The history of the Hamley & Co. Western Store 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.

Humble beginning...
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.

Perfect location...
Located in the heart of downtown Pendleton, home to the historic Pendleton Round-Up and the Confederated Tribes of the Umatilla Indian Reservation, Hamley Steakhouse is a visual narrative of the past. It stands in tribute to the town's notable past and colorful lifestyle as every square foot has been meticulously designed to embody the American Old West.

Visitors are often 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 vault 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 Wines
- Custom quarter sawn oak woodwork
- Countless authentic Old West artifacts throughout

The Legend continues...
The history of the Old West was built upon the cowboy versus Indian myth. In truth, cowboys and Indians got along quite well, trading and living harmoniously. The Hamley brand flourished over the years, delivering on the original promise of quality and excellence. It is with that understanding and preservation that the Confederated Tribes of the Umatilla Indian Reservation (CTUIR), purchased the historic brand and Hamley properties, what better pairing could exist?

In August of 2019, the CTUIR became owners of Hamley’s Western Store, Steakhouse, and Café including the historical building in which they operate. Lock, stock and barrel as they say out West. It’s a lifetime of historic tradition that will continue as CTUIR become stewards of the legend’s future.

Day-to-day operations of Hamley & Co. are managed by Wildhorse Resort & Casino, bringing to the table 25 years of successful business experience in food and beverage, retail, entertainment, and of course legendary hospitality.

About the CTUIR...
The Cayuse, Umatilla and Walla Walla people make up the Confederated Tribes of the Umatilla Indian Reservation. Since time immemorial, we have lived on the Columbia River Plateau. Specifically, our homeland is the area now known as northeastern Oregon and southeastern Washington.

Our three tribes were brought together on the Umatilla Indian Reservation, established by a Treaty with the US Government in 1855. We were united as a single tribal government in 1930 when our leaders adopted our Constitution and By-laws. From the very beginning in early 1900, the Confederated Tribes of the Umatilla Reservation, as well as those from surrounding tribes, shopped for clothing, tack and saddles at the Hamley & Co. store. CTUIR members developed great respect for the Hamley family for their support of tribal events over the decades and are looking forward to the time when they can share the history and traditions of Hamley & Co. with people of all ages.

About the CTUIR...

Please make yourself at home and explore our restaurants; if you have any questions, please ask. If you have any suggestions, please tell us.

We hope you enjoy your visit!

For more information about the CTUIR, visit ctuir.org

HAMLEY STEAKHOUSE & SALOON

U.S.D.A prime beef & traditional ranch cookin’

HAMLEY & CO.

The Family...

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This is the story of the Hamley name and the Confederated Tribes of the Umatilla Indian Reservation.

Please make yourself at home and explore our restaurants; if you have any questions, please ask. If you have any suggestions, please tell us.

We hope you enjoy your visit!

For more information about the CTUIR, visit ctuir.org
DINNER SERVICE AT 5 PM DAILY

APPETIZERS

SAUTÉED STEAK TIPS
STEAK TIPS SAUTÉED WITH GARLIC AND YOUR CHOICE OF HAMLEY SPICE RUB, HAMLEY BBQ SAUCE OR CHIMICHURRI 15

CALAMARI
LIGHTLY BREADED IN-HOUSE AND KICKEP UP WITH HAMLEY SPICE RUB, GOLDEN FRIED, SERVED WITH HAMLEY SAUCE 14

SAUTÉED MUSHROOMS
BUTTON MUSHROOMS SAUTÉED IN WHITE WINE BUTTER AND BACON 11

VAQUERO ARTICHoke DIP
WARM, CREAMY ARTICHoke AND SPINACH (DIP, SERVED WITH WARM PITA BREAD) 12

HOUSEMADE SOUPS

CRISP ICEBERG AND ROMAINE LETTUCE TOPPED WITH CUCUMBERS, CARROTS, RED CABBAGE, TOMATOES, CHEESE AND CROUTONS, SERVED WITH YOUR CHOICE OF DRESSING
Entrée | Side | 10 | 5

COWBOY CAESAR
CRISP ROMAINE LETTUCE TOSSSED IN CAESAR DRESSING, TOPPED WITH APPLEWOOD SMOKED BACON, CHEDDAR CHEESE, ONION, TOMATO, AND MUSHROOM CHEESE SAUCE, SERVED ON A SOFT ROLL 14

