











HAYDEN'S GRILL

LAKEFRONT

TAPAS PLATES FOR SHARING

- Mac 'n Cheese | 8
roasted poblano, pork belly
- Grilled Pita | 10
goat cheese, hazelnuts, pears, bacon, balsamic
- Latin Chicken Wings | 10
habanero sauce, celery, carrots, blue cheese
-  Hummus Platter | 12
Cilantro-jalapeno hummus, grilled pita, feta, olives, cucumber, tomato, carrots
- Charcuterie | 12
jamon serrano, italian salami, white boquerones, marcona almonds, gherkins, stone-ground mustard, warm bolillo artisan cheese
-  Jumbo Prawns | 12
creamy polenta, balsamic glaze
- Steamer Clams | 11
mirepoix, chablis, garlic bread
-  Smoked Salmon Dip | 12
red peppers, cream cheese, crostini
GF chips available
- Calamari | 10
fried, cilantro lime sauce
- Fish Chicharrones | 9
red snapper, fried serrano, cilantro aioli
- Fish 'n Chips | 12
hand-dipped, beer batter, lightly fried
-  Brussels Sprouts | 6
bacon jam
- Soup or Chowder | cup/6 bowl/8
today's house-made selection or

FROM THE FIELD FRESH & CRISP









-  Beet Salad | 12
gold & red beets, greens, chevre, lemon vinaigrette
- Classic House Caesar | 10
with grilled chicken | 15
hearts of romaine, caesar dressing, parmesan, house croutons
-  Field Greens | 12
danish blue cheese, hazelnuts, roasted pear, house balsamic
-  Oriental Chicken Salad | 13
iceberg, mixed greens, snow peas, jicama, caramelized cashew, sesame seed, asian honey mustard dressing
-  Tri-tip Salad | 17
romaine, red onion, mushroom, provolone, tomato, asparagus, tri-tip steak
-  Salmon Salad | 16
romaine, spinach, hazelnuts, feta, apples, grilled salmon
-  Shrimp Wedge Salad | 18
grilled jumbo shrimp, cherry tomatoes, avocado, bacon vinaigrette, louie dressing

SIDES ROUND OUT THE MEAL

-  Glazed Carrots | 5
honey thyme
-  Green Beans | 5
orange, caramelized onions
-  Roasted Cauliflower | 5
rosemary herb butter
-  Grilled Asparagus | 5
-  Butternut Risotto | 5
arborio rice, butternut squash, parmesan
-  Roasted New Potatoes | 5
sea salt, herbes de provence
-  Yukon Gold Mashers | 5
creamy buttermilk

MAIN COURSE SERVED SHARING STYLE

STEAKS—CERTIFIED ANGUS, LATIN RUB, SLICED, SERVED WITH SAUCE OR FLAVORED BUTTER

-  Bavette Steak Frites | 24
ancho -chile espresso rub, roasted onion jam, house fries
-  Tri - Tip | 21
fried portobello mushrooms and onion strings
smoked mushroom butter
-  Northwest Tenderloin & Linguica | 28
fried portobello mushrooms and onion strings
cilantro oregano butter
-  Rib Eye | 29
14 oz, mexican chile rub, smoked bearnaise, fried portobello mushrooms and onion strings
-  Black and Blue Flat Iron Steak | 24
3-pepper crusted, creamy blue cheese crumbles, roasted potatoes
-  Surf and Turf | 29
Filet tenderloin, sautéed prawns, lemon garlic crème sauce, cheesy mashers
-  Gaucho Steak | 25
CAB—top sirloin, garlic marinated, chimichurri, potato bravas
-  Tomahawk Rib Eye | 46
24 oz, served on the bone.
marinated cipollini onions, shiitaki mushrooms

add lobster	add salmon	add grilled shrimp
15	10	10

-  Paella | 29
cod, salmon, clams, shrimp, onions, tomato, basil, chorizo saffron rice
-  Tamarind Roasted Chicken | 19
tangy tamarind marinade, grilled asparagus
-  Pineapple Pollo | 17
pineapple chutney, macadamia nuts, grilled asparagus
- Jaeger Schnitzel | 17
a hayden's classic - breaded chicken breast, forest mushroom sauce, braised red cabbage
-  Pork Osso Bucco | 21
adobo marinated, braised, chorizo risotto with mascarpone, parmesan, chorizo sausage
-  Beef Short Ribs | 25
bourguignon sauce, yukon gold mashers
-  Almond Chipotle Prawns | 25
creamy almond chipotle sauce, saffron rice
-  Northwest Salmon | 22
mushroom quinoa, blood orange glaze
-  Red Snapper Veracruz | 19
onion, tomato, serrano pepper, oregano, olives, garlic, white wine, butter, saffron rice
- Hayden Burger | 15
1/2 lb, tillamook cheddar, pepper bacon, lettuce, tomato, chipotle aioli, kaiser bun. fries.
- Halibut Sandwich | 15
grilled filet, tartar sauce, tomato, marinated onion, shredded lettuce, grilled foccacia, fries
- Hayden's Meatloaf | 17
our classic house recipe with red eye gravy and mashed potatoes

