

HAYDEN'S GRILL

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L A K E F R O N T

TAPAS

perfect to share

Latin Chicken Wings | 12
habanero sauce, celery, carrots, blue cheese

 Smoked Salmon Dip | 12
red peppers, cream cheese, crostini
GF chips available

Hummus Platter | 12
Cilantro jalapeno hummus, grilled pita,
feta, olives, cucumber, tomato, carrots

 Poached Beets | 12
gold, red beets, mixed greens, chevre,
lemon vinaigrette


 Farmer's Wedge | 8.50
iceberg, blue cheese crumbles, tomato, red onion,
pepper bacon, blue dressing

CUP OF SOUP + 1/2 WEDGE | 8

Soup of the Moment | 5 / 7
cup/bowl

Seafood Chowder | 6 / 8
cup/bowl

FROM THE FIELD

 Brown Derby Cobb Salad | 14
1/2 size | 10
romaine, boiled egg, tomato, avocado, pepper
bacon, blue cheese, blue dressing, chicken.

 Shrimp Wedge Salad | 17
1/2 size | 13
grilled jumbo shrimp, cherry tomatoes,
avocado, bacon vinaigrette, louie dressing

 Oriental Chicken Salad | 13
1/2 size | 8
iceberg, mixed greens, snow peas, jicama,
caramelized cashew, sesame seed, asian hon-
ey mustard dressing

Greek Beef Salad | 14
1/2 size | 9
shredded lettuce, mixed peppers, onion, tomato,
herb potatoes, feta, kalamata, tzatziki dressing,
with warm pita

Fried Chicken Salad | 15
1/2 size | 10
mixed greens, corn, avocado, black bean sal-
sa, shredded cheese blend, chipotle fried
chicken, tortilla strips, honey lime vinaigrette

 Ahi Tuna Salad Nicoise | 16
1/2 size | 10
boiled egg, green beans, kalamata olives,
tomatoes, poached fingerling potatoes,
lemon vinaigrette

BURGERS

with fries or simple salad

Hayden's Burger | 13
1/2 lb angus, tillamook cheddar, pepper bacon,
lettuce, tomato, onion, chipotle aioli, kaiser bun

Gorgonzola Burger | 13
1/2 lb angus, gorgonzola, avocado, bacon jam,
lettuce, tomato, onion, kaiser bun

Portabello Mushroom Burger | 12
grilled portabella, sundried tomato spread,
provolone, lettuce, tomato, onion

BOWLS & ENTREES

Hayden's Classic Meatloaf | 15
chef's secret recipe, whipped potato, green beans,
bacon, onion, red eye gravy


 Chimichurri Steak | 16
coulotte steak, herb roasted red potato,
vegetables in season, chimichurri sauce


 Tacos Pescado | 12
grilled cod, slaw veracruz, pico de gallo, cotija,
salsa verde, grilled corn tortilla


Mediterranean Chicken Pasta | 15
linguini, shallot, garlic, spinach, tomato, kalamata
olives, artichoke heart, feta, pesto sauce,
grilled chicken breast

 Northwest Salmon | 16
charbroiled, basted with basil garlic butter.
with lemon risotto, vegetables in season

Fish 'n Chips | 13
hand dipped in beer batter, lightly fried.
crispy herbed fries

 Lemon Grass Bowl | 12
white rice, broccoli, carrots, green beans,
red pepper, cabbage, cauliflower, asparagus,
green onion, peanut sauce

 Adobo Pork Bowl | 13
white rice, black beans, grilled pork adobo,
avocado, onion, tomato, roasted pepper, cilantro,
salsa, with jalapeno crema, lime, radish

 Quinoa Bowl | 12
cinnamon paprika sweet potato, golden raisin,
caramelized onion, roasted garlic, carrot,
asparagus tips, cranberries, balsamic glaze

SANDWICHES

with fries or simple salad

Curry Chicken Salad | 10
on a croissant

Grilled Chicken & Roasted Pear | 12
goat cheese, micro greens, balsamic mayo,
harvest wheat bread

Avocado & Turkey Croissant | 12
roasted turkey breast, avocado, lettuce, tomato

Halibut Sandwich | 15
grilled filet, tartar sauce, tomato, marinated onion,
shredded lettuce, grilled foccacia

Cubano | 12
roasted pork loin, ham, swiss, pickles, garlic aioli

Chivito | 14
roast beef, pancetta, roasted peppers, tomato,
lettuce, garlic aioli, grilled ciabatta

Carne Asada Quesadilla | 11
carne asada, oaxaca cheese, tomato, onion,
roasted salsa, flour tortilla

Pork Belly Sandwich | 13
slow roasted pork, roasted garlic poblano,
tomatoes, marinated red onions

BBQ Pork | 13
slow roasted pork loin, thinly sliced. bbq au jus,
grilled baguette

Hayden's French Dip | 13
thin sliced prime rib, provolone, ciabatta,
horseradish, au jus

1/2 SANDWICH + SOUP CUP OR SIMPLE SALAD | 9

choose from curry chicken, turkey avocado or bbq pork

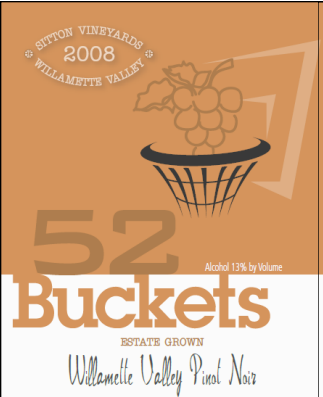
. About Hayden's

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 cipolini onions and shiitake mushrooms
Grilled Pesto Root Vegetables
Seafood Saffron Risotto
Tiramisu



Proud Participants in Dining Month

\$27 Four-Course Dinner
New Specials Daily

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



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