

HAMLEY STEAKHOUSE

Since 1883, the Hamley name has been synonymous with quality. Our mission is to carry on this proud tradition by providing excellent food and outstanding service.

The concept of Hamley Steakhouse took root in early 2006 and soon became a reality, finding its home in a prominent and historical location next to the Hamley Western Store. A rich and unique list of businesses occupied this site dating back to the Umatilla County Courthouse circa 1869.

During construction every detail was attended to in bringing to life an authentic turn-of-the-century look and feel. Dedicated local contractors and craftsmen worked tirelessly to complete the construction in an amazing nine months, some calling it a difficult yet successful "birth." Hamley Steakhouse opened to rave reviews in June 2007.

Located in the heart of downtown Pendleton, home to the historic Pendleton Round-Up, Hamley Steakhouse is a restaurant for the ages. Every square foot has been meticulously designed to embody the American Old West.

Visitors will be taken back in time as they experience the late eighteenth-century design and top-of-the-line craftsmanship. Hamley Steakhouse is truly an experience you'll never forget!

Some of the highlights are:

- Original turn of the century bar.
- A majestic show kitchen capped with a hand built and custom forged Barrel "H" copper hood
 - An original bank wall from the era of Billy the Kid
 - Authentic tin ceilings encased in custom designed coffered woodwork
- A custom built, native stone stairway leading down to the impressive Hamley Wine Cellar with shelving built from original oak barrel staves and filled with Hamley Specialty Wine
 - Custom quarter sawn oak woodwork
 - Countless authentic Old West artifacts throughout

Please make yourself at home and explore our restaurant; if you have any questions, please ask. If you have any suggestions, please tell us. We hope you enjoy your visit!

HAMLEY & CO.

The Hamley & Co. history began in Cornwall, England, where the trade of saddle and leather craftsmanship was passed down from generation to generation. The Hamley tradition found its way to America and in 1883, J.J. and Henry Hamley established Hamley & Co. In 1905, Hamley & Co. found a permanent home in Pendleton, Oregon and set up shop in the same building that exists today. The business soon developed a reputation throughout the West as the maker of the finest saddles a man could ride. J.J. Hamley was instrumental in organizing the first Pendleton Round-Up and served as a director for many years. Over the years, Hamley & Co. has provided hundreds of Round-Up trophy saddles and 58 World Champions have ridden Hamley saddles.

After watching Hamley & Co. struggle for years, Blair Woodfield and his business partner became interested in the business. Both men were raised on cattle ranches and were very familiar with Hamley cowboy gear. Growing up, visiting the Hamley store was considered a special event and both were aware of the quality and tradition the Hamley name represented. They, along with countless patrons, mourned the decline of the Hamley & Co. business. They acquired the building and trademark rights, finally allowing Hamley & Co. to once again operate as in days gone by. With pride, they began the resurrection of this great Western icon.

The new owners oversaw the building's dramatic renovation that brought to life aspects of Hamley & Co. from 1905, with pieces of the 1950 remodel and finishing touches of today. After six months of construction, the company reopened in September 2005, one week before the Pendleton Round-Up and just in time to celebrate the first century of Hamley & Co. in Pendleton, Oregon.

HAMLEY STEAKHOUSE & SALOON



IN THE HEART OF DOWNTOWN
PENDLETON, OREGON

WELCOME, PARTNER!

**SINCE 1883, THE HAMLEY NAME HAS BEEN KNOWN
FOR QUALITY. OUR MISSION IS TO CARRY ON THIS
PROUD TRADITION BY PROVIDING YOU THE BEST FOOD
AND SERVICE YOUR HARD EARNED MONEY CAN BUY.**



**PROUD PURVEYORS OF
USDA PRIME BEEF**

and

TRADITIONAL RANCH COOKIN'

8 S.E. COURT AVENUE • PENDLETON • 541.278.1100

www.hamleysteakhouse.com

DINNER SERVICE AT 5 PM DAILY

APPETIZERS

COWBOY STEAK BITES

Hamley Spice Rub | Au Jus | Horseradish | 15

ROASTED RED PEPPER HUMMUS

Feta Cheese | Sundried Tomatoes | Carrot Celery | Pita Bread | 10

CRISPY CALAMARI

Hamley Spice Rub | BBQ Aioli | 14

VAQUERO ARTICHOKE DIP

Artichoke Hearts | Wilted Spinach Pita Bread | 12

SHRIMP CHIMICHURRI SAUTÉ

Jumbo Shrimp | Parsley Garlic Relish | 14

PAN SAUTÉED MUSHROOMS

Bacon | Garlic | Cream | Marsala | 11

HOUSEMADE SOUPS

CLASSIC ONION | HAMLEY RANCH

Cup | 5 Bowl | 7

SALADS

****Add to any salad: Grilled Chicken 5 | Salmon 6**

RANCH GARDEN

Iceberg | Romaine | Cucumber | Carrot Red Cabbage | Tomato | Cheese | Crouton Entree | 10 Side | 5

