

PARAGON

Restaurant & Bar

CHILLED MARKET OYSTERS

RICE WINE-GINGER MIGNONETTE
OR BLOODY MARY GRANITA
1/2 DOZEN \$12.00
DOZEN \$24.00

COCKTAILS

BASIL LEMONADE
GINGER INFUSED VODKA,
BASIL, LEMONADE \$9.00

PACIFIC BREEZE
KIWI-STRAWBERRY INFUSED VODKA,
STRAWBERRY PUREE, WHITE CRANBERRY JUICE \$8.00

BELLINI
CORDONIU CAVA RESERVA,
WHITE PEACH PUREE \$8.00

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RUBY RED COSMO
GRAPEFRUIT INFUSED VODKA,
CRANBERRY JUICE, TRIPLE SEC, LIME JUICE \$8.00

EL MOJITO GRANDE
CRUZAN RUM, LIME JUICE,
SODA, MINT \$9.00

THE BURNT FLEMING
SKYY 90 VODKA, TOUCH OF SCOTCH, BLUE CHEESE
STUFFED OLIVE \$10.00

CUCUMBER GIMLET
DAMRAK GIN, CUCUMBER, FRESH SQUEEZED
LIME JUICE \$10.00

SPENCER O'MEARA, EXECUTIVE CHEF
18% GRATUITY ADDED FOR
GROUPS OF 8 OR MORE

STARTERS

SOUP OF THE DAY \$6.50

CAESAR SALAD \$9.00

ICEBERG WEDGE
CRISPY FRIED ONIONS, BLUE CHEESE DRESSING \$8.50

BEET SALAD
PISTACHIOS, RICOTTA SALATA, LEMON VINAIGRETTE \$9.50

TUNA TARTARE
TARO ROOT CHIPS \$12.00

CRISPY CALAMARI
VEGETABLES, CHIPOTLE AIOLI \$10.50

STEAMED MUSSELS
WHITE WINE, GARLIC HERB BUTTER \$10.50

SPICY CRAB CAKE
RADISH SALAD, LEMON AIOLI \$10.00

ENTREES

DAILY FRESH FISH A.Q.

DAILY SPECIAL A.Q.

HOUSEMADE TAGLIATELLI
VEAL BOLOGNESE, PARMESAN \$18.00

VEGETABLE POT PIE
ROOT VEGETABLES, CHARD \$16.50

GRILLED HANGER STEAK
GRILLED SQUASH, PICKLED VEGETABLE SALSA \$22.00

CORN MEAL CRUSTED HALIBUT
PANCETTA AND PEA SPROUT SALAD, SWEET CORN PUREE \$23.00

PARAGON BURGER
WITH SWISS, CHEDDAR OR BLUE CHEESE
AND GARLIC FRIES \$12.00

GRILLED SALMON
YUKON POTATOES, SHAVED ASPARAGUS \$20.00

PAN FRIED PORK CHOP
BROWN BUTTER CAPER SAUCE, BUTTER LETTUCE SALAD \$21.50

ROASTED CHICKEN
SAUTÉED SPINACH, MAC-N-CHEESE \$18.00

BRAISED POT ROAST
GARLIC MASHED POTATOES, VEGETABLES \$18.00

SIDES

GARLIC FRIES, MAC-N-CHEESE,
SAUTÉED SPINACH, BLUE LAKE BEANS
\$5.00 EACH