

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.

STARTERS

CRAB CAKES, \$15

Blend of Dungeness and red crab, sautéed golden and served with artichoke remoulade and jicama apple slaw

FRIED SHRIMP, \$13

Beer battered shrimp fried golden, served with house cocktail sauce

FRIES, \$7

Steak fries, roasted garlic oil, parmesan, house spicy ketchup (v)

CHICKEN WINGS, \$12

Six jumbo chicken wings with choice of sauce; General Tso's, chili lime or Jamaican jerk sauce

CRUSTED AHI, \$12

Sesame crusted Ahi tuna seared rare, cucumber salad, wakame, ginger soy vinaigrette (gf)

CRISPY FRIED TOFU, \$6

Peanut sauce, pickled veggies, scallions (v)

SALADS & SOUP

1847 GREENS, \$6

Mixed greens, tomato, cucumber, carrot, red wine vinaigrette (v, gf)

CAESAR, \$8

Romaine, house Caesar dressing, garlic croutons, parmesan.
(add chicken breast for \$4)

STEAK SALAD, \$16

Red wine marinated Wagyu beef skewers, Rogue blue cheese dressing, blue cheese crumbles, tomato, crispy onions

GREEK CHICKEN SALAD, \$14

Marinated grilled chicken breast, spinach, Kalamata olives, pepperoncini, red onion, feta cheese, cucumber, Greek dressing (gf)

SOUTHERN COBB, FULL \$15 | HALF \$10

Cajun chicken breast, bacon, romaine, corn, avocado, tomato, black beans and pepper jack cheese with Sriracha ranch dressing (gf)

gf = gluten free | v = vegetarian

Service charge of 18% will be added to parties of eight or more and in-room dining orders.

DINNER

ENTREES

HALIBUT, \$31

8oz. pan seared Alaskan halibut loin steak with caper-herb compound butter, creamy lemon dill risotto and grilled asparagus (gf)

PORK TENDERLOIN, \$24

Pan seared tenderloin medallions with apricot-almond chutney, pumpkin risotto and grilled asparagus (gf)

CHICKEN PARMESAN, \$19

Crispy fried chicken with house marinara, fresh mozzarella and Parmesan served over garlic butter fettuccine and grilled vegetables

BABY BACK RIBS, \$22

Half rack of pork baby back ribs, Carolina BBQ sauce, garlic mashed potatoes and grilled vegetables (gf)

RIBEYE STEAK, \$31

Grilled 12oz. steak with garlic mashed potatoes and grilled vegetables (gf)

STEAK TOPPERS

Enhance your steak and add any of these items per listed price

\$2 Per

Sautéed mushrooms, caramelized onions, crispy onions

\$3

Rogue blue cheese

\$6

Garlic shrimp (5 each)

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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.

OTHER FAVORITES

FETTUCCINE ALFREDO, \$18

Choice of grilled chicken breast or shrimp, served with an herbed dinner roll

CARBONARA, \$19

Grilled chicken, fettuccine, bacon, onion, mushrooms and parmesan in a creamy egg-enriched sauce, served with an herbed dinner roll

FISH & CHIPS, \$17

3 pieces of wild caught Cod dipped to order in house beer batter, served with artichoke remoulade and lemon

BACON MAC & CHEESE, \$14

Smoked Tillamook cheddar sauce, bacon, crumb topping

BURGERS

Served with choice of fries, 1847 Greens or Caesar Salad.

CLASSIC CHEESE BURGER, \$12

Half pound patty, Tillamook cheddar, lettuce, tomato, onion, mayo

BBQ BACON BURGER, \$14

Half pound patty, bacon, Tillamook cheddar, crispy onions, Carolina BBQ sauce

VAMPIRE SLAYER BURGER, \$16

Cajun seasoned half pound patty with Face Rock garlic white cheddar, avocado, red chili aioli, crispy onions

LUMBERJACK BURGER, \$19

Two half pound patties, bacon, pepper-jack cheese, thousand island, caramelized onions, lettuce, tomato

Sub a grilled chicken breast any burger patty.