CRANBERRY SPINACH

Spinach | Sundried Cranberries | Apple | Chevre Cheese Toasted Almonds | Apple Cider Vinaigrette Entree | 11 Side | 6

CAESAR

Romaine | Parmesan | Crouton Entree | 10 Side | 5

COWGIRL COBB

Iceberg | Romaine | Grilled chicken | Bacon | Egg Tomato | Green onion | Bleu crumble | 11

HAMLEY DOUBLE-STACK BURGERS

Two fresh 1/4lb beef patties | *served with house fries*

THE COWBOY

Applewood Smoked Bacon | Cheddar | Grilled Onions | Hamley Bbq Sauce | Classic Fixings | 14

CALIFORNIA COWGIRL

Avocado | Applewood Smoked Bacon | Swiss | Classic Fixings | 14

KICKED-UP ROUGH RIDER

Pepper Jack | Sweet Chili Aioli | Jalapenos | Onion Straws | 13

STEAKHOUSE LOADED CHEESE

Aged Extra Sharp Cheddar | Smoked Provolone | Pepper Jack | Pickle Chips | BBQ Aioli | 12

PARMESAN MUSHROOM SWISS

Garlic Sautéed Mushrooms | Swiss | 13

BLACK & BLEU BACON

Spicy Seared Patty | Applewood Smoked Bacon | Crumbled Bleu Aioli | 13

SANDWICHES

served with house fries

CRISPY CHICKEN BLT

Applewood Smoked Bacon | Honey Mustard | Classic Fixings | 12

SLOW ROASTED PRIME RIB DIP

Caramelized Onions | Mozzarella | Steakhouse Roll | Au Jus | Horseradish | 16

***Classic fixings: lettuce | tomato | mayo*

STEAKS

Served with Seasonal Vegetable

U.S.D.A. PRIME GRADED BEEF

LESS THAN 2% OF AMERICAN BEEF EARNS THE COVETED RATING OF U.S.D.A. PRIME

RIB EYE - 14oz

Melts in your mouth | Baked potato | 56

TOP SIRLOIN - 8oz

Hamley Spice Rub | Hamley Cut w/Port Demi-Glace With Mashed Potatoes | 35

J.J. HAMLEY FILET - 8oz

U.S.D.A. Choice | Port Demi-Glace | Whipped Sweet Potatoes | 45

SLOW ROASTED PRIME RIB

(As Long as it Lasts)

U.S.D.A. Choice | Baked potato

10oz | 40 14oz | 52

RARE

red, cool center

MEDIUM RARE

red, warm center

MEDIUM

pink center

MEDIUM WELL

slightly pink center

WELL

cooked throughout

ADD TO ANY MEAL

Load Your Potato 3 | Grilled Salmon 6 | Sautéed Mushrooms 5

STARCH CHOICE

Baker | Mashed Potatoes | Whipped Sweet Potatoes | Rice

RANCH COOKIN'

Served with Seasonal Vegetable

PAN FRIED SOLE ALMONDINE

Hollandaise Sauce | Toasted Slivered Almonds | Rice | 24

SLOW ROASTED BABY BACK RIBS

Hamley BBQ Sauce | Coleslaw | Fries | Half Rack | 24

GRANDMA'S ROAST BEEF DINNER

Hamley Brown Gravy | Mashed Potatoes | 20

PAN SEARED LIVER & ONIONS

Bacon | Mashed Potatoes | Hamley Brown Gravy | Corn | 18

FIRE ROASTED SALMON

Choice Of: Lemon Dill Butter or Maple Chili Glaze | Rice | 27

COWBOY CORDON BLEU

Smoked Ham | Swiss Cheese | Red Pepper | Mushroom Cheddar Sauce | Mashed Potatoes | 22

COUNTRY FRIED STEAK

Hamley Special Breading | Mashed Potatoes | Hamley Creamy Gravy | Corn | 23

MARSALA CHICKEN

Mushrooms | Marsala Wine | Cream | Mashed Potatoes | 19

RIB EYE BEEF STROGANOFF

Sautéed Onions | Mushroom Cream Sauce | Egg Noodles | 20

A gratuity of 18% may be added to groups of 8 or more