

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.

gf = gluten free | v = vegan | veg = vegetarian

Service charge of 18% will be added to parties

STARTERS

SMOKED SALMON CAKES 16

House smoked salmon cakes, lemon-caper aioli and jicama apple slaw

DUCK TOSTADAS 14

Duck confit on corn tostadas with marinated onion, chipotle aioli, house pickled jalapeños and cilantro

TRUFFLE FRIES 10

Yukon potato wedges, white truffle oil, persillade and shaved parmesan

CROSTINI 11

Kalamata olive-sun dried tomato tapenade and herbed fromage blanc on grilled demi-baguette with olive oil and balsamic reduction

CRUSTED AHI 15

Sesame crusted tuna seared rare, cucumber, red onion and bell pepper salad topped with a ginger soy vinaigrette (gf)

STUFFED PORTABELLO 11

Spinach, smoked tomato chutney, Swiss cheese, toasted bread crumbs, mixed greens and extra virgin olive oil (veg)

SALADS

1847 GREENS 7

Mixed greens, tomato, cucumber, julienned carrot and house red wine vinaigrette (v,gf)

CAESAR SMALL 7 LARGE 14

Hearts of romaine, house Caesar dressing, garlic croutons and shaved parmesan

STEAK SALAD 20

Hearts of romaine, red wine/soy marinated Tri-tip skewers, Rogue creamery smokey blue cheese, cherry tomato, crispy onions and house blue cheese dressing

SALMON SALAD 19

Grilled wild Coho salmon fillet, mixed greens, tomato, cucumber, red onion and house raspberry vinaigrette (gf)

COBB 19

Romaine tossed in ranch dressing, stacked with avocado, chicken, chopped bacon, tomato, Rogue blue cheese crumbles and hard boiled egg (gf)

ENTRÉES

ROCKFISH 28

Pan seared Oregon rockfish with grilled asparagus, lemon-dill risotto and caper- herb compound butter (gf)

PORK TENDERLOIN 28

Pan seared pork tenderloin with herb roasted Yukon potatoes, grilled asparagus and apricot-almond chutney

POLENTA ROTOLO 23

Roasted polenta rolled with spinach, onion, garlic, toasted pine nuts, marinated red peppers and provolone cheese over our saffron/basil tomato sauce (gf, veg)

CHOP 29

Cold smoked bone-in pork chop, grilled to order with house bbq glaze, saffron rice, grilled asparagus, crispy onions and sauce Robert

TRI-TIP 29

Grilled to order 8 oz. steak with herb roasted Yukon potatoes and grilled asparagus

NEW YORK 35

Grilled to order 12oz. house cut steak with herb roasted Yukon potatoes and grilled asparagus

STEAK TOPPERS

Enhance your steak by adding any of these items

Sautéed crimini mushrooms 4 (gf)

Crispy onions 2

Roasted garlic compound butter 3 (gf)

Garlic tiger prawns 3 for 9

5 for 15 (gf)

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

GRILLED CHICKEN PENNE 25

Marinated and grilled chicken breast sautéed with shallots, garlic, roasted red peppers, red onion, roma tomato, fresh basil, white wine, cream and shaved parmesan

PRAWN FETTUCCINE 27

Sautéed tiger prawns with red onion, tomato, Kalamata olive, feta cheese and fresh oregano

SEAFOOD BUCATINI 29

Sautéed rockfish, salmon, and prawns with our saffron/basil tomato sauce, parmesan and fresh dill

BEEF SUGO 28

Beef braised in our house made demi-glace over pappardelle pasta with mirepoix, cherry tomatoes, parmesan cheese and bread crumbs

FISH & CHIPS 23

Wild cod, dipped to order in house beer batter, served with fries, lemon wedge and lemon-caper aioli

BURGERS

Served with choice of fries, 1847 green salad, Caesar salad or a cup of soup du jour.

CLASSIC CHEESE BURGER 16

Half pound Cascade Natural patty with Tillamook cheddar, lettuce, tomato, onion and mayo

BBQ BACON CHEESE BURGER 18

Bacon, Tillamook cheddar, crispy onions, lettuce, tomato and house bbq sauce

MUSHROOM SWISS BURGER 19

Sautéed crimini mushrooms with Swiss cheese, persillade, shallots, white truffle oil and Dijon aioli

Sub a grilled chicken breast for any burger patty.