

YOUR TRADITION IS OUR INSPIRATION



Inspired by tradition, 1847 Bar & Grill is named in honor of the year Lebanon was founded.

Passionate about our heritage and providing an exceptional dining experience, guests enjoy Pacific NW ingredients in a welcoming and beautiful setting.

Whether satisfying a craving, hanging with friends, indulging in comfort or relishing a special moment, the experience at 1847 Bar & Grill will surely satisfy.

Service charge of 18% will be added to in-room service dining orders.

STARTERS

SMOKED SALMON CAKES 17

House smoked salmon cakes, apple-chive slaw, lemon-caper aioli, fresh dill.

DUCK TOSTADAS 15

Duck confit, corn tostadas, avocado, marinated onion, chipotle aioli, house pickled jalapeños.

TRUFFLE FRIES 10

Yukon gold potato wedges, white truffle oil, persillade, shaved parmesan.

CROSTINI 12

Kalamata olive-sun dried tomato tapenade, herbed fromage blanc, grilled demi-baguette, olive oil, balsamic reduction.

BOURBON STREET PRAWNS 14

Sauteed white shrimp, house Cajun spice, beurre blanc, herb oil, chili oil.

STUFFED PORTABELLO 12

Spinach, smoked tomato chutney, Swiss cheese, toasted bread crumbs, mixed greens, olive oil.

SALADS

HOUSE 7

Mixed greens, tomato, cucumber, julienned carrot, house red wine vinaigrette.

CAESAR 7/14

Chopped romaine, house Caesar dressing, garlic croutons, shaved parmesan.

STEAK 23

Ranch house steak, red wine-soy glaze, chopped romaine, cherry tomatoes, Rogue Creamery smokey bleu cheese, crispy onions, house bleu cheese dressing.

SMOKED SALMON 15

House cured and smoked Coho salmon, mixed greens, tomato, cucumber, pickled red onion, green goddess dressing.

COBB 20

Chopped romaine, ranch dressing, avocado, chicken breast, bacon, tomato, Rogue smokey bleu cheese crumbles, hard boiled egg.

ENTRÉES

ROCKFISH 28

Pan seared Oregon rockfish, grilled vegetable, lemon-dill risotto and caper-herb compound butter.

PORK TENDERLOIN 28

Pan roasted pork tenderloin, Yukon gold potato wedges, grilled vegetable and apricot-almond chutney.

POLENTA ROTOLO 24

Polenta rolled with spinach, onion, garlic, smoked mozzarella, toasted pine nuts, marinated red peppers and saffron tomato sauce.

FISH & CHIPS 24

House beer battered cod with fries and lemon-caper aioli.

RANCH HOUSE STEAK 30

Pan seared 8oz. Shoulder cut steak, Yukon gold potato wedges, grilled vegetable and persillade compound butter.

RIBEYE 44

14oz. house cut steak, Yukon gold potato wedges, grilled vegetable and bleu cheese-garlic vin blanc.

FOR YOUR STEAK

Sautéed cremini mushrooms 5

Crispy onions 3

Roasted garlic compound butter 3

Sautéed white prawns (3) 9

*The Oregon Health Authority wants you to know that eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PASTA

GRILLED CHICKEN PENNE 25

Marinated and grilled chicken breast, sautéed roasted red peppers, red onion, Roma tomato, white wine, cream, parmesan and fresh basil.

MUSHROOM FETTUCCINE 24

Sautéed cremini mushrooms, red onion, white wine, cream, persillade and toasted almond relish.

SMOKED SALMON FARFALLE 26

House cured and smoked coho salmon, capers, sundried tomato pesto, house pickled onions, cherry tomatoes, persillade and parmesan.

BEEF SUGO 28

Beef braised in house made demi-glace and mirepoix, with cherry tomatoes, papparadelle pasta, parmesan and bread crumbs.

BURGERS

Half pound Greater Omaha beef patty grilled to order on a challah bun with choice of fries, house salad, Caesar salad or a cup of soup du jour.

CLASSIC CHEESE BURGER 16

Tillamook cheddar, lettuce, tomato, onion, mayo.

BBQ BACON CHEESE BURGER 18

Bacon, Tillamook cheddar, crispy onions, lettuce, tomato, house BBQ sauce.

MUSHROOM SWISS BURGER 19

Sautéed cremini mushrooms, Swiss cheese, persillade, white truffle oil, Dijon aioli.

Sub a grilled chicken breast for any burger patty.