

STARTERS

Fondue \$19

creamy fontina and gorgonzola fondue, apples, seasonal vegetables, baguette

French Onion Soup \$12

beef broth, crostini, gruyere and parmesan cheeses

Soup of the Day \$7 cup / \$12 bowl

Bread & Garlic Butter \$6

grand central bakery baguette, whipped roasted garlic butter

House-Cut French Fries \$5

Oysters \$20

1/2 dozen oysters on the half shell with apple mignonette, fresh grated horseradish

SALADS

Warm Cauliflower Salad \$18

hummus, roasted cauliflower, lacinato kale, golden raisins, curry vinaigrette

Beet Salad \$19

roasted beets, arugula, valencia orange, portland creamery goat cheese, candied walnuts, citrus vinaigrette

Bay Shrimp Salad* \$22

iceberg lettuce, oregon bay shrimp, creamy herb dressing, roasted tomatoes, feta cheese, capers

Salmon Apple Salad \$24

pan-seared king salmon, mixed greens, gala apple, honey roasted pecans, fontina cheese, pumpkin seeds, apple-maple vinaigrette

Add To Any Dish:

King Salmon \$10

Chicken Breast \$8

Prawns (3) \$12

Bay Shrimp \$8

Avocado \$2

Seasonal Vegetable \$7

Executive Chef: Elmer Santos

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition

SANDWICHES

with choice of french fries, mixed greens, or soup

Cubano \$19

slow-roasted pork shoulder, swiss cheese, prosciutto, pickled jalapeños and onions, garlic aioli, hoagie roll

Croque Monsieur \$18

ham, gruyere, dijonaise, grilled parmesan-cruste brioche bread

Fried Chicken Sandwich \$19

organic chicken breast, lettuce, tomato, pickles, spicy bbq mayonnaise, brioche bun

Porchetta Sandwich \$19

slow roasted pork belly, gremolata aioli, arugula, pickled red onion, grand central ciabatta roll

Haydn Steak Burger* \$19

house-ground short rib and chuck patty, lettuce, onion, tomato, brioche bun
add bacon, avocado, cheese \$2 each. sub Impossible vegan patty

ENTRÉES

Chicken Radiatore \$27

organic chicken breast, house-made pasta, cremini mushrooms, creamy tomato pesto, parmesan

Halibut \$38

pan seared halibut fillet, creamy artichoke heart puree, fingerling potatoes, asparagus, watercress and radish salad, lemon vinaigrette

Grilled Coulotte Steak* \$38

roasted yukon gold potatoes, wild mushroom, peppercorn sauce, horseradish gremolata

Pork Cheeks \$34

red wine braised pork cheeks, spaetzle, mushrooms, asparagus, pan sauce

Rotisserie Chicken \$34

brined organic bird, porcini mushroom mashed potatoes, seasonal vegetables, chicken demi

Porcini And Truffle Ravioli \$28

english peas, fire roasted bell peppers, garlic brown butter sauce, arugula salad with lemon vinaigrette parmesan and toasted hazelnuts

LUNCH *and* DINNER

11:30AM TO 10PM
WEDNESDAY TO SUNDAY