

HAYDEN'S GRILL

.....
L A K E F R O N T

EXPRESS BREAKFAST - MON THRU FRI | 7.50
buffet. breakfast sandwich, pastries, fresh fruit, coffee

SMALL PLATES

SAVORY

Cinnamon Roll | 6
coffee cream cheese

✕ Granola Parfait | 8
banana, berries, fruit muffin

 Steel Cut Oats | 8
with fruit, hazelnuts, raisins

House Biscuit 'n Gravy | 9
2 fried eggs


Croissant Sandwich | 7
ham, scrambled egg, cheese, fresh fruit

Chorizo Wrap | 8
chorizo, scrambled egg, cotija

Avocado Toast | 9
smoked trout, whole grain bread, avocado, chili pepper

Chef's Savory Crepe | 9
linguica sausage, onions, sweet potato, butternut squash, cotija. fried eggs

German Potato Cake | 6
fried egg, lemon sour cream

 Chorizo Tacos | 9
scrambled egg, roasted potatoes, cotija, salsa

 Mushroom Tacos | 8
scrambled egg, roasted potatoes, red pepper, onion, cotija, chimichurri

 Chilaquiles | 9
pork belly, tortilla chips, scrambled egg, onion, cotija, cilantro, jalapeno creme (sub mushroom for vegetarian style)

SWEET

Waffle | 11
butter, maple syrup, 2 eggs your way

Bacon Waffle | 12
butter, maple syrup, 2 eggs your way

Chicken 'n Waffle | 12
hand breaded chicken breast, chorizo gravy, butter, maple syrup

✕ French Toast | 11
hand dipped. butter, maple syrup

✕ Flapjacks | 11
buttermilk. butter, maple syrup

REFRESH

cafe umbria brewed coffee - 2.50
herbal tea - 2.00
hot chocolate - 1.75
iced tea or soda - 1.75
strawberry lemonade - 1.75

++ consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

✕ 2 Egg Breakfast | 11
cooked your way. choose honey cured ham, peppered bacon, or sausage links. roasted potatoes, brioche toast

Chorizo Scramble | 14
tomato, caramelized onion, cotija cheese, tomatillo salsa. roasted potatoes, brioche toast

✕ Brie Scramble | 12
spinach, tomato, asparagus, onion. roasted potatoes, brioche toast

✕ Farmer's Market Omelette | 11
roasted red pepper, caramelized onion, mushroom, spinach, tomato, goat cheese. roasted potatoes, brioche toast


Crab Omelette | 12
blue crab, tomato, tarragon hollandaise, tillamook cheddar. roasted potatoes, brioche toast


✕ Sunshine State Omelette | 11
pepper bacon, spinach, avocado, cheddar, hollandaise. roasted potatoes, brioche toast

Hayden Benedict | 11
poached egg, country ham, hollandaise on croissant

Pork Belly Benedict | 12
english muffin, pork belly, spinach, tomato, avocado, poached eggs, hollandaise. roasted potatoes

Salmon Benedict | 13
english muffin, grilled salmon, avocado, tarragon hollandaise. roasted potatoes

 ✕ Huevos Rancheros | 12
corn tortillas, black beans, cotija, ranchero sauce, eggs your way, cilantro sour cream

 Huevos Verdes | 11
corn tortillas, black beans, cheddar, tomatillo salsa, eggs your way, cilantro sour cream, green onion

Corned Beef Hash | 12
diced potato, fried eggs, mustard creme fraiche. brioche toast

✕ Chicken Hash | 13
diced potato, fried eggs, grilled breast, pear, caramelized onion, roasted red pepper, orange hollandaise. brioche toast

Prime Rib Skillet | 13
blackened prime rib, fried eggs, roasted red & green pepper, onion, roasted potatoes, brioche toast

Steak & Egg | 14
6 oz CAB coulotte, fried eggs, chimichurri sauce. roasted potatoes, brioche toast

EXTRAS

egg your way - 2
roasted potatoes - 3
bacon (3) - 5
sausage link (3) - 5
ham - 4

✕ =HOTEL GUEST MAY USE THEIR BREAKFAST VOUCHER TOWARDS THIS ITEM

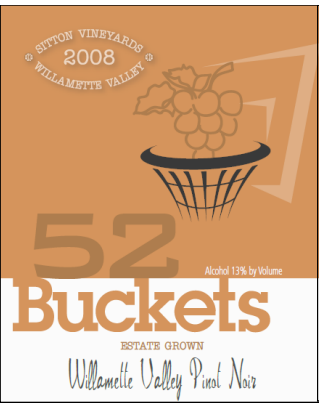
. About Hayden's

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 cipollini 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



Proud Participants in Dining Month

\$27 Four-Course Dinner New Specials Daily



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