



LUNCH MENU

Lunch Served 11-4

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

BBQ Chicken Strips

Tender filet of chicken breast battered and topped with Split's own BBQ sauce, a house favorite. 7

Split's Special Salmon Spread

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

Splits Antipasto Cheese Plate

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

Yellow Fin Tempura

Pacific yellow fin tuna battered and fried topped with wasabi aioli 9

Yellowfin Tuna Ceviche

Oranges, avocado, serrano peppers with crispy chips. 9

Calamari

Choice of coconut crusted calamari drizzled with teriyaki sauce and a citrus aioli or our traditional calamari with cajun aioli. 8.5

House-made Hummus

Served with a balsamic-pomegranate reduction, julienne carrots and warm pita bread. 8

Classical Shrimp Cocktail

Jumbo prawns poached to perfection with Split's own cocktail sauce. 8

Gorgonzola Fries

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

SOUPS & SALADS

Caprese

Heirloom tomatoes, fresh mozzarella, basil, balsamic reduction. 7

Split's Signature Beaumont Salad

Fresh locally grown greens in an asiago cheese cup topped with chefs signature dressing, a house specialty. 7

Classic Caesar

Fresh romaine lettuce tossed in a house-made egg free Caesar dressing. 6
add chicken 2 ~ add salmon 3

Split's Chopped Salad

Fresh mixed greens, red onions, local fresh mushrooms, rendered pancetta, hard boiled egg, asparagus, served with a dressing of your choice. 7

House Salad

Mixed greens, fresh grated asiago cheese, red onion rings, topped with chefs signature house dressing. 6

Soup Du Jour

Changing daily
Check with your server. 6.50

Butternut Squash Soup

A house specialty. 6

Chinese Chicken Salad

Julienne chicken atop asian vegetables and mixed greens. Tossed with house-made dressing, mandarin oranges and toasted nw hazelnuts. 8

Northwest Crab Louie

Fresh local greens tossed with our own house-made louie dressing crowned with local NW crab and chopped eggs. 8.50

Baby Spinach Salad

Baby spinach, fresh shredded asiago cheese, perfectly finished poached apples and candied walnuts with a house special balsamic honey drizzle. 6

SPECIALTY SANDWICHES

Chicken Caprese Ciabatta

Sliced roasted chicken and roma tomatoes paired with fresh mozzarella and baby arugula. Tucked inside tasty ciabatta and accented with a sundried tomato aioli accompanied by our signature garlic fries. 7

Turkey Cranberry Ciabatta

Roasted turkey with fresh greens and a cranberry aioli, served with fries. 7

Split's Own French Dip Sandwich

Fresh USDA beef with Tillamook white cheddar cheese on a roasted ciabatta roll served with au-jus for dipping and garlic fries. 8

Roasted Artichoke Ciabatta

A vegetarian lunch that starts with baby spinach, julienne artichokes and chef Russell's marinated portobello mushrooms on a soft ciabatta served with our signature garlic fries. 9

Smoked Turkey BLT

The name says it all. Savory smoked turkey and apple wood smoked bacon with fresh roma tomatoes and a tangy garlic aioli. Served with garlic fries. 8

Split's Own Grilled Chicken Wrap

Romaine lettuce, roma tomato, onion, cheddar cheese and ranch dressing wrapped in a warm tortilla and garlic fries alongside. 8.50

Sirlion Cheeseburger

All natural Painted Hills beef topped with Tillamook white cheddar on our tasty ciabatta roll. Served with our signature garlic fries. 8

Black and Blue Burger

Stuffed with bacon and bleu cheese, blackened with cajun spices, served to taste with garlic fries alongside. 9

PASTAS

Portobello Ravioli

Served with a house boursin cream sauce sun dried tomatoes, garlic and fresh basil. 9

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! 8.50

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. 9

Tomato Alfredo

Served atop an angel hair pasta with a fresh chiffonade of basil. 6
add chicken 2

Fiery Sicilian Angel Hair Pasta

Sausage, olives, shallots, diced roma tomatoes in a succulent red chili pepper sauce. 7
add chicken 2

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