

# PARAGON

Restaurant & Bar

**DINNER MENU**  
AVAILABLE NIGHTLY AT 5:30 PM

## WINES BY THE GLASS

### CHAMPAGNE AND SPARKLING WINES

LA MARCA PROSECCO EXTRA DRY, ITALY, NV \$8.75/35.00  
GRUET BLANC DE NOIRS, NM, NV (HALF BOTTLE) \$25.00  
GOSSET GRANDE BRUT, FRANCE, NV (HALF BOTTLE) \$45.00

### WHITE

PARAGON CHARDONNAY, NAPA, NV \$7.50/30.00  
NATURA ORGANIC CHARDONNAY, CHILE, 2010 \$7.75/31.00  
CHATEAU STE. MICHELLE RIESLING, WA, 2009 \$7.75/31.00  
DI LENARDO PINOT GRIGIO, FRIULI, ITALY, 2009 \$7.75/31.00  
FELSNER GRÜNER Veltliner, AUSTRIA, 2009 \$7.75/31.00  
HAUT-RIAN SÉMILLON-SAUV BLANC, FR, 2009 \$7.75/31.00  
QUINTA DA AVELEDA BLEND, PORTUGAL, 2009 \$7.75/31.00  
HENRY BOURGEOIS SAUVIGNON BLANC, FR, 2009 \$8.00/32.00  
ELK COVE PINOT NOIR ROSE, OREGON, 2010 \$8.25/33.00  
J. ALBIN PINOT GRIS, OREGON, 2009 \$8.50/34.00

### RED

PARAGON CABERNET SAUVIGNON, NAPA, NV \$7.50/30.00  
PARAGON MERLOT, NAPA, NV \$7.50/30.00  
BARNARD GRIFFIN MERLOT-CAB-CAB FRANC, WA, NV \$7.75/31.00  
BIBBIANI SUPER TUSCAN BLEND, ITALY, 2007 \$7.75/31.00  
ESTAMPA CARMÉNÈRE-CAB-CAB FRANC, CHILE, 2008 \$7.75/31.00  
ALAMOS MALBEC, MENDOZA, ARGENTINA, 2009 \$8.00/32.00  
LAN TEMPRANILLO CRIANZA, RIOJA, SPAIN, 2006 \$8.00/32.00  
PEIRANO IMMORTAL OLD VINE ZIN, CA, 2009 \$8.00/32.00  
ANDREW RICH SYRAH-M-GRENACHE, WA, 2007 \$8.75/35.00  
CHATEAU STE. MICHELLE CABERNET, WA, 2008 \$9.25/37.00  
CONN CREEK CAB-SYRAH-CAB FRANC, NAPA, 2007 \$9.50/38.00  
OWEN ROE ROOK SYRAH-MERLOT-CAB, WA, 2008 \$9.50/38.00  
TAMARACK FIREHOUSE RED BLEND, WA, 2008 \$9.50/38.00  
WILLAMETTE VALLEY PINOT NOIR, OREGON, 2008 \$9.75/39.00  
AYRES PINOT NOIR, OREGON, 2009 \$10.00/40.00

### HALF BOTTLES

ADELSHEIM PINOT GRIS, OREGON, 2009 \$25.00  
DOMAINE DROUHIN PINOT NOIR, OREGON, 2008 \$37.00

## DRAFT & BOTTLED BEERS

### DRAFT

ANDERSON VALLEY BOONT AMBER \$5.75  
BUDWEISER \$4.75  
COORS LIGHT \$4.75  
DOUBLE MOUNTAIN INDIA RED ALE \$5.75  
DOUBLE MOUNTAIN KÖLSCH \$5.75  
GUINNESS DRAUHT (20 OZ.) \$6.00  
HOPWORKS URBAN BREWERY ORGANIC CZECH PILSNER \$6.00  
NINKASI SPRING REIGN PALE ALE \$6.00  
SIERRA NEVADA PALE ALE \$5.75  
STELLA ARTOIS LAGER \$6.00  
TERMINAL GRAVITY INDIA PALE ALE \$6.00  
WIDMER HEFEWEIZEN \$5.75

