

BEVERAGES

COFFEE: FRESH GROUND WHOLE BEAN	2.50
<i>Regular or decaffeinated.</i>	
TEA (LIPTON)	2.50
STASH TYPE TEA	2.50
ICED TEA	2.50
SOFT DRINKS	2.50
<i>Pepsi, Diet Pepsi, Sierra Mist, Tonic and Soda (refills upon request.)</i>	
CRATER LAKE SODA (BY THE BOTTLE)	3.95
<i>Root beer, vanilla cream, orange cream. (Oregon Product.)</i>	
MILK	
SMALL	2.50
LARGE	3.50
JUICE	3.00
<i>Orange, apple, cranberry, grapefruit.</i>	

LOUNGE BEVERAGES

Featuring quality distilled spirits, wines, draft beers and bottled beer selections. House wine list for your convenience. Please consult your server.



18% GRATUITY FOR PARTIES OF 6 OR MORE



SPLIT DINNER CHARGE \$7.00



HOST EVENTS AT CURRY'S

Accommodations for private groups and catering are available by appointment. Sundays and Mondays the restaurant is available for group meetings, family celebrations, small business meetings, and specialty breakfasts, brunches, luncheons, and dinners.

Out and Away

Enjoy a lovely outdoor experience with a private catered event held on our outside patio. Private off-site catering is also available at a venue of your choice. By prior arrangement, please.

Easy Cuisine to Go

Too tired to cook? Curry's offers meals to go! Call ahead and we can have it ready for you to pick up on your way home. Now there's an idea that's both easy and delicious!

Our Promise

Our meals are always cooked to order and we proudly use only the freshest products available. We also pledge high percentage health ratings.

OUR NAMESAKE

Our namesake is George Law Curry, a prominent newspaper editor and Oregon's territorial governor prior to statehood in February of 1859. He was a politically-minded man that helped to build the commerce of the surrounding area.

In 1853, Curry built a grand home above the Willamette River just north of the village Center on a bluff that provided a view of the river. The grand home was known as Hazel Glade - and also as Hyas Tyee or Chief's House by the Indians in the area.

Curry married Chloe Boone in 1848. Chloe was the great-granddaughter of Daniel Boone and Oregon Territory's first non-denominational female school teacher. Mr. and Mrs. Curry were hosts to settlers, Indians, river travelers, and Hudson Bay trappers.

The Curry property of 312 acres was sold to Jonathan Wagner in 1874. The Wagner family farmed and maintained the acreage until the late 1970's.

Curry's Landing Restaurant & Lounge opened in December 2007 to offer the best of northwest casual fine dining and to carry on the tradition of local western hospitality.

CURRY'S LANDING RESTAURANT & LOUNGE

Charbonneau Lower Village Mall
31840 S.W. Charbonneau Drive, Suite E
Wilsonville, OR 97070
Call (503) 694-2223 for reservations

www.curryslanding.com
Email: billandcindy@curryslanding.com

CURRY'S LANDING

RESTAURANT & LOUNGE



Dinner

SALADS

SIDE SALAD	5.95
<i>Creative small salad with choice of dressing and bread</i>	
LARGE HOUSE SALAD	11.50
<i>Crisp garden greens, sided with our house selection of 'veggie' trims, egg, tomato, and choice of dressing and bread.</i>	
"WEDGE" SALAD	12.50
<i>Crisp wedge of iceberg lettuce with bacon, sliced grape tomatoes, cucumber, blue cheese vinaigrette, topped with blue cheese crumbles.</i>	
HOUSE CAESAR	11.95
<i>Crisp romaine with parmesan-romano caesar dressing, croutons and tomato.</i>	
ADD GRILLED SALMON	9.00

~LOUIE-LOUIES~

House "Louie" Salads are hand-created with avocado, tomato, seasonal vegetables, sliced egg, mushrooms, olives and fresh fruit. Includes warm bread and choice of dressing.

