

HAMLEY & CO.

The Family...

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. Hamley Steakhouse opened to rave reviews in June 2007.

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 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

The Legend continues...

The history of the Old West was built upon the cowboy verses 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 27 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 1949 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 now take pride in keeping this western icon alive for generations to come. Then as it is today, Tribal members, Cowboys and locals grew up knowing that visiting the Hamley store is considered a special event. The quality and tradition the Hamley name was worth the trip. Today the Hamley & Co. business, continue to craft exquisite merchandise and saddles. It exists parallel to a modern day world, where we are reminded of the value of handmade quality, family traditions and a vision that drives your passion. J.J. Hamley is quoted as saying "Quality articles are made for men who are tired of the extravagance of buying cheap things." Today, through our ownership, we are keeping the commitment of skilled craftsmanship a Hamley tradition.

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 restaurant; 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



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STEAKHOUSE & SALOON

*U.S.D.A prime beef &
traditional ranch cookin'*

H A M L E Y S T E A K H O U S E . C O M

Owned by CTUIR  operated by Wildhorse Resort & Casino

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 **16**

SAUTÉED MUSHROOMS

BUTTON MUSHROOMS SAUTÉED IN WHITE WINE BUTTER AND BACON **12**

CALAMARI

LIGHTLY BREADED IN-HOUSE AND KICKED UP WITH HAMLEY SPICE RUB, GOLDEN FRIED, SERVED WITH HAMLEY SAUCE **15**

VAQUERO ARTICHOKE DIP

WARM, CREAMY ARTICHOKE AND SPINACH DIP, SERVED WITH WARM PITA BREAD **13**

HOUSEMADE SOUPS

CLASSIC ONION | SOUP OF THE DAY

Cup | **5** Bowl | **7**

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 | **10** Side | **5**

CRANBERRY SPINACH

FRESH SPINACH TOSSED IN APPLE CIDER VINAIGRETTE, TOPPED WITH SUNDRIED CRANBERRIES, APPLE, CHÈVRE CHEESE AND TOASTED ALMONDS
Entrée | **11** Side | **6**

COWBOY CAESAR

CRISP ROMAINE LETTUCE TOSSED IN CAESAR DRESSING, TOPPED WITH CROUTONS AND FRESHLY GRATED PARMESAN CHEESE
Entrée | **10** Side | **5**

ADD TO ANY SALAD

GRILLED CHICKEN **6**
GRILLED SALMON **7**

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 **15**

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 **14**

CALIFORNIA COWGIRL

HALF POUND GROUND CHUCK WITH SWISS CHEESE, BACON, AVOCADO, LETTUCE, TOMATO AND MAYO ON A TOASTED BUN, SERVED WITH HOUSE FRIES **15**

PARMESAN MUSHROOM SWISS

HALF POUND GROUND CHUCK WITH SWISS CHEESE, GARLIC PARMESAN SAUTÉED MUSHROOMS AND MAYO ON A TOASTED BUN, SERVED WITH HOUSE FRIES **14**

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 **14**

PRIME RIB DIP

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

CONSUMING 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

STEAKS

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 - BEST STEAK MONEY CAN BUY! SERVED WITH BAKED POTATO AND VEGETABLE **59**

U.S.D.A. CHOICE GRADED BEEF

J.J. HAMLEY FILET - 8oz

EATS LIKE PRIME, SERVED WITH PORT DEMI-GLACE, MASHED POTATOES AND VEGETABLE **48**

TOP SIRLOIN - 8oz

AMERICAN KOBE BEEF PREPARED WITH YOUR CHOICE OF HAMLEY SPICE RUB, DEMI-GLACE WITH PEPPERCORN, OR EL GAUCHO STYLE WITH CHIMICHURRI, SERVED WITH MASHED POTATOES AND VEGETABLE **38**

SLOW ROASTED PRIME RIB

(As Long as it Lasts)

SLOW COOKED TO PERFECTION, SERVED WITH BAKED POTATO AND VEGETABLE 10oz | **42** 14oz | **54**

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 Chicken **6** | Grilled Salmon **7** | Sautéed Mushrooms **6**

RANCH COOKIN'

BABY BACK RIBS

HALF RACK SLOW ROASTED BABY BACK RIBS WITH HAMLEY SIGNATURE BBQ SAUCE, SERVED WITH COLESLAW AND HOUSE FRIES **26**

MARSALA CHICKEN

GRILLED CHICKEN BREAST TOPPED WITH OUR CREAMY MUSHROOM MARSALA SAUCE, SERVED WITH ROASTED RED POTATOES AND VEGETABLE **21**

GRANDMA'S ROAST BEEF DINNER

TENDER ROAST BEEF COVERED WITH OUR HAMLEY SIGNATURE BROWN GRAVY, SERVED WITH MASHED POTATOES AND VEGETABLE **22**

BEEF STROGANOFF

PRIME RIB STROGANOFF WITH SAUTÉED ONIONS AND MUSHROOMS OVER A BED OF EXTRA WIDE EGG NOODLES **22**

LIVER AND ONIONS

BEEF LIVER AND ONIONS COOKED IN BACON, SERVED WITH MASHED POTATOES, HAMLEY BROWN GRAVY AND CORN **19**

COUNTRY FRIED STEAK

BEEF CUBE STEAK COATED IN HAMLEY SPECIAL BREADING, SERVED WITH MASHED POTATOES, HAMLEY CREAMY GRAVY AND CORN **25**

FIRE ROASTED SALMON

SALMON FILET WITH YOUR CHOICE OF LEMON DILL BUTTER OR MAPLE CHILI GLACE, SERVED WITH ROASTED RED POTATOES AND VEGETABLE **30**

FRIED SHRIMP DINNER

SIX LARGE TIGER SHRIMP GOLDEN FRIED TO PERFECTION, SERVED WITH A BAKED POTATO AND VEGETABLE **22**

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

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