



DINNER MENU

Dinner Served Daily 4 - close
hours

mon.: 3pm - 10pm

sun. tues. wed. & thurs.: 11am - 10pm

fri. & sat.: 11am - 12am

7335 Southwest Bridgeport Road

Tigard, OR 97224

phone

503.639.5711



D I N E A N D D R I N K

APPETIZERS

Split's Special Salmon Spread

Capers, cream cheese, piquant herbs and smoked salmon blended together and accompanied by rosemary crostini. 10

U.S.D.A. Tenderloin

Cooked to your liking and served with seasonal vegetables accented with mellow saba. 12

Splits Antipasto Cheese Plate

Chef selections of international and local award winning cheeses accompanied by savory cured meats. 11

Yellowfin Tuna Tempura

Pacific yellowfin tuna battered and fried, topped with wasabi aioli. 9

Chef Russell's own Greek salad

A beautiful collection of roma tomatoes, feta cheese and red onions skewered and served with chef Russell's own house lemon vinaigrette. 6.5

Calamari

Choice of coconut crusted calamari drizzled with teriyaki sauce and a citrus aioli or our traditional calamari with cajun aioli. 10

House-made Hummus

Served with a balsamic-pomegranate reduction, julienne carrots and warm pita bread. 10.50

Classical Shrimp Cocktail

Jumbo prawns poached to perfection with Split's own cocktail sauce. 10

Gorgonzola Fries

Our unique garlic french fries topped with succulent gorgonzola cheese sauce. 6

Yellowfin Tuna Ceviche

Oranges, avocado, serrano peppers served with crispy chips. 9

SOUPS & SALADS

Soup Du Jour

Changing daily

Check with your server. 6.50

Butternut Squash Soup

A house specialty. 6

Classic Caesar

Fresh romaine lettuce tossed in a house-made egg-free Caesar dressing. 9
add chicken 2 ~ add salmon 3

Split's Chopped Salad

Fresh mixed greens, red onions, local fresh mushrooms, rendered pancetta, hard boiled egg, and asparagus, served with a dressing of your choice. 9

House Salad

Fresh greens tossed with red onion, tomato, carrot & croutons. 6 Add local crab 3

Split's Signature Beaumont Salad

Fresh locally grown greens in an asiago cheese cup topped with chefs signature dressing, a house specialty. 9.50

Caprese

Heirloom tomatoes, fresh mozzarella, basil and a balsamic reduction. 9

Chinese Chicken Salad

Julienne chicken atop asian vegetables and mixed greens. Tossed with house-made dressing, mandarin oranges and toasted nw hazelnuts. 9.50

Northwest Crab Louie

Fresh local greens tossed with our own house-made louie dressing crowned with local NW crab and chopped eggs. 11

Baby Spinach Salad

Baby spinach, fresh shredded asiago cheese, perfectly finished poached apples and candied walnuts with a house special balsamic honey drizzle. 9

DINNER ENTREES

Manicotti al Sugo di Carne

A traditional Tuscan favorite. Old world style manicotti filled with a Tuscan meat sauce, and topped with sauce béchamel. Served with fresh seasonal vegetables. 17

Filletto di Maiale alla Senape

Pan seared and roasted pork filet in a tangy mustard sauce joined on the plate by garlic parmesan mashed potatoes and fresh seasonal vegetables. 19.50

Salmon al Funghi

Fresh northwest salmon pan seared & served with a mushroom risotto and seasonal vegetables finished with compound butter. 18

Rack of Lamb

Herb coated and seared to perfection. Glazed with a house-made port sauce served along side parmesan mashed potatoes and seasonal vegetables. 22.50

Portobello Ravioli

Served with a house boursin cream sauce, sun dried tomatoes, garlic and fresh basil. 15

Angel Hair Pasta with Asparagus & Salmon

Capelli d'Angelo and seared salmon tossed with a light lemon cream sauce. Fresh blanched asparagus tips complete this mediterranean delight. 18

Chicken Florencia

Breast of chicken dredged in parmesan and asiago cheese then baked and set atop a bed of sautéed spinach. Accented with a boursin cheese sauce and a hint of tomato. 16

Stuffed Portabella Mushroom

A gourmet vegetarian treat served with vegetables, local and European cheeses and topped with a sweet red pepper coulis. 17.50

Baked Halibut Filet

Light and fresh! NW halibut with house-made lemon & nut chutney. Served with fresh sauteed vegetables. 19

Salmon Penne Cheese

Penne pasta cooked al dente then tossed together with smoked salmon and a blend of northwest cheeses. 12

Encrusted New York Strip Steak

Chef's choice beef striploin rolled in Oregon hazelnuts seared to your taste with seasonal vegetable. 18

Black and Bleu Burger

Stuffed with bacon and bleu cheese, blackened with cajun spices and grilled to taste. Includes house garlic fries or soup. 9

U.S.D.A. STEAKS

Split wine bar proudly offers hand selected USDA mid-west beef cooked the way you like. Our steaks are seasoned with chef Russell's own del Monaco steak butter.

All steaks served with house vegetables and parmesan mashed potatoes. Baked potato available upon request.

16 oz. Bone-in Rib Eye 26

10 oz. Filet Mignon 25

12 oz. Classic Rib Eye 24

12 oz. New York 23

KIDS MENU

Chicken Tenders

Crispy breast of chicken served with chefs selection of fruit and fries. 5

Grilled Cheese Ciabatta

Jack and cheddar cheese grilled on a ciabatta roll and served with fries. 5

BBO Bacon Burger

Cooked the way the little one likes it! Served with fries. 5
Add cheese 1

Three Cheese Penne Pasta

Cooked to perfection with a panko crust. 5

DESSERT MENU

Russell's Cannelloni

Crisp pastry cone filled with chocolate chip mascarpone cheese and coated with a rich chocolate ganache. 8

Oregon Berry Cobbler Ala Mode

Regionally grown fruit with a streusel top and ice cream. 7

Our Famous Bread and Butter Pudding

Served with the chefs signature sauce. 7

Jinglers Strawberry Delight

Delicate wonton skins stuffed with cream cheese and strawberry blend topped with a sweet huckleberry sauce. 6.50

Vanilla Ice Cream

Drizzled with chocolate sauce 4

Old-Fashion Strawberry Shortcake

Traditional biscuit topped with fresh locally grown strawberries and whipped topping. 8