Seasons & Regions
SEAFOOD GRILL
PORTLAND, OR

NOVEMBER CHEAP EATS

EVERY DAY 4:00 PM TO 5:00 PM & 8:00 PM-CLOSE
EXCLUDING HOLIDAYS
NO ALTERATIONS OR SUBSTITUTIONS
MINIMUM ONE BEVERAGE PER PERSON IN HOUSE
ADD ONE DOLLAR PER ITEM FOR TAKEOUT

8.95

CRISPY ARTICHOKE HEARTS
SEASONED FLOUR DREDGED & QUICK FRIED ARTICHOKE HEARTS, SUN-DRIED TOMATO-CAPER AIOLI, LEMON-CHAMPAGNE VINAIGRETTE TOSSED ARUGULA & SHAVED PARMESAN

BBQ PULLED PORK FLAUTAS
SLOW BRAISED PORK SHOULDER, BACON BBQ SAUCE & JACK CHEESE WRAPPED IN FLOUR TORTILLAS & FRIED CRISPY. SERVED W/ CHIPOTLE DIPPING SAUCE

9.95

CRISPY CHICKEN MARSALA BOWL
GOLDEN-FRIED CHICKEN BITES PILED OVER RUSTIC RED POTATO MASH & SAUTÉED VEGETABLES, SMOTHERED IN RICH MUSHROOM MARSALA DEMI-GLACE WITH CARAMELIZED ONION & PARMESAN.

CARNITAS QUESADILLA
SW BRAISED PORK W/ RED ONIONS & TOMATOES GRILLED IN A GRANDE CHIPOTLE TORTILLA W/ JALAPENO JACK. SERVED W/ SALSA FRESCA & SOUR CREAM

BUTTER CHICKEN
CHARRED YOGURT-MARINATED CHICKEN IN A RICH, VELVETY TOMATO-BUTTER SAUCE WITH WARM INDIAN SPICES, CASHEWS, CREAM & FENUGREEK, SERVED WITH JASMINE RICE

POLLO A LA DIABLA
CHICKEN THIGH SIMMERED IN SMOKY SPICY CHILE DIABLA SAUCE W/ ONION & MUSHROOM. SERVED W/ CILANTRO-LIME RICE, CHIPOTLE BLACK BEANS, AVOCADO, PICKLED RED ONION & MEXICAN CREMA DRIZZLE

11.95

MEATLOAF PARMESAN
CRISPY BREADED MEATLOAF TOPPED WITH MARINARA, MELTED MOZZARELLA & PARMESAN. SERVED WITH LINGUINI TOSSED IN PESTO CREAM SAUCE WITH SAUTÉED MUSHROOMS & ONIONS

SMOKED SALMON HASH
HOUSE APPLEWOOD SMOKED SALMON, SWEET POTATO, BRUSSELS SPROUTS, RED POTATO, KALE, ONION & RED PEPPER HASH. TOPPED W/ BUERRE BLANC SAUCE & CRISPY ONION STRAWS

CHICKEN BRIE SCHNITZEL
BREADED CHICKEN CUTLET TOPPED WITH MELTED BRIE & APRICOT-CHERRY BRANDY DEMI-GLACE. SERVED WITH MASHED POTATOES & BUTTER-SAUTÉED GREEN BEANS & CARROTS

ALASKAN HALIBUT CAKES
FRESH ALASKAN HALIBUT CAKES SEASONED W/ FRESH DILL, DIJON & CHIVES. SERVED W/ SAUTÉED VEGETABLES, GARLIC MASHED POTATO & REMOULADE SAUCE

OREGON DOVER SOLE PARMESAN
WILD & FRESH OREGON DOVER SOLE, PARMESAN PANKO BREADED & GRILLED GOLDEN. SERVED W/ BEURRE BLANC SAUCE, CRISPY CAPERS, GARLIC MASHED POTATOES & SAUTÉED GARDEN VEGETABLES

SWEETS 6.00

MARIONBERRY, PEAR & CRANBERRY CRISP
NW MARION BLACKBERRY, PEAR & CRANBERRY COMPOTE BAKED W/ OATMEAL STREUSEL CRUST. SERVED HOT W/ CRÈME ANGLAISE

FLORIDA KEY LIME PIE
TRADITIONAL KEY WEST FLORIDA RECIPE. GRAHAM CRACKER BUTTER CRUST, WHIPPED CREAM & RASPBERRY BRANDY SAUCE