

McMenamins



Ironwork Grill

We proudly use local & seasonal ingredients whenever possible

Roots Farm

Carlton Farms

Sheridan Fruit Company

Cornfini Gourmet

Classic Foods

Columbia Empire Meats

Cascade Organics

Wilcox

3505 Pacific Avenue, Forest Grove, OR 97116

503.992.3425 • mcmenamins.com

Please be considerate of our other guests when using cell phones

SMALL PLATES

Our Daily Soup

cup 5.50 / bowl 6.50

Cajun Tots

peppercorn ranch 6 / 9.50

Truffle Fries

black garlic aioli 6 / 9.50

Lamb Skewer*

seasoned ground lamb, marinated olives, house made Yardhouse giardiniera, pita bread, tzatziki & feta 14.50

Prawns & Wild Mushroom Risotto

garlic, wine, parmesan cheese, fresh basil & cream 14.50

Kim-Chi Tuna Tartare*

Curtido, Fried won-tons, wasabi, Gochujang & Arugula 14.50

Hummus

marinated olives, house made Yardhouse giardiniera, marinated onions, tomatoes, cucumbers, feta & pita bread 11.75

SALADS

Café Green Salad

tomato, cucumber, marinated onion & hazelnuts with your choice of dressing 7.50 / 10

Hail! Caesar

romaine, croutons, & parmesan tossed with our Caesar dressing 6.50 / 10.50

Seared Ahi Salad*

marinated ahi, Napa cabbage, carrot, celery, cilantro, green onions, redpeppers, rice noodles, chinese dressing, fried wontons & sesame seeds 15

Chioggia Beet Salad

arugula, chèvre, shaved fennel, hazelnuts, lemon-balsamic vinaigrette & grapefruit 9 / 14

Add 4 Prawns to any dish 5

Add Mary's Free-Range Chicken 6.50

Add Salmon Fillet 8.50

DINNER SPECIALTIES

Electric Eden lentils, Chioggia beets, tahini sauce, spicy nuts, cabbage & a house made tumeric beet salad 13

Bacon Mac & Cheese crisped bacon, cheddar cheese sauce, & herbed bread crumbs 15

Creole Linguini Alfredo spicy chicken, bell peppers, red onion, wild mushrooms, garlic, heavy cream, parmesan & green onion 18.50

Coltrane Halibut Fish & Chips tempura beer-battered wild Alaskan halibut, fresh-cut fries, tarter sauce & buttermilk coleslaw 13.50 / 25

Grilled Mahi Mahi anchovies, tomatoes, capers, olives, parsley sautéed with white wine and butter served atop a bed of kale 26

Horseradish Crusted Smoked Salmon fingerling potatoes & seasonal vegetable & a mustard cream sauce 26

Pepper-Crusted New York Steak*

10-oz steak, demi glace, Chipotle sweet potato mash & sautéed kale 26

Grilled 10-oz Ribeye* mushroom-demi glace, fingerling potatoes & seasonal vegetables 28.50

Herb Crusted Filet Mignon fingerling potatoes, seasonal vegetables, Long Shot Brandy mushroom Demi-glace 34

FROM THE PIZZA OVEN *Made with our housemade dough*

The 12th & After mushrooms, onions, sundried tomatoes, basil, truffle salt, with a cream sauce 13 / 30

Compass Special all-natural Canadian bacon, pepperoni, fennel sausage, onions & black olives 13.75 / 31.50

This Is All A Dream mozzarella cheese, olive oil, basil, house made Yardhouse giardiniera & thinly sliced Coppa salami 13.75 / 31.50

Hammerhead BBQ Chicken garlic-roasted chicken, smoked mozzarella, bell pepper, red onion, fresh cilantro & Hammerhead BBQ sauce 13.75 / 31.50

*Substitute a small vegan, gluten-free pizza crust for 3 dollars***

BURGERS *Served with your choice of fresh-cut fries or tater tots*

your choice of a 6-oz grass-fed beef or Hammerhead garden patty on a sesame topped brioche bun with lettuce, tomato, red onion, pickles & secret sauce 12.25

Cheeseburger* 13.25 **Bacon Cheeseburger*** 14.75

Dungeon* Swiss cheese & grilled mushrooms 14.25

Communication Breakdown* Tillamook® cheddar, grilled mushrooms, onions & bell peppers 14.25

Captain Neon* blue cheese dressing & bacon 14.75

Wilbur's Jumbo Deluxe* bacon, Tillamook® cheddar & a fried egg 15.75

Substitute a small green salad or cup of soup for 1.50

*Substitute a gluten-free bun for 2 dollars***

*Items are cooked to order. Consuming raw or under cooked eggs & meats may increase your risk of foodborne illness

**Every effort will be made to minimize contact with gluten 1/18