

Parkway GRILLE

Breakfast Menu

CHEF SPECIALTIES

Two Eggs with Bacon, Smoked Ham or Sausage
the classic presentation of two eggs any style, with your choice of thick cut Bacon, Smoked Ham or Sausage
Breakfast potatoes 13.00

Home Style Biscuits and Gravy
two fluffy biscuits topped with country sausage gravy.
8.00

Smoked Salmon Lox & Bagel
traditional cold smoked Salmon served with a toasted bagel, slice of cream cheese, shaved onions, Italian capers.
14.00

Crisp Millet Cakes
Late summer vegetables with two poached Eggs, roasted pepper sauce 14.00

Flat Iron Steak and Eggs
Grilled 6 oz. Flat Iron steak cooked to order, two Eggs any style, hollandaise and Breakfast potatoes. 19.00

FROM THE GRIDDLE

Buttermilk Pancakes
with your choice of fresh blueberries, bananas, Strawberries or plain. 12.00

Cinnamon French Toast
three slices of egg bread griddled and served with fresh strawberries. 13.00

Belgian Waffle
Classic Thick Waffle. 13.00

On The Lighter Side

Continental Breakfast
Seasonal fresh fruit with your choice of muffin, Bagel or Toast. 9.00

yogurt Parfait
Plain Greek Yogurt, Granola, seasonal fruit and your choice of toasted bread. 7.00

SIDES

Bagel and Cream Cheese	4.00
Short Stack	7.00
Oatmeal or Granola	6.00
Cold Cereal	4.00
Half Grapefruit	3.00
Seasonal Fruit Plate	6.00
Bacon, Sausage or smoked Ham	5.00
Fresh Muffin	3.00
Toast	2.00

OMELETS

All Egg Entrées are made with Fresh, Willamette Farms Eggs.
We Hope You Enjoy Them.

Mushroom and Gruyere Cheese
three egg omelet stuffed with Gruyere cheese, roasted mushrooms, accompanied with breakfast potatoes.
13.00

Denver
a classic three egg omelet, stuffed with diced ham, bell peppers, cheddar cheese and onions, served with breakfast potatoes 14.00

Pacific Northwest
Oregon Dungeness crab & bay shrimp, Mushrooms, Fresh Dill and Brie Cheese. Breakfast potatoes 17.00

THE BENEDICTS*

served with Breakfast Potatoes.

1860s -Credit is given to Delmonico's Restaurant, the very first restaurant or public dining room ever opened in the United States. In the 1860's, a regular patron of the restaurant, Mrs. LeGrand Benedict, finding nothing to her liking and wanting something new to eat for lunch, discussed this with Delmonico's Chef Charles Ranhofer, Ranhofer came up with Eggs Benedict. He has a recipe called Eggs a' la Benedick in his cookbook called The Epicurean published in 1894.

Traditional Eggs Benedict
English Muffins topped with smoked ham, two Poached Eggs and Hollandaise. 15.00

Dungeness Crab Cake Benedict
Toasted English Muffins topped with Dungeness Crab, two Poached Eggs and Hollandaise. 19.00

Country Benedict
Toasted English Muffins topped with Sausage Patties, two Poached Eggs and Country Gravy. 15.00

Bloody Mary's & Mimosas

Enjoy one of our Fabulous Hand-Crafted Bloody Mary's or Mimosas from our Bloody Mary & Mimosa Menu.

**Consuming raw or undercooked meats, poultry, seafood, shell- fish or eggs may increase your risk of foodborne illness.*

Please alert your server of any food allergies.

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Lunch Menu

Starters & Shareables

Hummus Plate	
Mediterranean Hummus, grilled pita, cucumbers, baby tomatoes, Olive	13.00
Crispy Dungeness Crab arancini	
Tarragon and lemon aiol	14.00
Samosas	
pastry stuffed with spiced potato	
Served with cilantro and mint chutney	9.00
Beer battered Onion Rings	
Mama lil's pepper dipping sauce	8.00
Flat Bread	
Ask your server for Today's Selection.	14.00
Jalapeño Bacon Wrapped Shrimp	
Goat Cheese, Pineapple Salsa	14.00
Fried mozzarella Cheese	
Creamy basil pesto aioli	9.00

SOUPS AND SIDE SALADS

Soup of The Day	CUP 5.00	BOWL 8.00
Baby Greens		
Tomatoes, carrots, shaved fennel herb vinaigrette		8.00
Caesar Salad*		
Parmesan and Garlic Croutons		9.00

ENTRÉE SALADS

Classic Caesar Salad*	
Classic	10.00
Grilled Chicken	15.00
Dungeness Crab	21.00
Grilled Salmon	17.00
Flat Iron Steak Salad g*	
Arugula, apples, glazed walnuts	
Bleu Cheese, cider vinaigrette	19.00
Italian chicken chop salad	
Spicy salami, cucumbers, tomatoes, olives,	
Parmesan and oregano vinaigrette	15.00
Asian Chicken Salad	
Orange marinated chicken, Sesame Seeds, Mandarin	
Oranges, Roasted cashews,	
Cilantro and Sesame-Ginger Dressing	15.00

