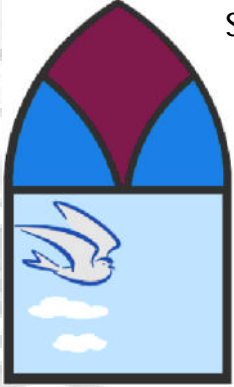


Our Daily Bread

Central to many Southern Willamette Valley vineyards and fifty minutes from Florence, Our Daily Bread Restaurant serves as a destination point for any excursion. Our facility boasts five dining areas suitable for any occasion as well as full service catering.



DINNER

Wednesday – Thursday: 4 – 8 pm
Friday – Saturday: 4 – 9 pm
Sunday: 4 – 8 pm

Starters

Northwest Bleu Cheese, Fruit and Nut Plate 13.00

Wedge of Oregon Bleu Cheese served with our Roasted Garlic Mousse, Hazelnuts and fresh grapes served with our fresh sliced bread.

Featherbenders Cheese and Fruit Plate 12.00

Assortment of Brie, Smoked Gouda, Provolone Cheese, Fresh Berries and Melon served with our fresh sliced bread.

Alsea Crab Cakes 11.00

Three cakes of our tasty blend of Northwest Crab, seasoned, breaded and browned to your sheer delight. Served with Cajun Remoulade.

Bruschetta 7.00

Fresh tomatoes, basil, garlic, olive oil and Parmesan. Served with our crostini and fresh sliced bread.

Sautéed Mushrooms 8.50

Northwest button mushrooms sautéed with fresh garlic, onions, and white wine. Served with fresh sliced bread.

Smoked Salmon Dip 8.50

Marinated and baked salmon seasoned and blended with cream cheese served with fresh Sliced bread and crostini.

Tempura Prawns 8.50

Four jumbo Prawns dipped in our own batter and deep-fried to a golden brown. Served with cocktail sauce.

Onion Rings 6.75

Thick slices of onion dipped in batter and deep-fried to a golden brown. Served with our house ranch.

Oyster Shooters 2.75

A shot to the heart! Down a shot glass filled with an oyster and cocktail sauce, and garnished with a lemon wedge.

Fresh Bread Basket with Butter 3.25

Add a Bistro Dipping Oil

- Fresh garlic, olive oil, balsamic vinegar – 3.25
- Pesto with olive oil, balsamic vinegar – 3.25

Restaurant Hours

Monday-Tuesday 7 am – 3, Wednesday-Thursday 7 am – 8 pm, Friday - Saturday: 7 am – 9 pm
Sunday Brunch: 10 am – 1 pm / Sunday Dinner: 4 – 8 pm

P.O. Box 602, 88170 Territorial Rd., Veneta, Or 97487 ~ (541) 935-4921
www.OurDailyBreadRestaurant.com

Dinner Entrees

All of our Dinner Entrees are served with our Freshly Baked Bread!

Soup du Jour or Alpine Chicken Borscht, *Cup / Bowl* 3.25 / 4.75

Dinner Salad 3.50

House dressings: Garlic Ranch, Blue Cheese, Walnut Parmesan Vinaigrette, Honey Dijon Poppyseed, Thousand Island, or signature Cranberry Vinaigrette

Dinner Caesar Salad 4.75

Fresh Romaine tossed with Parmesan, herb croutons and house Caesar dressing.

Dinner Spinach Salad 4.75

Baby spinach, dried cranberries, hazelnuts, and our signature Cranberry Vinaigrette.

“Fresh Catch Every Friday!”

Ask your Server. Served with our Wild Rice Medley and Fresh Seasonal Vegetables.

Lobster (Market Price)

Parmesan Halibut 22.00

Pacific Halibut breaded with our own seasonings, egg Parmesan cheese and grilled to a golden brown. Served with our wild rice blend, garlic aeoli, fresh seasonal vegetables, and garnished with a lemon.
Grilled with seasoned flour, without Parmesan – 19.00

Scampi St. Jacques 20.00

Jumbo Prawns and Scallops sautéed with white wine, garlic and finished with a light, creamy Mornay sauce. Served with our wild rice blend and fresh seasonal vegetables.

Klatsop Salmon 16.00

Wild Pacific Seasonal Salmon fillet marinated in a sweet and savory blend, grilled, and finished with tangy fruit salsa. Served with our wild rice blend and fresh seasonal vegetables.

Featherbenders Cajun Salmon 18.00

Fresh Wild Steelhead salmon fillet marinated in a sweet and savory blend, grilled, and finished with tangy fruit salsa. Served with our wild rice blend and fresh seasonal vegetables.