CRISP ICEBERG AND ROMAINE LETTUCE TOPPED WITH CUCUMBERS, CARROTS, RED CABBAGE, TOMATOES, CHEESE AND CROUTONS, SERVED WITH YOUR CHOICE OF DRESSING
Entrée | Side | 10 | 5

CRANBERRY SPINACH
FRESH SPINACH TOSSED IN APPLE CIDER VINAIGRETTE, TOPPED WITH SUNRISED CRANBERRIES, APPLE, CHEVRE CHEESE AND TOASTED ALMONDS
Entrée | Side | 11 | 6

ADD TO ANY SALAD
GRILLED CHICKEN 5
GRILLED SALMON 6

SALADS

RANCH GARDEN SALAD
CRISP ICEBERG AND ROMAINE LETTUCE TOPPED WITH CUCUMBERS, CARROTS, RED CABBAGE, TOMATOES, CHEESE AND CROUTONS, SERVED WITH YOUR CHOICE OF DRESSING
Entrée | Side | 10 | 5

COWBOY CAESAR
CRISP ROMAINE LETTUCE TOSSSED IN CAESAR DRESSING, TOPPED WITH APPLEWOOD SMOKED BACON, CHEDDAR CHEESE, ONION, TOMATO, AND MUSHROOM CHEESE SAUCE, SERVED ON A SOFT ROLL 14

CRISP ICEBERG AND ROMAINE LETTUCE TOPPED WITH CUCUMBERS, CARROTS, RED CABBAGE, TOMATOES, CHEESE AND CROUTONS, SERVED WITH YOUR CHOICE OF DRESSING
Entrée | Side | 10 | 5

BURGERS

THE COWBOY
HALF POUND GROUND CHUCK WITH APPLEWOOD SMOKED BACON, CHEDDAR CHEESE, GRILLED ONIONS, LETTUCE, TOMATO AND SIGNATURE HAMLEY BBQ SAUCE ON A TOASTED BUN, SERVED WITH HOUSE FRIES 14

CALIFORNIA COWGIRL
HALF POUND GROUND CHUCK WITH SWISS CHEESE, BACON, AVOCADO, LETTUCE, TOMATO AND MAYO ON A TOASTED BUN, SERVED WITH HOUSE FRIES 14

STEAKHOUSE LOADED CHEESEBURGER
HALF POUND GROUND CHUCK WITH CHEDDAR AND PEPPER JACK CHEESE, GRILLED ONIONS, LETTUCE, TOMATO, PICKLES AND THOUSAND ISLAND DRESSING ON A TOASTED BUN, SERVED WITH HOUSE FRIES 13

PARMESAN MUSHROOM SWISS
HALF POUND GROUND CHUCK WITH SWISS CHEESE, GARLIC PARMESAN SAUTÉED MUSHROOMS AND MAYO ON A TOASTED BUN, SERVED WITH HOUSE FRIES 13

SANDWICHES

RANCHER CHICKEN SANDWICH
GRILLED CHICKEN BREAST, APPLEWOOD SMOKED BACON, CHEDDAR CHEESE, ONION, TOMATO, LETTUCE AND HAMLEY SAUCE ON A TOASTED BUN, SERVED WITH HOUSE FRIES 13

PRIME RIB DIP
TENDER SLICED PRIME RIB, CARAMELIZED ONIONS AND MOZZARELLA CHEESE SERVED ON A SOFT ROLL WITH AU JUS AND HOUSE FRIES 16

PRIME RIB DIP
TENDER SLICED PRIME RIB, CARAMELIZED ONIONS AND MOZZARELLA CHEESE SERVED ON A SOFT ROLL WITH AU JUS AND HOUSE FRIES 16

STEAKS

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

RIB EYE - 14 oz
MELTS IN YOUR MOUTH - BEST STEAK MONEY CAN BUY! SERVED WITH BAKED POTATO AND VEGETABLE 56

U.S.D.A. CHOICE GRADED BEEF

J.J. HAMLEY FILET - 8 oz
EATS LIKE PRIME, SERVED WITH PORT DEMI-GLACE, MASHED POTATOES AND VEGETABLE 45

TOP Sirloin - 8 oz
AMERICAN KOBEE BREATH PREPARED WITH YOUR CHOICE OF HAMLEY SPICE RUB, DEMI-GLACE WITH PEPPERCORN, OR EL GAUCHO STYLE WITH CHIMICHURRI, SERVED WITH MASHED POTATOES AND VEGETABLE 35

