

541-548-5030

400 NW SMITH ROCK WAY, TERREBONNE OREGON 97760

LUNCH MENU

WWW.TERREBONNEDEPOT.COM



APPETIZERS

CALAMARI

pan-fried with jalapeño peppers, served with shallot-caper aioli and spicy red pepper dipping sauce \$9.95

HUMMUS PLATE

made from scratch served with warm pita wedges, kalamata olives, feta, grape tomatoes and cucumber salad with tzaziki dressing \$7.50

BUFFALO NACHOS

homemade tortilla chips, jack and smoked cheddar cheese, jalapeño peppers, seasoned ground buffalo, avocado slices with house salsa and sour cream \$9.95

PORK BELLY LETTUCE WRAP

local house cured pork belly served with butter leaf lettuce, hoisin sauce, cashews, jalapeños, lime, cilantro and cucumbers, assembly required \$9.95

SMOKED CHICKEN QUESADILLA

grilled chicken breast, Tillamook smoked cheddar and monterey jack cheese, red peppers and cilantro served with salsa and sour cream \$7.95

AHI POKE

sashimi grade yellow fin tuna, served raw in a soy, ginger marinade with avocado, mango and house made tortilla chips \$9.95

FRENCH FRIES

served with honey mustard and ranch dipping sauce \$3.75

SOUPS & SALADS

CREAMY TOMATO BASIL SOUP

served hot with homemade croutons cup \$3.50 bowl \$4.95

ORGANIC MIXED GREEN SALAD

mixed greens, gorgonzola cheese, apples, spiced pecans and shallot-caper vinaigrette* \$7.95

GREEK SALAD

organic mixed greens, feta cheese, kalamata olives, cucumbers, grape tomatoes, red onion, and thyme-oregano vinaigrette \$7.95

CAESAR SALAD

hearts of romaine, house croutons, pecorino romano and parmesan cheeses, tossed with caesar dressing* \$7.95

SMALL HOUSE SALAD

mixed greens topped with grape tomatoes, cucumber, onion and dressing choice of ranch, honey mustard, gorgonzola or thyme-oregano vinaigrette \$3.75

add chicken \$3.50, salmon \$4.50 or steak \$4.50 to any large salad

SANDWICHES

SERVED WITH FRIES OR SUBSTITUTE HOMEMADE TORTILLA CHIPS AND FRESH SALSA \$1.00

FISH TACOS

fresh seared ahi served ***RARE*** with mango cabbage slaw, avocado slices, jalapeño honey lime sauce and fresh cilantro in warm corn tortillas \$11.95

CHICKEN CAESAR WRAP

grilled chicken, romaine lettuce, house croutons and caesar dressing* wrapped in a flour tortilla \$8.75

GRILLED SALMON

freshly grilled salmon, lemon-caper aioli*, and mixed greens served on foccacia \$11.95

GRILLED CHICKEN

grilled chicken breast, mixed greens and gorgonzola dressing served on a baguette \$8.50 add bacon \$1.00

GREEK PITA

stuffed with hummus, grape tomatoes, red onion, feta, kalamata olives, mixed greens and tzaziki sauce \$8.50
add chicken \$3.50

SMOKED TURKEY AND BACON

smoked turkey breast, swiss cheese and dijon mayonnaise served on a baguette \$8.50

STEAK SANDWICH

grilled marinated steak, organic mixed greens, horseradish mayo and roasted roma tomatoes served on a baguette \$10.95

*contains raw egg product / **gratuity of 18% applied to parties of 6 or more, one bill please
we accept cash, visa or mastercard, no checks please

