

Open Tuesday-Saturday
Dinner 4-9:00pm
Happy Hour 4-5pm
parkwaygrille.com 503-855-0996

## **Starters & Shareables**

Soup of The Day	Cup 7	Bowl 9
Roasted Spring Carrots gf* Baby Spring Carrots Roasted with Curry, Tahini dressing		9
<b>Bruschetta</b> Crushed Fava Beans Salad, Piccante Salami, Arugula, Mint, Miticrema		10
Samosas Pastry Stuffed with Spiced Potato, Served with Cilantro Chutney		9
Parkway Platter (serves 2-4) Chef's Selection of Salami, Artisan Cheese, Hummus, Pickled Vegetables, Must	ards, and O	21 lives
Siri Farm Greens gf* Shaved Carrots, Easter Egg Radish, Cucumbers, Pumpkin Seeds, Herb Vinaigre	tte	12
Little Gem Wedge Salad gf* Asparagus, Peas, Radish, Cucumber, Sunflower Seeds, Avocado, Feta, Lemon V	/inaigrette	14
Caesar Salad Traditional with Garlic, Parmesan and Anchovy Dressing, Croutons Add: Grilled Chicken Add: Wild Smoked Chinook Salmon		12 18 21
Entrée's		
Roasted Sumac Chicken gf* English Pea Risotto, Tarragon, Parmesan, Crisp Speck, Pea Tendrils		28
Saffron Braised Lamb Shank Spring Carrots, Fregola Sarda, Preserved Apricots, Pistachios, Mint		38
Spring Cacio e Pepe Housemade Tagliatella, Fava Beans, Pecorino Romano, Cracked Black Pepper		21
Fish & Chips Beer Battered Pacific Cod, Coleslaw, Tartar Sauce, House Cut French Fries		22
Pan Roasted Alaskan Halibut ** Snap Peas, Gold Potatoes, Spring Salsa Verde, Crisp Spring Onion		36
Grilled 12oz New York Steak ** gf* Pressed Marble Potatoes, Asparagus, Herb Butter, Madeira Sauce, Watercress		38
Parkway Burger **  Smoked Cheddar, Leaf Lettuce, Tomato, Roasted Onion, Tangy Worcestershi Potato Bun, House Cut French Fries  Add: smoked bacon 2.00 Add: fried egg 1.00	re Sauce,	16

gf\* Gluten Free

<sup>\*\*</sup> Consuming Raw or Undercooked Meats, Poultry, Seafood, Shell-fish or Eggs May Increase Your Risk of Foodborne Illness.