

# PARKWAY GRILLE

## Breakfast Take Out Menu (6am – 9am)

### 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*

### 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 with 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*

### SIDES

Bagel & Cream Cheese	4.00
Oatmeal or Granola	6.00
Half Grapefruit	3.00
Bacon, Sausage or Smoked Ham	5.00
Toast	2.00

Short Stack	7.00
Cold Cereal	4.00
Seasonal Fruit Plate	6.00
Fresh Muffin	3.00

Contact the Front Desk to Place Your Order

# PARKWAY GRILLE

Dinner Take Out Menu (4pm – 9pm)

## Starters & Shareables

### Hummus Plate

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

### Spicy Honey Glazed Chicken Wings

½ dozen wings 9.00

### Samosas

Pastry stuffed with spiced potato Served with cilantro and mint Chutney, date & tamarind sauce 10.00

### Flat Bread

Ask your server for Today's Selection. 14.00

### Grilled Shrimp

Pineapple braised pork belly, jalapeno crema, spicy pineapple salsa 14.00

### Fried mozzarella Cheese

Creamy basil pesto aioli 7.00

## Soup 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

Add Grilled Chicken 15.00

Add Dungeness crab 19.00

## Entrée Salads

### Flat Iron Steak Salad g\*

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

## Entrée's

### Roasted Chicken

Mushrooms, haricots vert, chive whipped Mashed Potatoes & Sherry sauce 24.00

### Apple glazed Pork short ribs

with creamy polenta, baby carrots, cider jus 26.00

### Fish & Chips

Pacific cod, coleslaw, tartar sauce, French fries 21.00

### Mac & cheese

Creole roasted chicken, roasted peppers  
Bacon, Oregon cheddar, parmesan 19.00

## From the Butcher

Grilled Flat Iron Steak 6oz 24.00

Prepared with roasted garlic potatoes, Seasonal vegetables, herb butter and madeira

## 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

\*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.

Call 503-855-0996 to Place Your Order, Pick Up Only  
Receive 20% Off Your First Order

# PARKWAY GRILLE

## Take Out Menu

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### Starters & Shareables

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#### **Hummus Plate**

*Mediterranean Hummus, grilled pita Bread,  
cucumbers , baby tomatoes, olives 13.00*

#### **Crispy Dungeness Crab arancini**

*Tarragon and lemon aioli 14.00*

#### **Salami and cheese**

*Chef's selection of salamis, artisan cheese  
grilled bread, mustard and olives 16.00*

#### **Samosas**

*Pastry stuffed with spiced potato  
served with cilantro and  
mint chutney 10.00*

#### **Grilled Shrimp**

*Pineapple braised pork belly, jalapeno crema, spicy pineapple salsa 14.00*

#### **Baby greens gf**

*Tomatoes, carrots, shaved fennel  
herb vinaigrette 8.00*

#### **Classic Caesar Salad**

*Parmesan and garlic Croutons 9.00*

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### ENTRÉE'S

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#### **Roasted Chicken gf**

*Mushrooms, haricots vert, chives, whipped mashed potatoes  
Sherry sauce 26.00*

#### **Apple glazed Pork short ribs gf**

*with creamy polenta, baby carrots, cider jus 26.00*

#### **Seared wild Salmon gf**

*Roasted broccoli, black rice, curry  
beurre fondu 29.00*

#### **Asian Chicken Salad gf**

*Orange marinated chicken, Sesame Seeds,  
Mandarin Oranges, Roasted cashews,  
Cilantro and Sesame-Ginger Dressing 15.00*

#### **Penne alla vodka sauce**

*Plum tomatoes, vodka, chili flake, garlic, Basil and Parmesan 16.00*

#### **Parkway Burger**

*Smoked cheddar, roasted red onion, arugula  
Tomatoes, whole grain mustard sauce 15.00*

#### **Mac & cheese**

*Creole roasted chicken, roasted peppers  
Bacon, Oregon cheddar, Parmesan 19.00*

#### **Grilled New York Steak 12oz**

*Prepared with roasted garlic potatoes,  
seasonal vegetables, herb butter and Madeira 34.00*