Sandwiches & Other Fare

Classic Club Sandwich	
with French fries	12.00
Grilled Salmon sandwich	
with baby green salad	17.00
Reuben sandwich	
pastrami, Swiss Cheese, Sauerkraut,	
Russian dressing on rye	14.00
Spicy Chicken Breast Sandwich	
Tomatoes, lettuce, mama lil's dressing, Cheddar	
cheese,avocado, French Fries	13.00
Fish Tacos	
Spiced Oregon Rockfish, shaved cabbage pineapple	
salsa Verdi Rice	12.00
Cup and a Half	
Half chicken Salad Sandwich with a	
Cup of Soup of the Day	9.00
Fish & Chips	
Two-piece Pacific cod, coleslaw,	
tartar sauce, French fries	15.00
Penne alla vodka sauce	
Plum tomatoes, vodka, chili flake ,garlic	15.00

Daily Lunch Specials

Monday	
Prime Rib Dip, horseradish,	
Au Jus, French fries	14.00
Tuesday	
Meatloaf sandwich with fries	13.00
Wednesday	
Spaghetti with Lamb ragu, parmesan	16.00
Thursday	
Sweet Baby back ribs with coleslaw	
and fries	14.00
Friday	
Fish of the Day	M/p
Saturday & Sunday	
Chef's Choice	m/p

Burgers*

1/2 Pound Ground Chuck, Brioche Bun, French Fries	
Old school Burger	
Lettuce, Tomato, Red Onion, special sauce	13.00
Parkway Burger	
Smoked cheddar, roasted red onion, arugula	
Tomatoes, whole grain mustard sauce	15.00

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Dinner Menu

Starters & Shareables

Hummus Plate <i>Mediterranean Hummus, Grilled pita Bread, Cucumbers , baby tomatoes, Olives</i>	13.00
Salami and cheese <i>Chef's selection of salamis, artisan cheese Grilled bread, mustards and olives</i>	16.00
Crispy Dungeness Crab arancini <i>Tarragon and lemon aioli</i>	14.00
Gourmet Onion Rings <i>Sriracha Ranch Dipping Sauce</i>	8.00
Samosas <i>pastry stuffed with spiced potato Served with cilantro and mint chutney</i>	10.00
Flat Bread <i>Ask your server for Today's Selection.</i>	14.00
Jalapeño Bacon Wrapped Shrimp <i>Goat Cheese , Pineapple Salsa</i>	14.00
Fried mozzarella Cheese <i>Creamy basil pesto aioli</i>	9.00

SOUPS & SIDE SALADS

Soup of The Day	CUP 5.00	BOWL 8.00
Baby greens <i>Tomatoes, carrots, shaved fennel herb vinaigrette</i>		8.00
Caesar Salad* <i>Parmesan and Garlic Croutons</i>		9.00

ENTRÉE SALADS

Classic Caesar Salad* <i>Classic Grilled Chicken Dungeness crab Grilled Salmon</i>	11.00 15.00 21.00 17.00
Italian chicken chop salad <i>Spicy salami, cucumbers, tomatoes, olives, Parmesan and oregano vinaigrette</i>	15.00
Flat Iron Steak Salad g* <i>Arugula, apples, glazed walnuts Bleu Cheese, cider vinaigrette</i>	19.00
Asian Chicken Salad <i>Orange marinated chicken, Sesame Seeds, Mandarin Oranges, Roasted cashews, Cilantro and Sesame-Ginger Dressing</i>	15.00

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ENTRÉE'S

<i>Served with your choice of Mashed Potatoes, French Fries or Basmati Rice.</i>	
Roasted Chicken <i>Mushrooms, chive whipped Mashed Potatoes & Sherry sauce</i>	24.00
Apple glazed Pork short ribs <i>with creamy polenta, baby carrots, cider jus</i>	26.00
Seared wild Salmon <i>Roasted broccoli, black rice, curry beurre fondu</i>	29.00
Fish & Chips <i>Pacific cod, coleslaw, tartar sauce, French fries</i>	18.00
Penne alla vodka sauce <i>Plum tomatoes, vodka, chili flake ,garlic, Basil and parmesan</i>	16.00
Mac & cheese <i>Creole roasted chicken, roasted peppers Bacon, Oregon cheddar, parmesan</i>	19.00

From the Butcher

Grilled Flat Iron Steak 6oz	24.00
Grilled New York Steak 12oz <i>Prepared with roasted garlic potatoes, Seasonal vegetables, herb butter and madeira</i>	34.00

Daily Dinner Specials (5pm 'til Sold Out)

Monday <i>Meatloaf with mash potatoes</i>	21.00
Tuesday <i>Roasted Duck breast, smoked wheat Quince sauce, market vegetables</i>	26.00
Wednesday <i>Spaghetti with Lamb ragu, parmesan</i>	19.00
Thursday <i>Baby back ribs with coleslaw and fries</i>	19.00
Friday <i>Catch of the day</i>	m/p
Saturday & Sunday <i>Prime Rib, Au Jus, Horseradish Sauce</i>	34.00

Burgers*

<i>1/2 Pound Ground Chuck, Brioche Bun, French Fries (beyond burger add 2.00)</i>	
Old school Burger <i>Lettuce, Tomato, Red Onion, special sauce</i>	13.00
Parkway Burger <i>Smoked cheddar, roasted red onion, arugula Tomatoes, whole grain mustard sauce</i>	15.00