

YOUR TRADITION IS OUR INSPIRATION



Inspired by tradition, 1847 Bar & Grill is named in honor of the year Lebanon was founded.

Passionate about our heritage and providing an exceptional dining experience, guests enjoy Pacific NW ingredients in a welcoming and beautiful setting.

Whether satisfying a craving, hanging with friends, indulging in comfort or relishing a special moment, the experience at 1847 Bar & Grill will surely satisfy.

STARTERS

SMOKED SALMON CAKES 16

House smoked salmon cakes, apple-chive slaw, lemon-caper aioli, fresh dill.

DUCK TOSTADAS 15

Duck confit, fried corn tortilla, avocado, marinated onion, chipotle aioli, house pickled jalapeños.

TRUFFLE FRIES 10

Yukon gold potato wedges, white truffle oil, persillade, shaved parmesan.

STUFFED JALAPENOS 12

Whipped cream cheese, bacon, chives, smoked tomato jam, seasoned breadcrumbs.

BOURBON STREET PRAWNS 16

Sauteed white shrimp, house Cajun spice, beurre blanc, herb oil, paprika oil.

STUFFED PORTABELLO 13

Spinach, smoked tomato chutney, Swiss cheese, toasted breadcrumbs, mixed greens, olive oil.

SALADS

HOUSE 7

Mixed greens, tomato, cucumber, julienned carrot, house red wine vinaigrette.

CAESAR 7/14

Chopped romaine, house Caesar dressing, garlic croutons, shaved parmesan.

STEAK 24

Red wine-soy glaze, chopped romaine, cherry tomatoes, Rogue Creamery smokey bleu cheese, crispy onions, house bleu cheese dressing.

BEAN AND BEET 14

Roasted beets, green beans, goat cheese, orange supremes, toasted almonds, balsamic vinaigrette.

COBB 20

Chopped romaine, ranch dressing, avocado, chicken breast, bacon, tomato, Rogue smokey bleu cheese crumbles, hard boiled egg.

*SERVICE CHARGE OF 18% WILL BE ADDED TO
IN-ROOM SERVICE DINING ORDERS AND IN HOUSE

1847 BAR & GRILL

ENTRÉES

ROCKFISH 28

Pan seared Oregon rockfish, grilled vegetable, lemon-dill risotto and caper-herb compound butter.

PORK TENDERLOIN 28

Pan roasted pork tenderloin, Yukon gold potato wedges, grilled vegetable and apricot-almond chutney.

POLENTA ROTOLO 24

Polenta rolled with spinach, onion, garlic, smoked mozzarella, toasted pine nuts, marinated red peppers and saffron tomato sauce.

FISH & CHIPS 24

House beer battered catch of the day with fries and lemon-caper aioli.

CHILI BRAISED BEEF 28

Braised beef in mild chili pepper sauce, roasted cheddar polenta cakes, grilled vegetable, house pickled onion, lime crema, toasted pepitas and cilantro.

NY STRIPLOIN 36

Grilled 12oz. house cut steak, Yukon gold potato wedges, grilled vegetable and rosemary-red wine demi glaze.

RIBEYE 44

Grilled 14oz. house cut steak, Yukon gold potato wedges, grilled vegetable and smoked bleu cheese compound butter.

FOR YOUR STEAK

Sautéed cremini mushrooms 5

Crispy onions 3

Sautéed white prawns (3) 9

PASTA

GRILLED CHICKEN PENNE 25

Marinated and grilled chicken breast, roasted red peppers, red onion, Roma tomato, white wine, cream, parmesan and fresh basil.

MUSHROOM MARSALA 24

Sauteed cremini mushrooms with fettuccine, onion, persillade, Marsala wine, cream and goat cheese.

PRAWN SCAMPI 26

Sauteed white shrimp with fettuccine, white wine, persillade, lemon, whole butter and parmesan.

STEAK BUCATINI 28

Grilled 6oz. NY striploin sliced over bucatini alfredo.

BURGERS

Half pound Greater Omaha beef patty grilled to order on a challah bun with choice of fries, house salad, Caesar salad or a cup of soup.

CLASSIC CHEESE BURGER 17

Tillamook cheddar, lettuce, tomato, onion, mayo.

BBQ BACON CHEESE BURGER 19

Bacon, Tillamook cheddar, crispy onions, lettuce, tomato, house BBQ sauce.

CHICKEN SANDWICH 16

Grilled chicken breast, Swiss cheese, bacon, lettuce, tomato, onion, avocado, mayo.

*The Oregon Health Authority wants you to be aware that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness