



**1847 Greens**, crisp house pickled veggies, manchego and red wine vinaigrette (v, gf) \$4

**Caesar**, romaine, house Caesar dressing, garlic croutons, Grana Padano \$6

**Kale**, blanched kale, smoked almonds, dried blueberries, lemon oregano vinaigrette (v, gf) \$7

**Iceberg Wedge**, Rogue blue cheese, heirloom tomato, shaved red onion, bacon (gf)  
Full \$10 half \$6

**Nicoise**, pesto fingerling potatoes, green beans, egg, avocado, heirloom tomato,  
tapenade (v, gf) \$12

**Ahi**, blackened-seared rare, charred scallion vinaigrette, radish, mango, peppers  
and spinach (gf) \$16

**Smoked Salmon**, smoked salmon, apple and bacon crepes with arugula, fennel, tomato and  
Boursin-buttermilk dressing \$14

**Cobb**, romaine, chicken, bacon, blue cheese, heirloom tomato, avocado, egg (gf) \$14

**Today's soups** cup \$4 bowl \$6

**Add A Skewer** Beef (gf) \$3, Chicken (gf) \$2, Shrimp (gf) \$4

**Sea Scallops**, sake miso glaze, cucumber wakame salad and sesame vinaigrette (gf) \$12

**Crab Cakes**, a blend of NW Dungeness and red crab, sauteed golden and served with crushed artichoke  
remoulade and apple slaw \$14

**Seafood Cocktail**, prawns, bay shrimp salad, arugula and cocktail sauce (gf) \$12

**Spicy Shrimp**, Thai coconut chili sauce, Asian greens (gf) \$10

**Fries**, garlic oil, Grana Padano, house spicy ketchup (v) \$5

**Vegetable Tempura**, sweet Thai chili sauce, Hunan BBQ \$9

**Crispy Fried Tofu**, with peanut sauce and scallions (v) \$7

**Crispy Artichoke Hearts**, Sriracha aioli (v) \$9

**Pepper Tree Sausage Co Sweet and Sassy**, grilled pepper relish and grain mustard (gf) \$10

**Bacon Mac & Cheese**, smoked Tillamook cheddar sauce \$8

**Onion Rings**, king size beer battered onion rings with Szechuan sauce \$8

gf= gluten free v=vegetarian

**NY Steak**, grilled, Rogue blue cheese pepper compound butter, crispy onions, Yukon Gold potatoes, vegetables \$25

**Tenderloin Medallions**, wild mushroom red wine demi-glace, Yukon Gold potatoes, vegetables (gf) \$33

**Duroc Pork Tenderloin**, Jamaican jerk sauce, pineapple jasmine rice and spiced baby carrots (gf) \$18

**Two Day NW Beef Short Rib**, Kalbi style with soy, ginger, garlic chili, Schezuan peppercorns, jasmine rice, vegetables (gf) \$24

**Prime Rib of Beef**, slow roasted, carved to order and served with crushed Yukon Gold potatoes, vegetables, creamy horseradish and natural jus (gf)

8 oz \$19 12 oz \$23 16 oz \$27

**Halibut Puttanesca\***, pan seared halibut fillet over a bed of deconstructed puttanesca sauce and pearl cous cous \$26

**Szechuan Chicken**, pulled chicken with stir-fry vegetables, medium spiced Szechuan sauce tossed with yakisoba noodles \$14

**Chicken Marsala Fettuccine**, Pancetta, mushrooms, creamy Marsala sauce \$15

**Wild Mushroom Ravioli**, butter poached langostino, toasted pine nuts and asparagus \$19

**Tom Kha**, spicy and sour Thai coconut soup loaded with shrimp, fish, scallops and mussels with rice vermicelli (gf) \$24

**Fried Chicken**, 24 hr honey-lemon brined, spiced buttermilk coating, fried crisp, served with Yukon Gold potatoes and vegetables \$15

### **Burgers**

served with fries or 1847 salad. Sub Caesar salad or soup for \$1

**Classic Cheese Burger**, Tillamook cheddar, lettuce, tomato, onion, mayo and pub roll \$12

**Mushroom Brie Burger**, sautéed wild mushrooms, garlic, shallots, mayo and creamy Brie \$14

**BBQ Bacon & Crispy Onion Burger**, bacon, crispy onions, mayo and honey BBQ sauce \$13

**Vampire Slayer Burger**, blackened spiced burger with Face Rock Creamery Vampire Slayer garlic white cheddar, avocado, red chili aioli and crispy onions \$15

### **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 food borne illness.

An 18% service charge will be added to all in room dining orders

**IN ROOM DINING HOURS 5 PM TO CLOSE**