

PARAGON

Restaurant & Bar

BANQUET LUNCH MENU

FIRST COURSE

AVAILABLE FOR AN ADDITIONAL CHARGE @ \$7.00 EA
(SELECT ONE)

SOUP OF THE DAY

TRADITIONAL CAESAR

LOCAL FIELD GREENS
WITH LOCAL HONEY VINAIGRETTE

WILD ARUGULA SALAD
ADD \$2
MARIONBERRY VINAIGRETTE, SHALLOTS,
CANDIED WALNUTS & GOAT CHEESE

SECOND COURSE

ENTRÉE PRICES INCLUDE ARTISAN BREAD, DESSERT & STUMPTOWN DRIP COFFEE SERVICE
(SELECT TWO)

COBB SALAD \$23.00
GRILLED CHICKEN BREAST, AVOCADO, BACON, TOMATO,
EGG & BLUE CHEESE WITH LOCAL HONEY VINAIGRETTE

STEAK FRITES \$24.00
RED WINE BUTTER SAUCE

STEELHEAD OR CHICKEN CAESAR SALAD \$25.00

STEELHEAD FILET \$23.00
CITRUS BEURRE BLANC, ROASTED YUKONS & GRILLED ASPARAGUS

GRILLED CHICKEN BREAST \$22.00
GREEN BEANS, GUINNESS BBQ SAUCE & ROASTED GARLIC MASHED POTATOES

VEGETARIAN PASTA \$21.00
FETTUCINI, WILD MUSHROOMS, BABY SPINACH,
GARLIC, WHITE WINE REDUCTION & GRANA PADANA

DESSERT COURSE

(SELECT ONE)

CHOCOLATE TRUFFLE CAKE
WITH RASPBERRY COULIS & VANILLA WHIPPED CREAM

PEACH COBBLER
TOPPED WITH SHORTBREAD COOKIE & VANILLA WHIPPED CREAM

LEMON BUTTERMILK PANNA COTTA
CANDIED LEMON PEEL

CORNMEAL POUNDCAKE
FRESH BERRIES & CARAMEL CRÈME FRAICHE

*SPECIAL EVENT MENUS ARE SUBJECT TO SEASONAL CHANGES