Executive Chef Kristin Yurdin
Sous Chef Jim Ricks-White

PIZZA AND PASTA

HOMEMADE CRUST AND TOMATO SAUCE TOPPED WITH THE FRESHEST LOCAL INGREDIENTS

TOMATO, BASIL AND MOZZARELLA

\$10.00

FETA, RED ONION, TOMATO, MUSHROOMS, KALAMATA OLIVES AND MOZZARELLA

\$10.95

ITALIAN SAUSAGE, MUSHROOMS, OLIVES AND MOZZARELLA

\$11.95

PEPPERONI AND MOZZARELLA

\$11.50

BAKED ZITI WITH SAUSAGE

tube pasta baked with house tomato sauce, ricotta and mozzarella cheeses and Italian sausage \$13.95 available vegetarian \$11.95

RIB EYE STEAK

GRILLED 14 OZ BONE-IN RIB EYE SERVED WITH GREEN PEPPERCORN BUTTER
AND FRENCH FRIES \$19.95

BURGERS

1/2 POUND CHOICE LOCAL GROUND CHUCK SERVED ON A FRESH BUN
WITH LETTUCE, TOMATO, RED ONION AND A SIDE OF FRIES

OREGON FARM BURGER

house cured pork belly, smoked cheddar cheese topped with
a farm fresh egg and house made Texas sweet onion barbecue sauce
beef \$12.95 buffalo \$14.95 gardenburger \$12.95

CHEESEBURGER

choice of cheddar, monterey jack, feta, gorgonzola or swiss
beef \$8.95 buffalo \$10.95 gardenburger \$8.95

BACON CHEESEBURGER

choice of cheddar, monterey jack, feta, gorgonzola or swiss with fresh
local bacon
beef \$9.50 buffalo \$11.50 gardenburger \$9.50

CARAMELIZED ONION BURGER

beef \$9.95 buffalo \$11.95 gardenburger \$9.95

MEDITERRANEAN BURGER

served with feta, roasted peppers, red onion, olives and a side of tzaziki
sauce beef \$9.95 buffalo \$11.95 gardenburger \$9.95

SOUTH OF CENTRAL OREGON
BURGER

served with jack cheese, mango red cabbage slaw, avocado and jalapeño
honey lime sauce beef \$9.95 buffalo \$11.95 gardenburger \$9.95

KIDS (10 YEARS OLD AND UNDER)

BURGER, CHEESEBURGER, CHEESE PIZZA, CHICKEN TENDERS \$4.95 (served with fries or small house salad)

DESSERTS

DECADENT CHOCOLATE

BROWNIE A LA MODE

served warm and topped with local vanilla bean ice cream, house
chocolate sauce and spiced pecans \$5.95

CHOCOLATE BANANA

BREAD PUDDING

made with fresh baked challah bread, bananas and bittersweet
chocolate, served warm with local vanilla bean ice cream and house
made caramel sauce \$6.95

CRÈME BRULÉE OF THE DAY

ask your server what we are featuring today \$6.95

THE HISTORY

Constructed in 1911 as a nexus for the burgeoning Oregon Trunk Railroad, the Oregon Trunk Passenger Depot was originally a one-story edifice that welcomed passengers and freight from the east side of the railroad tracks—directly opposite its present location.

For over four decades the Depot played a critical role in Central Oregon's growth and provided a vital supply link for the tiny town of Terrebonne. Between 1938 and 1941 the Depot was hauled to the west side of the tracks and a second story was added for the storage of freight. This addition can be identified by the contrasting siding patterns along Terrebonne Depot's exterior.



For much of the latter half of the 20th century, the depot sat abandoned. In 2005, the current owners initiated the historic structure's meticulous renovation. In doing so they found that the original structure was not fastened to a solid foundation, but was in fact perched on 40 8-inch by 8-inch old-growth fir pier blocks. To accommodate a new poured-concrete foundation footing, the entire building had to be hauled 36 feet west on rails. Though arduous, the process was done by slowly sliding the entire edifice atop makeshift rails—a particularly fitting journey for a former train station.

Wherever possible, materials from the original structure were reused, including the floor joists, roof trusses and siding. Finally, local artisans were commissioned to handcraft the restaurant's substantial and elegant bar and table tops—carved from the old-growth fir pier blocks that supported the building for over 50 years.

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