

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 apple slaw

SPICY SHRIMP, \$12

Thai coconut chili sauce, spinach, pickled veggies (gf)

CRAB RANGOON, \$16

Dungeness and red crab, cream cheese, jalapeno jelly

FRIES, \$7

Steak fries, truffle oil, parmesan, cracked peppercorns, house spicy ketchup (v)

CRISPY ARTICHOKE HEARTS, \$10

Sriracha aioli, piparra peppers (v)

CRISPY FRIED TOFU, \$6

Peanut sauce, pickled veggies, scallions (v)

SCALLOPS \$16

Citrus miso glaze, cucumber salad, sesame ginger vinaigrette (gf)

SALADS & SOUP

SOUP OF THE DAY, CUP \$4 | BOWL \$6

1847 GREENS, \$6

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

CAESAR, \$6

Romaine, Caesar dressing, garlic croutons, parmesan

ICEBERG WEDGE, HALF \$8 | FULL \$16

Blue cheese dressing, Rogue blue cheese crumbles, tomato, shaved red onion, bacon (gf)

COBB, HALF \$10 | FULL \$16

Romaine, chicken, bacon, tomato, egg, avocado, Rogue blue cheese crumbles, blue cheese dressing (gf)

gf = gluten free | v = vegetarian

Service charge of 18% will be added to parties of eight or more.

CHEF FAVORITES

TENDERLOIN MEDALLIONS, \$36

Cracked peppercorn brandy cream sauce,
Yukon gold potatoes, vegetables

PORK TENDERLOIN "SCHNITZEL", \$24

Crisp breading, mushroom demi glace, Yukon
gold potatoes, vegetables

CHICKEN & WAFFLES, \$20

Belgian waffles with traditional pearl sugar,
chicken chicharrones, organic pure maple
syrup

CATCH OF THE DAY, MARKET PRICE

Daily featured fresh seafood

WAGYU COULOTTE, \$27

5oz. red wine marinated steak grilled,
horseradish potato tart, shrimp scampi,
broccolini

STEAKS

PRIME RIB OF BEEF,

(available Fridays & Saturdays only)

8oz. \$22 | 12oz. \$26 | 16oz. \$30

Slow roasted, carved to order, Yukon gold
potatoes, vegetables, creamy horseradish and
natural jus (gf)

NY STEAK, \$26

10oz. grilled, Yukon gold potatoes, vegetables
(gf)

RIBEYE STEAK, \$26

12oz. grilled, Yukon gold potatoes, vegetables
(gf)

WAGYU SIRLOIN MEDALLIONS, \$25

8oz. grilled, Yukon gold potatoes, vegetables
(gf)

STEAK TOPPERS

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

\$2 Per

Sautéed Mushrooms, Caramelized
Onions, Crispy Onions, Cajun Blackened

\$3 Per

Rogue Blue Cheese

\$6 Per

Garlic Shrimp (5 each)

PASTA

ARTICHOKE FETA RAVIOLI, \$15

Pasta filled with artichokes and feta, topped
with marinara sauce, shaved fennel and
arugula

CHICKEN MARSALA, \$16

Crisp fried chicken with creamy marsala
sauce, garlic butter fettuccine, vegetables

BACON MAC & CHEESE, \$15

Smoked Tillamook cheddar sauce, bacon,
crumb topping

BURGERS

Served with choice of fries, 1847 Greens or
Caesar Salad. Sub soup cup for \$1.

VEGGIE BURGER, \$14

Pepper jack cheese, sriracha aioli, guacamole,
lettuce, tomato, onion

CLASSIC CHEESE BURGER, \$12

Tillamook cheddar, lettuce, tomato, onion,
mayo

MUSHROOM SWISS BURGER, \$14

Sautéed mushrooms, mayo, Emmentaler
Swiss cheese

BBQ BACON BURGER, \$13

Bacon, Tillamook cheddar, crispy onions,
Carolina BBQ sauce

VAMPIRE SLAYER BURGER, \$15

Blackened spiced burger with Face Rock
Creamery Vampire Slayer garlic white
cheddar, avocado, red chili aioli, crispy
onions

**Sub a grilled chicken breast for any
burger patty.**

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.

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