

NEIGHBORHOOD SERVICES BAR & GRILL

FALL 2011

VOLUME 4

STARTERS

Deviled Eggs Seattle Style: smoked salmon/ cucumber/ dressed chicory	7
Barbeque Spiced Onion Rings: 57 Thousand Island	7
Fried Little Asparagus: pecorino/ lemon-dill crème fraiche	8
Spicy Tuna Tartare: smashed avocado/ street snack pico/ red clay salted corn chips	10
Half Dozen Brisket Meatballs: <i>original</i> voodoo peppercorn sauce	10
Crispy Calamari & Rock Shrimp: spicy greens/ pineapple/ hearts of palm pickled red onion/ crushed peanut/ sweet chile vinaigrette	11
Pan Roasted Blue Mussels: Spanish chorizo/ crispy potato/ crushed tomato/ garlic bread	12
Jonah Crab & Artichoke Dip: charred salsa/ red clay salted corn chips	13

GREENS

Tossed Butter Leaf: green apple/ cucumber/ pear tomato/ Marcona almond/ pecorino white balsamic-herb vinaigrette	8
Roasted Beet: rocket/ radicchio/ orange/ feta/ sugared pistachio/ rendered jus vinaigrette	10
Our Wedge: iceberg/ angry pecan/ apple smoked bacon/ pear tomato/ creamy PtR bleu	11
Mr. Lieberman's Roasted Rock Shrimp Caesar: chopped romaine/ brioche crouton roasted garlic dressing/ pecorino	14

THE DAILYS*

ON THE SIDE

DESSERTS

*always changing
as quoted*
SCOTT'S SOUP DU JOUR
BY HAND NOODLES
RIGHT COAST FISH
LEFT COAST FISH
RICK'S STEAK DINNER

Hand Cut Russet Frites	3
Three Jack & Mac	5
Smashed Garlic Spinach	5
Brown Butter Broccolini	6
Maple Pancetta Brussel Sprouts	6
Whipped Potato Gratin	6
Griddled Asparagus	7
Chop House Mushrooms	7

6
BUTTERSCOTCH POT DE CREME
DING DONG
CAMELIZED APPLE CRISP
PEANUT BUTTER BANANA SPLIT

**limited quantities available - no holds/ no reserves/ no layaways*

SANDWICHES

Room Service Cheese Burger: daily ground brisket & chuck/ aged cheddars Russet frites/ traditional set up & secret sauce side	15
Neo-Traditional Reuben: beer-braised corned beef/ gruyere/ caramelized onion "kraut" cracked mustard/ marble rye/ roasted red pepper Russian/ Russet frites	16
Lamb Shoulder Pot Roast: gruyere/ chop house mushrooms/ bacon relish rosemary jus/ Russet frites	16
Willy's Fish Sandwich: avocado/ cucumber/ pickled red onion/ tomato iceberg/ smoked paprika vinaigrette/ Russet frites	A/Q

MAINS

Chicken Fricassee Pot Pie: Tillamook herb-cheddar crust, <i>limited quantity available</i>	17
Multnomah Athletic Club Salad: roasted chicken/ green apple/ pear tomato hard cooked egg/ avocado/ PtR bleu/ white balsamic vinaigrette	17
Butcher's Meatloaf: whipped potato/ tobacco onions & chicory/ pan gravy	18
Lakehouse Salad: Jonah crab/ chopped romaine/ watercress/ hearts of palm/ tomato cucumber/ avocado/ white balsamic vinaigrette	21
Caramelized Sea Scallops: manchego polenta/ blistered tomato/ Spanish chorizo	22
Veal Schnitzel & Cracked Pepper Spaetzle: rocket & radicchio salad/ brown butter	23
Heart of Rib Eye Steak Frites: <i>original</i> voodoo peppercorn sauce	25
Roasted Clark's Harbor Halibut: brown butter broccolini/ lemon-caper sauce	27
Grilled Beef Tenderloin: whipped potato gratin/ chop house mushrooms	29