



## DINNER MENU



Here at 1847 Bar & Grill, we take our name from the year the city of Lebanon was founded. We take pride of our heritage and in offering a variety of local NW products. Our cuisine features a blend of traditional American steakhouse with a touch of Pacific fusion as a nod to our Japanese garden. We strive for simplicity of preparation to showcase the essence of our ingredients without compromising complexity of flavors. We believe you will find dishes of comfort and interest in our menu.

*Bon Appetit!* from all of us at Boulder Falls Inn and 1847 Bar & Grill.

1847 BAR & GRILL • LEBANON, OREGON

SALADS

**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**, strawberries, spiced pistachios, white balsamic vinaigrette (v, gf) \$7

**Roasted beets**, grilled treviso, sherry vinegar - black pepper caramel, goat cheese (v, gf) \$7

**Iceberg Wedge**, rogue blue cheese, heirloom tomato, shaved red onion, bacon (gf)

Full \$10 half \$6

**Nicoise**, pesto lingering 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 Trout** baby greens, boursin-buttermilk dressing, smoked trout, croutons,

heirloom, tomato and julienne vegetables \$9

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

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

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

STARTERS

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

**Crab cakes**, Asian slaw, tobiko aioli \$14

**Seafood cocktail**, prawns, bay shrimp, crab claw, 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 (v) \$9

**Crispy fried tofu** with peanut sauce and scallions (v) \$7

**Wild mushroom "crostini"** shallot, parsley, garlic, grilled bread (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

gf= gluten free v=vegetarian

MAINS

**NY steak**, grilled, caramelized bourbon onions, Yukon gold crushed potatoes, vegetables (gf) \$25

**Tenderloin medallions**, wild mushroom red wine demi glaze, Yukon gold crushed potatoes, vegetables (gf) \$33

**Lamb** sirloin kabobs, mint chimichurri. Israeli couscous, almond, spinach, feta \$18

**Baby back ribs**, apple wood smoked, mustard BBQ sauce, Yukon gold crushed potatoes, vegetables (gf) \$17 half rack /\$24 full rack

**Two day NW beef short rib**, kalbi style with soy, ginger, garlic chili , schezuan peppercorns, jasmine rice, vegetables (gf) \$24 gf

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

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

**King Salmon**, Thai red curry, jasmine rice, heart of palm-micro green salad

noug cham(gf) \$26

**Smoked chicken fettuccine**, roasted pepper cream, artichoke hearts lacinato

kale\$14

**Ravioli**, artichoke feta, marinara sauce, topped with charred artichokes & arugula (v) \$13

**Cioppino**, rich seafood and tomato-pepper broth loaded with manilla clams, shrimp, scallops, crab and fish (gf) \$24

**Fried chicken**, 24 hr Honey-lemon brined, spiced buttermilk coating, fried crisp, served with mashed potatoes and vegetables \$15

Burgers

served with fries, 1847 salad or caesar salad, sub soup for \$1

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

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

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

**1847 Banh Mi Burger**, our blend of seasoned beef and pork, pickled vegetables, sriracha mayo, cilantro \$12

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 parties of 8 or more.