

PAR3 DINNER MENU

SOMETHING TO SHARE...OR NOT!

AVAILABLE DAILY 4:00 PM - CLOSE

TABLESIDE SERVICE: FUEGO (V) PAN FRIED SEASONED GRUYERE CHEESE SERVED FLAMING TABLESIDE WITH WARM BAGUETTE	15
BACON BITZ (GF) BRAISED PORK BELLY WITH MAPLE CHIPOTLE GLAZE	18
MEXICAN SHRIMP COCKTAIL (GF) TOMATO, CILANTRO, RED ONION, CUCUMBER, AVOCADO SERVED WITH HOME MADE CORN TORTILLA CHIPS	19
CHEDDAR & ARTICHOKE JALAPENO DIP (GF,V) SERVED WITH A BAGUETTE OR HOME MADE CORN TORTILLA CHIPS	16
THAI ROASTED CAULIFLOWER (GF,V)	14
SALMON BELLY CHICHARRON AVOCADO WASABI CREAM, HONEY SESAME SAUCE, PICKLED CUCUMBER SALSA	19
3 OREGON COD FISH TACOS (GF) SPICE RUB, LIME-CABBAGE SLAW, AVOCADO, CHILI CREAM	17
3 CARNITAS TACOS (GF) GUACAMOLE, FIRE ROASTED TOMATO SALSA AND ROASTED JALAPEÑO CREAM	17
PORK EMPANADAS (3) CABBAGE SLAW, RED SALSA, QUESO FRESCO	16
NACHOS (V) CHEDDAR FONDUE, BLACK BEANS, PICO DE GALLO, GUACAMOLE, CHIPOTLE CREAM ADD CHICKEN 6 ADD PULLED PORK 6	17
WILD MUSHROOM AND ITALIAN SAUSAGE PIZZA CARAMELIZED ONIONS, PARMIGIANO-REGGIANO AND A HINT OF HEAT	24
"THREE STYLE" MARGHERITA PIZZA (V) HOUSE-ROASTED TOMATOES, BASIL, SHREDDED MOZZARELLA	20
CHICKEN WINGS (GF) CHOOSE NAKED, LEMON PEPPER RUB, MILD, SPICY, OR MAPLE-CHIPOTLE, WITH BLUE CHEESE DIP AND CRUDITÉS	16
COASTAL FRY CALAMARI REGULAR OR SPICED, LEMON CAPER AÏOLI - ADD FRESH GARLIC +1 ADD CRISPY PRAWNS +2 PER PRAWN	16
SALMON CAKES WITH LEMON CAPER AIOLI PANKO CRUST, ARUGULA SALAD WITH A LEMON VINAIGRETTE	19
FRIES (V, GF) 7 SWEET POTATO 8 (V, GF) REGULAR, SPICED - ADD: SAUTÉED ROASTED GARLIC 1	
CHEESY GARLIC BREAD (V) ADD: PRAWNS +6	5

SOUP & SALAD

HEIRLOOM TOMATO & WATERMELON SALAD (GF, V) CUCUMBER, RED ONION, GOAT CHEESE, BALSAMIC REDUCTION FOR A VEGAN OPTION, OMIT THE GOAT CHEESE	18
CAESAR SALAD AVOCADO, PARMESAN, GARLIC CROUTONS ADD: CHICKEN +6 - SALMON +10 - PRAWNS +10	14
OREGON COD FISH TACO SALAD (GF) SERVED IN A FLOUR TORTILLA SHELL, TOSSED ROMAINE LETTUCE, PICKLED ONIONS, BLACK BEANS, PICO DE GALLO, AVOCADO, LEMON VINAIGRETTE OPTIONAL: SUBSTITUTE GRILLED CHICKEN OR ROSEMARY TRI TIP BALSAMICO	21
TRADITIONAL COBB SALAD (GF) BACON, TOMATO, BLUE CHEESE, EGG, CHICKEN, GREEN ONION AND BLUE CHEESE DRESSING	19