good food is all the sweeter when shared with good friends

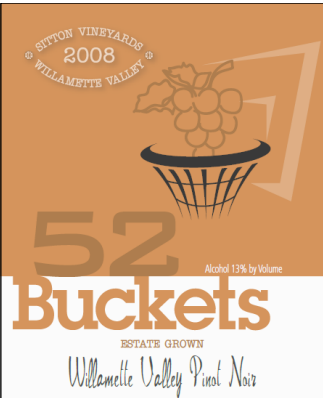
. About Hayden's

23 years ago, the Roberts & Sitton families opened the Century Hotel to serve the Tualatin community. Then, in 1999 they expanded the hotel and added Hayden's Lakefront Grill. For over 17 years now, Hayden's has been a hub of activity, providing a venue for gatherings & celebrations of all kinds; from family meals to first dates, weddings to retirement parties, and the business meetings held by so many of our neighbors. Not to mention, holiday parties galore! The years have brought typical changes - staffing, menu changes, updates to the decor. But the core of the business, the foundation that was set from the beginning, has stayed with us - **QUALITY FOOD & DRINK!** Here is what you will *always* find at Hayden's Lakefront Grill:

- We make all of our *Sauces, Dressings & Soups* from scratch every day. Our Award-Winning *Seafood Chowder* is the same recipe from 17 years ago.
- Our *Croutons* are baked fresh daily and dusted with parmesan & garlic seasoning to top your favorite salads.
- We bake all of our *Breakfast Breads & Pastries* in house.
- Our *Desserts* are baked both in-house and by *Vickie's Cuisine*, a local SE Portland Bakery.
- *Cafe Umbria* is our *Coffee of Choice!* It's Roasted locally and DELICIOUS!
- Our *Beef* Program - all of our Burgers & Steaks are Grass-Fed Certified Angus Beef (CAB)
- Our *Pork* comes from Duroc Hogs, a breed known for their muscle quality & leanness
- Our *Seasonal Wild Game* comes from Eastern Oregon near John Day
- Tillamook is the brand of *Cheese* we feature in our menu items
- Our Bar makes amazing *Cocktails!* Our Martini's hold a 3 oz pour, and you can make it a double without doubling the price

We are pleased to present to you, on behalf of Hayden's, our **NEW CHEF** - Martin Virgen, whose Latin American Heritage is featured in many of our **NEW MENU** items. We hope you *ENJOY!* and come back often to try them all.

Try Charlie's Wine!



Our family has farmed in the Willamette Valley for over 100 years. My connection with this land runs as deep as my devotion to my alma mater, Oregon State University. These passions come together in this bottle—estate-grown Pinot Noir from my family vineyard. It's a slam dunk by itself or with a meal, but it is best when served with family and good friends! We hope you enjoy it.

~ The Sitton Family

. HAYDEN'S HAPPENINGS

**FOUR GREAT WEEKS!
FOUR GREAT CUISINES!
FOUR GREAT COURSES!**

Each week in March, we're bringing you new flavors and specials:

Week 1: Steak House
Week 2: Hometown Recipes from Mexico
Week 3: St. Patrick's Day / WILD CRAB
Week 4 : Italian!!!

TASTE OF ITALY
Chef Martin's Monthly Regional Dinner
Sunday, March 25 —Cocktails 6pm/Dinner 6:30
6-course Feast / \$45, includes wine

*Stuffed Squid + Caprese Salad
Four-cheese Spinach Tortellini
Rib Eye Steak - with marinated cippolini onions and shiitake mushrooms
Grilled Pesto Root Vegetables
Seafood Saffron Risotto
Tiramisu*

GUEST APPRECIATION MONDAYS
Incredible Buffet every Monday - \$25

March 5:
Steakhouse Smorgasborg

March 12:
Latin NW Fusion

March 19:
Wild Dungeness Crab Feed

March 26:
Italian Feast

TASTING FRIDAYS
PERFECT PAIRINGS WITH THE CUISINE OF THE WEEK

March 9—Tequilas
March 15—Whiskey and Guinness
March 23—Italian Red Wines
March 30—NW White Wines

TUALATIN
DINING MONTH

Proud Participants in Dining Month

**\$27 Four-Course Dinner
New Specials Daily**



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