# *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.*

# *Parkway* GRILLE

# 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** GF*
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

## 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

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert your server of any food allergies.*

# Parkway Grille

# Dinner Menu

## Starters & Shareables

### Hummus Plate
Mediterranean Hummus, Grilled pita Bread,
Cucumbers , baby tomatoes, Olives 13.00

### Salami and cheese
Chef's selection of salamis, artisan cheese
Grilled bread, mustards and olives 16.00

### Crispy Dungeness Crab arancini
Tarragon and lemon aioli 14.00

### Gourmet Onion Rings
Sriracha Ranch Dipping Sauce 8.00

### Samosas
pastry stuffed with spiced potato
Served with cilantro and
mint chutney 10.00

### 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 & 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 11.00
Grilled Chicken 15.00
Dungeness crab 21.00
Grilled Salmon 17.00

### Italian chicken chop salad
Spicy salami, cucumbers, tomatoes, olives,
Parmesan and oregano vinaigrette 15.00

### Flat iron Steak Salad gf*
Arugula, apples, glazed walnuts
Bleu Cheese, cider vinaigrette 19.00

### Asian Chicken Salad
Orange marinated chicken, Sesame Seeds,
Mandarin Oranges, Roasted cashews,
Cilantro and Sesame-Ginger Dressing 15.00

**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.*

## Entrée's

*Served with your choice of Mashed Potatoes, French Fries or Basmati Rice.*

### Roasted Chicken
Mushrooms, chive whipped Mashed Potatoes
Sherry sauce 24.00

### Apple glazed Pork short ribs
with creamy polenta, baby carrots, cider jus 26.00

### Seared wild Salmon
Roasted broccoli, black rice, curry
beurre fondu 29.00

### Fish & Chips
Pacific cod, coleslaw, tartar sauce,
French fries 18.00

### Penne alla vodka sauce
Plum tomatoes, vodka, chili flake ,garlic
Basil and parmesan 16.00

### Mac & cheese
Creole roasted chicken, roasted peppers
Bacon, Oregon cheddar, parmesan 19.00

### From the Butcher

**Grilled Flat Iron Steak 6oz** 24.00
**Grilled new york Steak 12oz** 34.00
Prepared with roasted garlic potatoes,
Seasonal vegetables, herb butter and madeira

## Daily Dinner Specials
(5pm 'til Sold Out)

### Monday
Meatloaf with mash potatoes 21.00

### Tuesday
Roasted Duck breast, smoked wheat
Quince sauce, market vegetables 26.00

### Wednesday
Spaghetti with Lamb ragu, parmesan 19.00

### Thursday
Baby back ribs with coleslaw
and fries 19.00

### Friday
Catch of the day m/p

### Saturday & Sunday
Prime Rib, Au Jus, Horseradish Sauce 34.00

## Burgers*

*1/2 Pound Ground Chuck, Brioche Bun, French Fries (beyond burger add 2.00)*

### 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