THAI CHICKEN SALAD	19
GRILLED CHICKEN, ROMAINE AND CABBAGE SALAD, ORANGE SEGMENTS, ROASTED PEANUTS, A PEANUT/GINGER DRESSING AND CRISPY WONTON STRIPS	
RUSTIC TOMATO SOUP (GF,V)	8 CUP 11 BOWL
TOPPED WITH CHEDDAR CROUTONS FOR A VEGAN & GLUTEN-FREE OPTION OMIT THE CHEDDAR CROUTON	
FRENCH ONION SOUP	8 CUP 11 BOWL
CAMELIZED ONION, SHERRY WINE, CROSTINI, SWISS CHEESE GLUTEN FREE OPTION AVAILABLE	
NEW ENGLAND CLAM CHOWDER (GF)	8 CUP 11 BOWL
SERVED WITH SLICED BAGUETTE	

DINNER

"BETWEEN THE BREAD" COMES WITH CHOICE OF FRENCH FRIES, SWEET POTATO FRIES +1, GREEN OR CAESAR SALAD

PAR3 GRIND BURGER	17
LETTUCE, TOMATO, ONION, PICKLES, SECRET SAUCE, KAISER ROLL ADD: SWISS, CHEDDAR, BLUE CHEESE, PEPPER JACK, FRIED EGG, JALAPENO 1.5 EACH ADD: GRILLED ONIONS, SAUTÉED MUSHROOMS, BACON, AVOCADO, 2 EACH	
THE BLUE SHROOM BURGER	23
BURGER PATTY, BACON, WILD MUSHROOMS, BLUE CHEESE DRESSING, CAMELIZED ONION, KAISER ROLL	
JALAPENO POPPER BURGER	20
CHEDDAR, CREAM CHEESE, ROASTED JALAPEÑO, LETTUCE, TOMATO AND RED ONION	
BLT&A	18
4 SLICES APPLEWOOD BACON, DRESSED ARUGULA, MARINATED HEIRLOOM TOMATOES, AVOCADO, PEPPER JACK CHEESE, AND A SUNDRIED TOMATO AÏOLI	
REUBEN SANDWICH	18
SLOW-BRAISED CORNED BEEF, SLICED THIN, MELTED SWISS, COLESLAW, SERVED ON MARBLED RYE WITH HORSERADISH AÏOLI	
GRILLED CHICKEN CLUB	18
LETTUCE, TOMATO, ONION, BACON, CHEDDAR CHEESE, AVOCADO & SMOKED CHILI AÏOLI, FOCACCIA ROLL	
BIG DIPPER SANDWICH	19
ROASTED TRI TIP, SLICED THIN, CAMELIZED ONIONS, HORSERADISH CREAM, AU JUS	
BUFFALO CHICKEN SANDWICH	16
FRIED CHICKEN BREAST TOSSED IN BUFFALO WING SAUCE, BLUE CHEESE DRESSING, HOUSE SLAW, FOCACCIA ADD BACON OR AVOCADO 2	
COFFEE CHILI RUBBED GRILLED NEW YORK STEAK (GF)	32
MASHED POTATOES, BROCCOLINI, CHIMICHURRI	
FIRE ROASTED SUMMER VEGETABLE RISOTTO (GF,V)	20
ADD BROWN BUTTERED CHICKEN +6 ADD PAN SEARED SALMON AND SUNDRIED TOMATO AÏOLI +10	
FISH & CHIPS	22
BEER-BATTERED OREGON COD, FRIES, COLESLAW, TARTAR SAUCE	
BUTTERMILK BRINED BONELESS FRIED CHICKEN	24
MASHED POTATOES, SEASONAL VEGETABLES, CHICKEN JUS	
NANA'S MEATLOAF	24
MASHED POTATOES, SEASONAL VEGETABLES	
EGGPLANT PARMESAN (V)	22
ON A NEST OF SPAGHETTI MARINARA	
SEAFOOD SPAGHETTI WITH MARINARA	28
PRAWNS, CALAMARI, COD PLAIN SPAGHETTI WITH MARINARA 17 (V)	
HONEY-SESAME GLAZED SALMON	28
PANKO CRUSTED RICE CAKE, SEASONAL VEGETABLES, PICKLED CUCUMBERS	
CHICKEN PICATTA	23
MASHED POTATOES AND SEASONAL VEGETABLES	

20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 TO 15 GUESTS, 22% GRATUITY WILL BE ADDED TO PARTIES OF 16 OR MORE GUESTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. NO SPLIT CHECKS - YOU MAY USE UP TO 4 CREDIT CARDS PER TABLE