

APRIL 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

CAJUN CHICKEN DIANE

CAJUN SPICED CHICKEN & EGG NOODLES W/
MUSHROOM, TOMATO & GREEN ONION
SAUTÉED IN CREOLE GRAVY

TERIYAKI CHICKEN & VEGETABLE YAKISOBA

MARINATED CHICKEN STIR-FRIED W/ ASIAN
VEGETABLES, YAKISOBA NOODLES, ALMONDS &
TERIYAKI GLAZE. TOPPED W/ SESAME SEEDS &
GREEN ONION

CARNITAS SOFT TACOS

SW BRAISED PORK SHOULDER, SHREDDED
CABBAGE, JACK CHEESE, SALSA FRESCA &
CHIPOTLE CREAM IN FLOUR TORTILLAS

FRIED CHICKEN BOWL

SOUTHERN FRIED CHICKEN BITES OVER MASHED
POTATOES & SAUTÉED VEGETABLES. TOPPED W/
MARSALA DEMI-GLAZE & JACK CHEESE

OLD FASHIONED MEATLOAF

HOUSE MADE BEEF MEATLOAF TOPPED W/
BRANDY MUSHROOM SAUCE & CARAMELIZED
ONIONS. SERVED W/ MASHED POTATOES

9.95

ROASTED GARLIC & BAKED BRIE

ROASTED GARLIC, ROASTED RED PEPPERS, BASIL
PESTO, KALAMATA OLIVES, MEDITERRANEAN
FRIED PITA BREAD

APPLEWOOD SMOKED SALMON FLAUTAS

HOUSE SMOKED SALMON, ONION, JACK CHEESE
& CAPERS IN CRISPY FLOUR TORTILLAS. SERVED
W/ CREAMY DILL DIPPING SAUCE

ITALIAN CHOP SALAD

WINE CURED SALAMI, GORGONZOLA, OLIVES,
RED ONION, TOMATO, CUCUMBER, CROUTONS,
ROMAINE, FRESH HERB VINAIGRETTE



PORTLAND, OR

SIGNATURE DISHES 11.95

AHI TUNA & ASPARAGUS SALAD

AHI TUNA SALAD MIXED W/ MAYO, RED ONION,
PICKLE, CABBAGE & CAPERS ON MIXED GREENS,
W/ ASPARAGUS, CUCUMBER, RED ONION,
TOMATO, SPICED BEETS, GARLIC CROUTONS &
DILL DRESSING

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

CLASSIC REUBEN SANDWICH

THIN SLICED CORNED BEEF, SWISS,
SAUERKRAUT, RUSSIAN DRESSING, GRILLED ON
MARBLE RYE. SERVED W/ DILL PICKLES & CHIPS

NORTHWEST SALMON CAKES

FRESH SALMON SEASONED W/ FRESH DILL,
DIJON & CHIVES. SERVED W/ SEASONAL
VEGETABLES, GARLIC MASHED POTATOES &
REMOULADE SAUCE

\$6 DESSERT

CHOCOLATE BROWNIE BREAD PUDDING

HEARTH BREAD AND CHOCOLATE CHIP BROWNIE
BAKED IN VANILLA CINNAMON CUSTARD.
SERVED W/ CRÈME ANGLAISE & WHIPPED CREAM

COCONUT CREAM PIE

CREAMY COCONUT AND WHITE CHOCOLATE
FILLING IN A GRAHAM-CRACKER CRUST TOPPED
W/ TOASTED COCONUT SHAVINGS & WHITE
CHOCOLATE CRISP PEARLS & WHIPPED CREAM