

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.

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 <u>The Epicurean</u> 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.



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 fenned	l herb vinaigrette	8.00
Caesar Salad* Parmesan and Garlic Croute	ons	9.00

ENTRÉE SALADS

Classic Caesar Salad* Classic Grilled Chicken Dungeness Crab Grilled Salmon	10.00 15.00 21.00 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	15.00

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	15.00
Tomatoes, whole grain mustard sauce	15.00

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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

BOWL 8.00

Soup of The Day CUP 5.00

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 of*

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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

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ENTRÉE'S

Served with your choice of Mashed Potatoes, French Fries or Rasmati 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 60z	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