### BOTTLED

ALASKAN AMBER \$4.75  
AMSTEL LIGHT \$4.75  
BRIDGEPORT INDIA PALE ALE \$4.75  
BUD LIGHT \$4.00  
CASCADE LAKES MONKEY FACE PORTER \$4.75  
COORS LIGHT \$4.00  
CORONA LIGHT \$4.75  
DESCHUTES MIRROR POND PALE ALE \$4.75  
DUVAL ALE \$7.50  
HEINEKEN \$4.75  
PACIFICO \$4.75  
STONE INDIA PALE ALE \$4.75  
ST. PAULI (NON-ALC) \$4.50

## STARTERS

HOUSEMADE SOUP  
CUP \$3.50 BOWL \$6.00

BLACK MUSSELS  
ORANGE-SAMBUCA BUTTER & CROUTE \$11.00

ICEBERG WEDGE  
OREGON BLUE CHEESE CRUMBLES, BACON, CHERRY TOMATOES,  
HOUSE-MADE CROUTONS, SUNFLOWER SEEDS, CHIVES  
& BUTTERMILK BLUE CHEESE DRESSING \$8.50

CAESAR SALAD  
CROUTONS, PARMESAN & WHITE ANCHOVY FILLET \$7.50

WILD ARUGULA SALAD  
CANDIED WALNUTS, GOAT CHEESE, SHALLOTS,  
& MARIONBERRY VINAIGRETTE \$9.00

GORGONZOLA CHEESECAKE  
TOMATO COULIS, SWEET BASIL OIL & CROSTINI \$10.00

CALAMARI  
FENNEL, LEMON, SOY-LIME GINGER  
& APRICOT-JALAPENO SAUCES \$9.50

ASPARAGUS BRUSCHETTA  
POACHED EGG, WILD MUSHROOMS, GARLIC, THYME  
& TRUFFLE VINAIGRETTE \$10.00

## ENTREES

SEARED RICOTTA GNOCCHI  
CHERRY TOMATOES, WILD ARUGULA, BASIL PESTO,  
& APRICOT-JALAPENO SAUCES \$9.50

ROCK SHRIMP CARBONARA  
FRESH FETTUCCINI, BACON, EGG, PARMESAN CHEESE,  
GARLIC & LEMON \$19.00

PAN SEARED RAINBOW TROUT  
GRILLED ASPARAGUS, ROASTED GARLIC MASHED POTATOES  
& ROASTED RED ONION BACON VINAIGRETTE \$20.00

OVEN ROASTED TRUE COD  
HOUSE-MADE SAUSAGE, BLUE MUSSELS, ITALIAN WHITE BEANS,  
BABY SPINACH & LEMON SAFFRON BROTH \$19.00

GRILLED PORK CHOPS  
BEER BRINED, FARO "RISOTTO", ENGLISH PEAS,  
BABY CARROTS & CIDER BOURBON REDUCTION \$20.00

ROASTED HALF CHICKEN  
SAUTÉED SPINACH, MAC-N-CHEESE & THYME JUS \$17.50

BRAISED POT ROAST  
MASHED POTATOES & SEASONAL VEGETABLES \$18.50

CLASSIC STEAK FRITES  
PAINTED HILLS SKIRT STEAK,  
ROSEMARY FRIES, HERB BUTTER \$22.00

## SIDES

MASHED POTATOES SAUTÉED SPINACH  
MAC-N-CHEESE GREEN BEANS & BABY CARROTS  
GRILLED ASPARAGUS  
\$5.00 EACH

BRYAN WESTACOTT, GENERAL MANAGER      SEBASTIAN MILLER, EXECUTIVE CHEF  
PRIVATE BANQUET ROOMS AVAILABLE  
18% GRATUITY ADDED FOR GROUPS OF 6 OR MORE  
WWW.PARAGONRESTAURANT.COM

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