Tempura Prawns 14.75

Six jumbo prawns dipped in our own batter and deep-fried to a golden brown. Served with cocktail sauce, steak fries and coleslaw and garnished with a lemon wedge.

Irish Pan Fried Oysters 14.75

Fresh Northwest Oysters lightly breaded with our seasoned flour and cornmeal. Served with tartar sauce, steak fries and coleslaw and garnished with a lemon wedge.

Cajun Oysters 15.75

Fresh Northwest Oysters lightly breaded with our seasoned flour and Cajuns and fried. Served with tartar sauce, steak fries and coleslaw and garnished with a lemon wedge.

Alsea Crab Cakes 14.75

Our tasty blend of Northwest crab, seasoned, breaded, and browned to your shear delight. Served with Cajun Remoulade, steak fries and coleslaw and garnished with a lemon wedge.

Fish and Chips 11.50

Four lightly battered and fried tender cod fillets. Served with tartar sauce, steak fries and coleslaw and garnished with a lemon wedge.

Our Daily Bread Restaurant specializes in hosting private parties here in our beautiful restaurant facility. We have multiple rooms and lovely outdoor accommodations that can be utilized for groups of 15 to 200!

~ Northwest Flair ~

Chicken McKenzie 14.50

Tenderized chicken breast stuffed with dried cranberries, hazelnuts, spinach, and feta cheese and roasted to a golden brown. Served with our wild rice blend and fresh seasonal vegetables and topped with white wine Beurre Blanc.

Marrionberry Hazelnut Chicken 14.50

Chicken medallions simmered with Marionberry demi sauce and topped with roasted hazelnuts. Served with our wild rice blend and fresh seasonal vegetables.

Pepper Steak 27.25

Tenderloin medallions seared and flamed with brandy, cracked pepper and mango chutney. Served with rustic roasted garlic mashed potatoes and fresh seasonal vegetables.

Add a side of four Tempura Prawns – 8.50

Bleu Cheese Tenderloin 27.25

Beef tenderloin medallions seared and simmered in our demi glace with red wine, garlic, bleu cheese and horseradish. Served with rustic roasted garlic mashed potatoes and fresh seasonal vegetables.

New York Steak Remy Martin 25.00

Natural Oregon New York cut, seared and simmered with mushrooms, garlic, red onions, tarragon, and Brandy. Served with rustic roasted garlic mashed potatoes and fresh seasonal vegetables.

Steak and Prawns 30.00

Seared New York cut with our Demi Sauce, accompanied by four Tempura Prawns. Served with rustic roasted garlic mashed potatoes and fresh seasonal vegetables.

Smoked Tri Tip 15.00

Natural Oregon Tri Tip, marinated, smoked and roasted, then sliced and topped with our Marionberry mushroom Demi Sauce. Served with rustic roasted garlic mashed potatoes and fresh seasonal vegetables.

Freshly Roasted Featherbenders Special Prime Rib Every Friday and Saturday Night!!!

Petite 6 oz – 14.00 / 10 oz – 20.00

Tender Prime Rib slow roasted with our special seasoning. Served au jus with horseradish sauce, rustic roasted garlic mashed potatoes and fresh seasonal vegetables

Cajun Prime Rib Petite 6 oz – 16.00 / 10 oz – 22.00

Add a side of four Tempura Prawns – 8.50

~ Pastas ~

Served with garlic toast

Add sliced chicken breast - 3.75, Add Bay shrimp - 4.75, Add smoked salmon - 5.75

Chicken Alfredo 13.50

Our famous house Alfredo sauce simmered with chicken breast and tossed with fettuccine pasta.

Chicken Florentine 14.50

Chicken breast sautéed with spinach, garlic and onion and tossed in a creamy pesto sauce with feta cheese and fettuccine pasta.

Salmon Penne 15.75

Our own marinated and baked salmon fillet flaked into a lightly seasoned white wine cream sauce with mushrooms and green onions and tossed with Penne Pasta.

Fresh Harvest Primavera 15.75

Fresh Seasonal Organic Local vegetables, seasoned and lightly sautéed with white wine, Garlic, Olive oil and Penne Pasta. Topped with Parmesan cheese.

With an eye towards conservation, we at Our Daily Bread Restaurant serve water on a request basis.
An automatic 20% gratuity may be added to parties of 8 or more.