SLOW ROASTED PRIME RIB
(As Long as it Lasts)
SLOW COOKED TO PERFECTION, SERVED WITH BAKED POTATO AND VEGETABLE 10 oz | 40 oz | 14 oz | 52

RANCH COOKIN’

BABY BACK RIBS
HALF RACK SLOW ROASTED BABY BACK RIBS WITH HAMLEY SIGNATURE BBQ SAUCE, SERVED WITH COLESLAW AND HOUSE FRIES 24

GRANDMA’S ROAST BEEF DINNER
TENDER ROAST BEEF COVERED WITH OUR HAMLEY SIGNATURE BROWN GRAVY, SERVED WITH MASHED POTATOES AND VEGETABLE 20

LIVER AND ONIONS
BEEF LIVER AND ONIONS COOKED IN BACON, SERVED WITH MASHED POTATOES, HAMLEY BROWN GRAY AND CORN 18

MARSALA CHICKEN
GRILLED CHICKEN BREAST TOPPED WITH OUR CREAMY MUSHROOM MARSALA SAUCE, SERVED WITH ROASTED RED POTATOES AND VEGETABLE 19

BEef STROGANOFF
PRIME RIB STROGANOFF WITH SAUTÉED ONIONS AND MUSHROOMS OVER A BED OF EXTRA WIDE EGG NOODLES 20

COWBOY CORDON BLEU
GOLDEN FRIED CHICKEN BREAST STUFFED WITH HAM AND MUSHROOM CHEESE SAUCE, SERVED WITH MASHED POTATOES AND VEGETABLE 22

FIRE ROASTED SALMON
SALMON FILET WITH YOUR CHOICE OF LEMON DILL BUTTER OR MAPLE CHILI GLACE, SERVED WITH ROASTED RED POTATOES AND VEGETABLE 27

COUNTRY FRIED STEAK
BEEF CUBE STEAK COATED IN HAMLEY SPECIAL BREADING, SERVED WITH MASHED POTATOES, HAMLEY CREAMY GRAY AND CORN 23

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

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CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE THE RISK OF FOODBorne ILLNESS.

According to the United States Department of Agriculture (USDA), consumption of raw or uncooked meats, poultry, seafood or shellfish may increase the risk of foodborne illness. A gratuity of 18% may be added to groups of 8 or more.

Entrée | Side | 10 | 5

Add to any meal
Load Your Potato 3 | Grilled Chicken 5 | Grilled Salmon 6 | Sautéed Mushrooms 5

Ranch Service at 5 PM Daily

The Cowboy
Half Pound Ground Chuck with Applewood Smoked Bacon, Cheddar Cheese, Grilled Onions, Lettuce, Tomato and Signature Hamley BBQ Sauce on a Toasted Bun, Served with House Fries 14

California Cowgirl
Half Pound Ground Chuck with Swiss Cheese, Bacon, Avocado, Lettuce, Tomato and Mayo on a Toasted Bun, Served with House Fries 14

Steakhouse Loaded Cheeseburger
Half Pound Ground Chuck with Cheddar and Pepper Jack Cheese, Grilled Onions, Lettuce, Tomato, Pickles and Thousand Island Dressing on a Toasted Bun, Served with House Fries 13

Ranch Garden Salad
Crisp Iceberg and Romaine Lettuce Tossed in Caesar Dressing, Topped with Sundried Cranberries, Apple, Chèvre Cheese and Toasted Almonds 11

Cranberry Spinach
Fresh Spinach Tossed in Apple Cider Vinaigrette, Topped with Sunried Cranberries, Apple, Chèvre Cheese and Toasted Almonds 11

Sandwiches

Rancher Chicken Sandwich
Grilled Chicken Breast, Applewood Smoked Bacon, Cheddar Cheese, Onion, Tomato, Lettuce and Hamley Sauce on a Toasted Bun, Served with House Fries 13

Prime Rib Dip
Tender Sliced Prime Rib, Caramelized Onions and Mozzarella Cheese Served on a Soft Roll with Au Jus and House Fries 16

Sautéed Mushrooms
Button Mushrooms Sautéed in White Wine Butter and Bacon 11

Calamari
Lightly Breaded In-House and Kicked Up with Hamley Spice Rub, Golden Fried, Served with Hamley Sauce 14

Vaquero Artichoke Dip
Warm, Creamy Artichoke and Spinach Dip, Served with Warm Pita Bread 12

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