

good food is all the sweeter when shared with good friends

# HAYDEN'S GRILL

LAKEFRONT

CENTURY HOTEL ROOM SERVICE  
AVAILABLE FROM 4 PM DAILY  
DIAL EXTENSION 1500

## TAPAS PLATES FOR SHARING

- Queso Fundido | 10  
with chorizo, grilled baguette
- 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, mix olives, quince paste, white boquerones, marcona almonds, warm bolillo artisan cheese
- Jumbo Prawns | 12  
creamy polenta, balsamic glaze
- Blue Crab Cakes | 13  
mango coulis, sweet tomato chutney
- Mussels | 15  
chorizo sambuca, grilled baguette
- Steamer Clams | 11  
mirepoix, chablis, garlic bread
- 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
- Smoked Bone Marrow | 13  
pomegranate molasses, caper mustard relish, baguette
- Soup or Chowder | cup/6 bowl/8  
today's house-made selection or our award winning seafood chowder

## 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
- Steak 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

## MAIN COURSE SERVED FAMILY STYLE

- Bavette Steak | 24  
ancho chile espresso rub, roasted onion jam
- Tri - Tip | 21  
smoked mushroom butter
- Northwest Tenderloin & Linguica | 28  
cilantro oregano butter
- Ribeye | 29  
14 oz, mexican chile rub, cilantro oregano butter
- Paella | 29  
cod, salmon, clams, shrimp, onions, tomato, basil, chorizo saffron rice
- Tamarind Chicken | 19  
tangy tamarind marinade, roasted
- Pineapple Pollo | 17  
pineapple chutney, macadamia nuts
- 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
- Oak Smoked Pork Ribs | 23  
chef's spicy cumin rub
- Prawns A La Diabla | 25  
spicy sweet sauce
- Northwest Salmon | 22  
mushroom quinoa, blood orange glaze
- Red Snapper Veracruz | 19  
onion, tomato, serrano pepper, oregano, olives, garlic, white wine, butter
- 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
- Quinoa Bowl | 16  
asparagus, sweet yam, caramelized onion, shallot, cranberry, golden raisins
- Mediterranean Chicken Pasta | 18  
linguini, shallot, garlic, spinach, tomato, kalamata olives, artichoke heart, feta, pesto sauce, grilled chicken breast

## SIDES ROUND OUT THE MEAL

- Glazed Carrots | 6  
honey thyme
- Brussel Sprouts | 7  
bacon jam
- Green Beans | 6  
orange, caramelized onions
- Roasted Cauliflower | 6  
rosemary herb butter
- Butternut Risotto | 6  
arborio rice, butternut squash, parmesan
- Mac 'n Cheese | 8  
roasted poblano, pork belly
- Roasted New Potatoes | 7  
sea salt, herbes de provence
- Yukon Gold Mashers | 6  
creamy buttermilk
- House Fries | 5  
ketchup