~ Salads ~

Add sliced chicken breast - 3.50

Add Bay shrimp - 4.50

Add grilled salmon - 5.50

Cajun Salmon McKenzie Caesar 15.00

Fresh Romaine Leaves tossed with Parmesan, herb croutons and house Caesar dressing.

Without Salmon - 9.50

Spinach Salad 8.50

Baby spinach tossed with apples, feta, hazelnuts, dried cranberries, and cranberry vinaigrette.

Curry Chicken 8.50

Diced chicken breasts tossed with apples, red onions, dried cranberries, and celery. A splash of curry, our special seasonings, mayo and a generous sprinkle of red peppers, cashews and coconut complete this delicious salad.

~ Burgers and Sandwiches ~

All burger are served with our handmade patties, onions, tomato, lettuce, mayo, and pickles on our house made roll. All burgers and sandwiches are served with steak fries.

Add sliced cheese 1.00

Add bacon 1.75

Substitute Grilled Chicken or Gardenburger 1.00

Traditional Daily Burger 8.50

Bleu Burger 10.95

Topped with Bleu Cheese crumbles, sautéed mushrooms, and grilled onions.

Northwest Delights Burger 10.95

Topped with Swiss, avocado, and mushrooms.

Cajun BBQ Bacon Burger 10.95

Add our tangy BBQ sauce, Cajun seasoning, jack cheese and bacon for one tasty burger!

BBQ Pork 9.50

Tender pork braised in a sweet and savory marinade on a grilled French roll with sliced Monterey Jack cheese.

ODB Philly

Tender roasted and sliced roast beef served on our French roll with grilled peppers, onions and Swiss cheese. Served au jus. 13.50

~ Beverages ~

Equator Coffee - Organic, freshly roasted, free trade - Italian Blend or Espresso Decaf 2.25

Tea Lady Teas – Organic, loose-leaf tea: Individual pot of tea 2.75, Pot of tea for two 5.00

Black Teas: Earl Grey, English Breakfast, Chai Lady, Spice Market, Darjeeling

Herbal Teas: Chamomile, Fruit, Lemon-Ginger, Mint

Other Teas: Lucky Dragon (Green), Green-Jasmine, Green-Peach, Oolong, Silver Needle (White Tea)

Milk 1.75/2.75 Soy Milk 2.50/3.50 Chocolate Milk 2.00/3.00

Kemper Bottled Soda (Orange Cream, Vanilla Cream or Ginger ale) 2.95

Orange, Cranberry, Tomato, Apple, Pineapple, Grapefruit juice 1.95 / 3.95

Lemonade 2.25 Strawberry, Peach, or Marionberry Lemonade (no re-fills) 2.75

Freshly Brewed Ice Tea 2.25 Flavored Ice Tea (no re-fills) 2.75

Sodas (Pepsi, Diet Pepsi, Sierra Mist, and Root Beer) 2.25

Fruit Spritzers – Sierra Mist topped with Strawberry, Peach, or Marionberry puree (no re-fills) 2.75

~ Cocktails ~

MIMOSAS - 3.00/5.50

Traditional Mimosa

Hibiscus - Try your Mimosa with Cranberry

Lilosa - The Pink Grapefruit variety

Peach Mimosa -Traditional Mimosa layered with peach puree - 3.50/6.00

BELLINIS - 3.00/5.50

Traditional - Sparkling Wine + Peach Puree

Marion berry - The very berry Oregon variety

Rossini -The Strawberry variety

Orange Breeze Martini - Mandarin Absolut, fresh Lemon and Orange Juice, and Triple Sec shaken and served up with an orange. 7.50

Gin Fizz - Lime infused gin, served on the rocks with Sierra Mist. 5.50

Peach Breeze -Vodka, Peach Schnapps, Grapefruit/Cran. Juice 6.50

Bloody Mary -Tomato Juice, our own spicy house mix and Vodka 5.50

Bloody Maria - Try this *HOT* favorite of Jalapeño and Pepper infused Tequila, Tomato juice, and our spicy house mix. 6.50

Screwdriver - Orange Juice and Vodka 5.50

Tequila Sunrise - Orange Juice, 5.50

Tequila, and Grenadine

Salty Dog - Grapefruit Juice and Gin 5.50

Keoke Coffee - Kahlua, Brandy, Dark Crème De Cocoa and Coffee 6.50

Lemon Zinger Toddy - Lemon-Ginger Tea, Brandy, Honey 5.50

Snuggler - Peppermint Schnapps and Hot Cocoa 5.50

Irish Maiden Coffee - Jameson, Irish Cream and Coffee topped with Whipped Cream and Peppermint Schnapps 6.50