OREGON SHRIMP	18.95
<i>Oregon 'Bay' Shrimp meat. A great, light seafood salad</i>	
GRILLED SALMON	20.95
<i>Filet of salmon, lightly grilled, paired with seared seasonal vegetables.</i>	
SEARED SCALLOPS	20.50
<i>Dry pack Atlantic Coast sea scallops, lightly seared with seasonal vegetables, garlic, basil and touch of dry sherry.</i>	
DUNGENESS CRAB	MARKET PRICE
<i>House Favorite with true Pacific Dungeness crab... Always.</i>	

SOUPS

CLAM CHOWDER (BOSTON WHITE)	
CUP	7.25
BOWL	9.50
<i>Includes warm bread</i>	
DAILY SOUP	
CUP	5.95
BOWL	6.95
<i>House created, includes warm bread</i>	

SEAFOOD

SALMON	24.95
<i>Boneless filet, butter broiled or grilled. Sided with seared seasonal vegetables and select herbs.</i>	
POACHED ON REQUEST ADD	3.00
LARGE PRAWNS (SCAMPI STYLE)	23.95
<i>Wine poached with garlic and butter.</i>	
LARGE PRAWNS (GRILLED)	24.95
<i>Olive oil seared with garlic, herbs and select seasonal vegetables.</i>	
SAUTÉED SCALLOPS	24.95
<i>Dry pack Atlantic Coast sea scallops, butter sautéed with seasonal vegetables, herbs and a sherry wine finish.</i>	
PAN FRIED OYSTERS	22.50
<i>Pacific fresh, flour dredged, butter pan fried. Choice of house tartar sauce or house cocktail sauce.</i>	

BEEF

<i>Select cuts, USDA choice, served with butter sautéed mushrooms, sweet onion shards, fresh minced garlic and house béarnaise sauce.</i>	
NEW YORK*	
<i>Thick Medallion center cut, Manhattan style/PAVA cut.</i>	
8 OZ. CUT CENTER CUT	27.95
<i>Char-broiled, butter finish.</i>	
FILET MIGNON*	
<i>Center cut, USDA choice Midwest beef.</i>	
6 OZ. SMALL	29.95
8 OZ. LARGE	36.95
FLAT IRON*	
6 OZ.	21.95
8 OZ.	25.95
<i>House specialty, pan seared with fresh thyme, brandy finish with fresh garlic and rosemary.</i>	
BRAISED SHORT RIBS OF BEEF	27.95
<i>USDA Tender beef rib served with beef demi-glace, topped with sautéed mushroom and sweet onion shards.</i>	
TOP SIRLOIN*	
7 OZ. CENTER CUT USDA CHOICE	19.95
<i>Char-broiled, butter finish.</i>	

POULTRY

SAUTÉED BREAST OF CHICKEN	20.25
<i>Lightly dredged with seasoned flour, olive oil sautéed with scallions, garlic, mushrooms, and artichoke hearts.</i>	
CHICKEN DIANE	22.95
<i>Boneless breast of chicken in olive oil sauté, fresh garlic, mushrooms, scallions with house demi glace and dijon mustard.</i>	
CHICKEN OSCAR	26.95
<i>House favorite. Olive oil sautéed breast with garlic and scallions, brandy flamed and topped with asparagus, Dungeness crab and house béarnaise sauce.</i>	

PORK

PORK SHANKS	20.95
<i>Lightly marinated with brown sugar, soy and maple syrup. Topped with sautéed apple wedges with brandy and cranberry/raisin.</i>	
MEDALLION PORK LOINS	22.50
<i>"Fork tender" Duroc pork filets with dijon mustard, herbs and pork demi glace with chablis wine</i>	

Signature Dinner Entrees

Our dinner entrees include fresh green salad with warm bread. Entrees are complemented with fresh vegetables, choice of baked potato, wild rice pilaf, or grilled 'loaded' potato

EVENING "LIGHTER" FARE

HAMBURGERS*	
<i>1/3 lb beef patty served open-faced with house potato chips.</i>	
CHEESEBURGER	11.50
MUSHROOM BURGER	12.95
BACON CHEESEBURGER	13.50
BLUE CHEESE CHEESEBURGER	12.25
BACON-BLUE CHEESEBURGER	14.50
ADD GREEN SALAD	3.95

DESSERTS

Specialty desserts change weekly. Consult your server and always feel free to view our display case. Custom desserts available with 72 hours notice. 503.694.2223

*Cooked to order. Consuming raw or undercooked beef increases your risk of foodborne illness.