

PARAGON

Restaurant & Bar

LUNCH MENU AVAILABLE DAILY 11:30 – 4:00PM

WINES BY THE GLASS

CHAMPAGNE AND SPARKLING WINES

TREVISIOL PROSECCO EXTRA DRY, ITALY, NV \$8.50/34.00
GRUET BLANC DE NOIRS, NM, NV (HALF BOTTLE) \$28.00
GOSSET GRANDE BRUT, FRANCE, NV (HALF BOTTLE) \$47.00

WHITE

PARAGON CHARDONNAY, NAPA, NV \$7.50/30.00
ALOIS LAGEDER PINOT GRIGIO, ITALY, 2009 \$7.75/31.00
BARON SAUVIGNON BLANC, FRANCE, 2008 \$7.75/31.00
CHATEAU STE. MICHELLE CHARDONNAY, WA, 2008 \$7.75/31.00
DR. LOOSEN RIESLING, MOSEL, GERMANY, 2008 \$7.75/31.00
HAUT-RIAN SÉMILLON-SAUV BLANC, FR, 2009 \$7.75/31.00
CONDES DE ALBAREI ALBARIÑO, SPAIN, 2009 \$8.00/32.00
PROVENZA CHIARETTO ROSÉ, GARDA, ITALY, 2009 \$8.00/32.00
WACHAU GRÜNER VELTLINER, AUSTRIA, 2007 \$8.00/32.00
J. ALBIN PINOT GRIS, OREGON, 2009 \$8.50/34.00
TRINQUEVEDEL ROSÉ, TAVEL, FRANCE, 2009 \$8.50/34.00

RED

PARAGON CABERNET SAUVIGNON, NAPA, NV \$7.50/30.00
PARAGON PRIVATE LABEL MERLOT, NAPA, NV \$7.50/30.00
ALAMOS MALBEC, MENDOZA, ARGENTINA, 2009 \$7.75/31.00
D'ARENBERG SHIRAZ, AUSTRALIA, 2008 \$7.75/31.00
FOUR VINES OLD VINE ZINFANDEL, CA, 2007 \$7.75/31.00
PALO ALTO CAB-CARMENERE-SYRAH, CHILE, 2008 \$7.75/31.00
PERRIN & FILS GRENACHE-SYRAH, FRANCE, 2007 \$7.75/31.00
FONTANAFREDDA BARBERA D' ALBA, ITALY, 2008 \$8.25/33.00
EMILIO MORO TEMPRANILLO, SPAIN, 2007 \$8.50/34.00
OWEN ROE ROOK MERLOT-SYRAH-CAB, WA, 2007 \$8.75/35.00
COLUMBIA CREST H3 CABERNET, WA, 2008 \$9.00/36.00
BRANCAIA SANGIOVESE-MERLOT-CAB, ITALY, 2007 \$9.25/37.00
AYRES PINOT NOIR, OREGON, 2008 \$10.00/40.00
OWEN ROE PINOT NOIR, OREGON, 2009 \$10.00/40.00

HALF BOTTLES

KING ESTATE SIGNATURE PINOT GRIS, OREGON, 2008 \$25.00
DOMAINE DROUHIN PINOT NOIR, OREGON, 2007 \$37.00

NON-ALCOHOLIC BEVERAGES

SAN PELLEGRINO SPARKLING WATER 500ML \$4.00 LITER \$6.00
FRESH BREWED ICED TEA \$2.50
HOUSEMADE LEMONADE \$3.00
MARIONBERRY LEMONADE \$3.75
SAN PELLEGRINO ARANCIATA \$3.75 LIMONATA \$3.75
SPARKLING GRAPEFRUIT LIMONADE \$3.75
SPARKLING ORANGE LIMONADE \$3.75
SPARKLING POMEGRANATE LIMONADE \$4.00
THOMAS KEMPER ROOTBEER \$3.75

BRYAN WESTACOTT, GENERAL MANAGER
DAVID EZELLE, EXECUTIVE CHEF
PRIVATE BANQUET ROOMS AVAILABLE

18% GRATUITY ADDED FOR GROUPS OF 6 OR MORE

SEASONAL MENU SUBJECT TO CHANGE
CALL 503-833-5060 FOR MORE INFORMATION

WWW.PARAGONRESTAURANT.COM

PORTLAND SAN FRANCISCO BERKELEY

STARTERS

HOUSEMADE SOUP
CUP \$3.50 BOWL \$6.00

BLACK MUSSELS
ORANGE-SAMBUCA BUTTER AND CROUTE \$11.00

CALAMARI
FENNEL, LEMON, SOY-LIME GINGER AND
APRICOT-JALAPENO SAUCE \$9.50

GORGONZOLA CHEESECAKE
TOMATO COULIS AND SWEET BASIL OIL \$10.00

CRAB CAKE
CUCUMBER AND RADISH SALAD \$11.00

SALADS

BUTTER LETTUCE SALAD
NICOISE OLIVE-CIDER VINAIGRETTE AND FETA CHEESE \$8.50

LOCAL FIELD GREENS
FRESH HERBS AND CHAMPAGNE VINAIGRETTE \$6.50

CAESAR SALAD
CROUTONS, PARMESAN AND WHITE ANCHOVY FILLET
HALF \$7.50 FULL \$10.50
ADD GRILLED CHICKEN OR CALAMARI \$5.00

COBB SALAD
GRILLED CHICKEN BREAST, AVOCADO, BACON, TOMATO,
EGG, BLEU CHEESE WITH VINAIGRETTE \$14.00

SANDWICHES

JERK CHICKEN
TOASTED FOCACCIA, SMOKED HABANERO AIOLI
AND JICAMA-CUCUMBER SALAD \$10.50

GRILLED CHEESE SANDWICH AND TOMATO SOUP
SHARP CHEDDAR, WHITE CHEDDAR
AND MIXED GREEN SALAD \$9.50

SLOW ROASTED CORNED BEEF
SAUTÉED ONIONS, SERRANO CHILES, WHITE CHEDDAR,
HORSERADISH AIOLI AND ROSEMARY FRIES \$10.50

GUINNESS BBQ BRISKET
CRISPY ONION RINGS, HERB BUTTERMILK SLAW
AND MIXED GREENS \$10.50

BLACKENED SNAPPER B.L.T
CITRUS AIOLI AND TOMATO GREEN BEAN SALAD \$10.50

PARAGON BURGER
CARAMELIZED ONIONS, WHITE CHEDDAR
AIOLI AND ROSEMARY FRIES \$10.00
ADD PEPPER BACON \$1.50

MAIN COURSES

WARM QUINOA SALAD
SWEET CORN, JICAMA, ROASTED PEPPERS,
LIME AND CILANTRO \$13.00

PAN FRIED CHICKEN CUTLETS
CAPER-BROWN BUTTER, MASHED POTATOES
AND SEASONAL VEGETABLES \$13.00

FISH TACOS
BLACK BEANS, PICO DE GALLO, PICKLED VEGETABLES,
NAPA CABBAGE, SERRANO CHILES, CHIPOTLE CREMA
FLOUR TORTILLAS \$13.00

BOLOGNESE
TAGLIATELLE, ARUGULA AND PARMESAN \$13.00