

SALADS

1847 Greens, crisp house pickled veggies, manchego and red wine vinaigrette (v, gf) \$6

Caesar, romaine, Caesar dressing, garlic croutons, Parmesan \$6

Iceberg Wedge, Rogue blue cheese, blue cheese dressing, tomato, shaved red onion, bacon (gf)
Full \$14 Half \$8

Smoked Trout, mixed greens, tomato, carrot, croutons and creamy boursin dressing \$14

Cobb, romaine, chicken, bacon, blue cheese, tomato, avocado, egg (gf)
Full \$15 Half \$8

STARTERS

Today's Soups cup \$4 bowl \$6

Crab Cakes, a blend of NW Dungeness and red crab, sauteed golden and served with crushed artichoke tartar sauce \$15

Classic Shrimp Cocktail, cocktail sauce (gf) \$12

Spicy Shrimp, Thai coconut chili sauce (gf) \$11

Fries, Steak fries, garlic oil, Parmesan, house spicy ketchup (v) \$10

Crispy Fried Tofu, peanut sauce and scallions (v) \$9

Crab Rangoon, a blend of NW Dungeness and red crab, cream cheese, jalapeno jelly \$16

Crispy Artichoke Hearts, Sriracha aioli (v) \$10

Bacon Mac & Cheese, smoked Tillamook cheddar sauce \$10

Burgers

served with either fries, 1847 salad or caesar salad. Sub soup cup for \$1

Veggie Burger, pepperjack cheese, sriracha aioli, guacamole, lettuce, tomato, onion \$15

Classic Cheese Burger, Tillamook cheddar, lettuce, tomato, onion, mayo \$13

Mushroom Brie Burger, Sauteed mushrooms, mayo, creamy brie cheese \$15

BBQ Bacon Burger, bacon, crispy onions, honey BBQ sauce \$14

Vampire Slayer Burger, blackened spiced burger with Face Rock Creamery Vampire Slayer garlic white cheddar, avocado, red chili aioli, crispy onions \$16

Sub a grilled chicken breast for any burger patty

gf= gluten free v=vegetarian

MAINS

NY Steak, 10oz. grilled, Yukon Gold potatoes, vegetables (gf) \$26

Ribeye Steak, 10oz. grilled, Yukon Gold potatoes, vegetables (gf) \$24

SRF Wagyu Sirloin Medallions, 8oz. Yukon Gold potatoes, vegetables (gf) \$25

Steak Toppers

Sauteed Onions \$2

Sauteed Mushrooms \$2

Crispy Onions \$2

Garlic Shrimp (5ea.) \$6

Cajun Blackened \$2

Rogue Blue Cheese \$3

Tenderloin Medallions, cracked peppercorn brandy cream sauce, Yukon Gold potatoes, vegetables \$39

Pork Tenderloin "Schnitzel", crisp breading, mushroom sauce, Yukon Gold potatoes, vegetables \$24

Fried Chicken, 24 hr honey-lemon brined, spiced buttermilk coating, fried crisp, Yukon Gold potatoes, vegetables \$19

Catch Of The Day, Our daily featured fresh seafood dish. Market price

Prime Rib Of Beef, slow roasted, carved to order, Yukon Gold potatoes, vegetables creamy horseradish and natural jus (gf)

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

Pasta

Szechuan Chicken, pulled chicken with stir fry vegetables, spicy szechuan sauce, yakisoba noodles \$16

Chicken Marsala Fettuccine, bacon, mushrooms, creamy Marsala sauce \$16

Artichoke Feta Ravioli, pasta filled with artichokes and feta, topped with marinara sauce, shaved fennel and arugula (v) \$15

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

An 18% service charge will be added to parties of 8 or more.