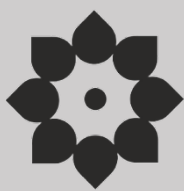


Dinner Menu

SMALL PLATES

Artisanal Bread	8
Chef's Daily Selection of Local Delicacies	
Korean Style Wings gf	14
Ginger, Garlic, Fish Sauce, Gochujang, Cilantro, Mint, Crispy Garlic Chips	
Grilled Octopus gf	16
Spanish Chorizo, Papas Bravas, Roasted Peppers, Saffron Cream, Salsa Verde, Saba	
Tempura Green Beans	10
Sichuan Peppercorn, Garlic, Ginger, Red Chili Mayo, Crispy Chicken Skin, Green Onions	
Porkstrami Bites	12
Smoked Pork Belly, Russian Dressing, Pickled Red Cabbage, Gruyere Cheese, Toasted Rye	
Bao Buns	13
Slow Roasted Pork Belly, Pickled Daikon & Carrots, Hoisin Sauce, Soft Steamed Buns	
Grilled Steak Medallions gf	18
Sous Vide Shoulder Tender, Green Goddess Aioli, Egg, Capers, Crispy Potatoes, Arugula, Pickled Mustard Seeds, Bone Marrow Butter	
Samosas v	10
Pastry Stuffed with Spiced Potato, Cilantro & Mint Chutney, Tamarind	
Loaded Baked Potato Bites gf	10
Duck Fat Potatoes, Mozzarella, Bacon, Chives, Sour Cream	
House Cut French Fries gf	6
Russet Potatoes, Sea Salt, Black Pepper	
Grilled Cheese and Tomato Soup	12
Parmesan Butter, Tomato Jam, Mozzarella	
Smoked Pork Belly Smash Burger	9
1/4-Pound Beef, Brioche, Cheddar, Onion, Smoked Pork Belly, Tomato Jam, Arugula	
French Onion Soup	11
24 Hour Slow Simmered Beef Broth, Caramelized Onions, Crostini, Gruyere	
Parkway Salad gf/v	Half 8 Full 14
Mixed Greens, Red Wine Pears, Oregon Blue Cheese, Hazelnuts, Balsamic	
Caesar Salad	Half 8 Full 14
Garlic, Parmesan, Asiago, Croutons	

Add: Chicken 6 Salmon* 8



PARKWAY
GRILLE
BAR + RESTAURANT

LARGE PLATES

Grilled Ribeye gf

38

Roasted Yukon Gold Potatoes, Beef Demi-Glace, Seasonal Vegetables, Crispy Onions

Grilled Shoulder Tender Steak

32

Gorgonzola Cream Sauce, Seasonal Vegetables, Potatoes, Bacon, Gremolata, Red Peppers

Grilled Salmon

29

Rosemary fig Demi, Roasted Potatoes, Seasonal Vegetables, Chard, Gremolata

Lamb Tikka Masala

26

Tender grilled Lamb in a Savory Creamy Tomato Sauce, Cumin Rice, Naan, Cilantro-Mint Chutney

Chicken Alfredo Fettuccine

22

Grilled Chicken, Creamy Garlic Alfredo Sauce, Fettuccini, Parmesan

Spring Risotto

21

Creamy Arborio Rice, Sugar Snap Peas, Asparagus, Mushrooms, Parmesan Broth, Mascarpone Cheese, Lemon Zest and Red Wine Reduction

Add: Chicken 6

Salmon* 8

Hearty Grain Bowl

18

Quinoa, Farro, Spinach, Mixed Greens, Harissa Vinaigrette, Mangos, Feta, Avocado, Grilled Lemon, Candied Walnuts, and Marinated Peppers

Add: Chicken 6

Salmon* 8

BURGERS

Served with House Cut French Fries

Smoked Bacon \$3

Fried Egg* \$2

Plant Based Patty \$1

Gluten Free Bun \$1

Parkway Smash Burger*

17

Tillamook White Cheddar, Burger Sauce, Iceberg Lettuce, Pickled Red Onion, Tomato

Oregon Blue Cheese Smash Burger*

18

Fig Jam, Applewood Bacon, Arugula
Garlic Aioli, Oregon Blue Cheese, Crispy Onions

French Onion Smash Burger*

17

Caramelized Onions, Gruyere, Garlic Aioli, 24-Hour Beef Broth

DESSERT

Seasonal Bread Pudding

9

Croissant, Vanilla Custard, Seasonal Fruit Compote, Vanilla Ice Cream

Marionberry & Pear Pot Pie

10

Puff Pastry, Caramelized Lemon Sugar, Vanilla Ice Cream

Affogato

9

Biscotti, Chocolate, Espresso, Vanilla Ice Cream

3 Scoops of Ice Cream

6

Vanilla or Chocolate

An 18% gratuity will be applied to all Room Service orders.