

PARAGON

Restaurant & Bar

STARTERS & SALADS

house-made soup cup 3.5 bowl 6

black mussels orange-sambuca butter, croute 11

calamari fennel, lemon, soy-lime ginger, apricot-jalapeno sauce 9.5

gorgonzola cheesecake tomato coulis, sweet basil oil, crostini 10

warm brussels sprouts crispy brussels, rogue oregon blue, daily's bacon, simmered farm egg, shallots, balsamic, local honey gastrique 11.5

butternut squash & bacon tart cream cheese, parmesan, porcini buerre blanc 9.5

roasted beets spiced golden beets, beluga lentils, red frilly mustard, feta cheese, saffron vinegar, virgin olive oil 9

caesar croutons, white anchovy fillet, parmesan 7.5

winter chicories endive, radicchio, escarole, grilled local pears, toasted hazelnuts, cider, pomegranate vinaigrette 9.5

wild arugula prosciutto, cara cara oranges, shaved asiago, simple meyer lemon vinaigrette 9

MAIN

local mushroom risotto wild mushrooms, white truffle oil, arborio rice, white wine, grana padano, pecorino romano 20

linguine house cured guanciale, fresh lemon, shaved fennel, garlic, sweet onion, radicchio, cream, asiago 20

rainbow trout long cooked broccoli, roasted garlic mashed potatoes, roasted onion bacon vinaigrette 20

pan seared salmon sweet potato & smoky ham hock hash, walla walla onions, purple kale, sage brown butter 23

grilled pork chop beer brined, bob's red mill faro, shaved brussels sprouts, baby carrots, cider bourbon reduction 20

roasted half chicken sautéed spinach, mac-n-cheese, thyme jus 18.5

braised pot roast mashed potatoes, seasonal vegetables 18.5

steak frites painted hills skirt steak, duck fat roasted fingerling potatoes, seasonal squash, roasted garlic gravy 22

prime rib mashed potatoes, creamed spinach, au jus, horseradish sour cream 25

SIDES 5

mashed potatoes

sautéed spinach

duck fat roasted fingerling potatoes

shaved brussels sprouts & bacon

mac-n-cheese

DESSERTS 7.5

butter pecan bread pudding warm banana bourbon sauce

apple cinnamon crisp oatmeal topping, vanilla ice cream

tiramisu mascarpone, ladyfingers, espresso, brandy, chocolate

paragon chip-wich vanilla ice cream, chocolate chip cookies, chocolate sauce

baked brownie cup warm fudge brownie, vanilla ice cream

ice creams & sorbets ask your server for today's selections

BRYAN WESTACOTT, GENERAL MANAGER SEBASTIAN MILLER, EXECUTIVE CHEF
PRIVATE BANQUET ROOMS AVAILABLE 18% GRATUITY ADDED FOR GROUPS OF 6 OR MORE
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