

# ENTREES

## BEEF SHORT RIBS

*Space Stout* braised with creamy polenta, roasted sweet onions & seasonal veggies. Served with horseradish cream sauce \$15.95

## HALIBUT FISH & CHIPS

Dipped in our *Hop Monkey IPA* beer batter and fried until crispy & golden brown. Served with fries, coleslaw & tartar sauce. \$14.95

## BABY BACK RIBS

A half rack of baby back ribs, smothered in our own *Organic Free Range Red* BBQ sauce. Served with jalapeño mac & cheese and seasonal veggies. \$13.95

## HAZELNUT CRUSTED PACIFIC ROCKFISH

With herb roasted potatoes, seasonal veggies, beet-citrus relish & basil-oil. \$12.95

## GOAT CHEESE STUFFED RISOTTO CAKES

With portobello mushroom, baby spinach & topped with tomato-olive-artichoke ragout and basil-oil. \$11.95

## BUTTERNUT SQUASH RAVIOLI

With baby spinach, apples, delicata squash & crispy onions in a sage-brown butter sauce with dried cherries. \$10.95

## GRILLED 12OZ CHIPOTLE-HONEY RIBEYE

With red wine shallot butter, crispy onions, jalapeño mac & cheese and seasonal veggies. \$16.95

## SEAFOOD FETTUCINI

Shrimp, rockfish & mussels with fennel and baby spinach in a tomato saffron cream sauce. \$11.95

## PAN ROASTED FREE RANGE CHICKEN

Topped with *Tree Hugger Porter*-pumpkin seed mole sauce, served with sweet potato-vanilla puree & seasonal veggies. \$12.95

## MAPLE CURED PORK CHOP

With *Tree Hugger Porter* sauce, sweet potato-vanilla puree & seasonal veggies. \$14.95

~~Fridays~~-Fresh fish special Market Price

~~Saturday~~-Prime Rib \$14.95

## ORGANICS Sustainable Beer Certified by Oregon Tilth

As part of our commitment to our community,  
we're doing our part to help the environment.  
We're proud to brew Portland Oregon's, original Certified Organic Beers.  
Our Organic Free Range Red ale and Organic Tree Hugger Porter are recognized  
not only as world class ales but also as environmentally-friendly brews.

We are proud to serve all natural beef, chicken, and pork that are hormone, antibiotic  
free and are fed natural diets that have no genetically modified grains,  
or animal by products. We are proud to partner with Painted Hills Beef, Draper  
Valley Farms, and Carlton Farms.

Laurelwood is a proud participant in Portland Composts-turning all our food waste into  
compost. At Battle Ground we will partner with local farmers to take our food waste thus helping to  
remove food from the waste stream and helping to significantly reduce the global  
warming impact from landfills, as decomposing food waste is a major source  
of the greenhouse gas methane.