

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 Brussel Sprouts gf* Chestnut and Wholegrain Mustard Vinaigrette		9
Baked Goat Cheese Apple and Fig Jam, Roasted Walnuts, and Grilled Pearl Bakery Pugliese		12
Samosas Pastry Stuffed with Spiced Potato, Served with Tamarind and Date, Cilantro C	hutney,	10
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* Red Grapes, Pistachio, Radish, Carrots, Parmesan, White Balsamic Vinaigrette		13
Autumn Arugula Salad gf* Arugula, Treviso, Roasted Pecans, D'anjou Pear, Maple Vinaigrette, Blue Chees	se	14
Caesar Salad Traditional with Garlic, Parmesan and Anchovy Dressing, Croutons Add: Grilled Chicken Add: Wild Smoked Chinook Salmon		13 19 21
Entrée's		
Roasted Herb Chicken Autumn Vegetable Veloute, Herb Crumble		28
Cider Glazed Pork Chop gf** Cider And Truffled Glaze Pork Chop, Creamy Polenta, Grilled Apple and Endi	ve Salad	30
Autumn Ravioli Housemade Ravioli, Roasted Squash, Autumn Spices, Parmesan, Sage, Spiced P	'umpkin See	<b>22</b>
Fish & Chips Beer Battered Pacific Cod, Coleslaw, Tartar Sauce, House Cut French Fries		22
Pan Roasted Petrale Sole gf* Sole Basted in Orange Miso Brown Butter, Delicata Squash, Wild Rice		32
New York Steak Frites** Grilled NY Steak, Blue Cheese Vinaigrette, Dirty Fries with Mushroom Gravy		38
Parkway Burger **  Maple Smoked Cheddar, Arugula, Pickles, Roasted Onion, Tangy Worcestersh Potato Bun, House Cut French Fries  Add: smoked bacon 2.00 Add: fried egg 1.00	iire 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.