

## 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, dijonnaise, 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

### Manilla Clam Bucatini \$29

steamed clams, house made pork sausage, calabrian chilis, garlic-white wine butter sauce, crostini with olive & roasted tomato tapenade

### 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 Chop \$34

grilled Lan-Roc farm pork chop, fried parmesan polenta, wilted rainbow chard, smoked San Marzano tomato chutney

### Rotisserie Chicken \$34

brined organic bird, roasted potatoes, seasonal vegetables, mixed greens, piri piri sauce

### Porcini And Truffle Ravioli \$28

snap 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