

## SHARE

### CRISPY SALMON CAKES

Herbed sour cream.....9.00

### SEASONAL HALF SHELL OYSTERS

Grilled pineapple & shallot mignonette..... 12.00

### TWICE COOKED PORK

Sweet apples, whole grain mustard & crisp fried sweet potatoes .....9.00

### FRESH STEAMED MANILA CLAMS

White wine, Spanish chorizo, garlic & tomatoes.....10.00

### PAN SEARED SCALLOPS

Corn puree, grilled ham & lemon vinaigrette..... 12.00

### GARLIC HUMMUS & FRESH PITA \*

House made tomato chutney & mint marinated feta.....10.00

### ARTISAN CHEESE PLATE

Traditional & "not-so" traditional sides.....12.00

### BRIDGE CITY POUTINE – THE

### ULTIMATE GRAVY FRIES \*

Crispy fries, hearty gravy, crumbled Tillamook cheddar cheese.....9.00

### HAND CRAFTED CHARCUTERIE \*

Cured meats, sausage, house made pate, mustard, & breads.....12.00

### THREE ONION RISOTTO & CHARRED GARDEN ASPARAGUS

Parmesan-tomato relish.....9.00

## SANDWICHES

Choice of French Fries, Mixed Green or Caesar Salad

### GOOD 'OL GRILLED CHEESE \*

Fontina, tomatoes & basil on sourdough..... 10.00

### 3D CHEESEBURGER \*

House ground sirloin, Muenster cheese, all the fixins & black olive aioli..... 11.00

### THE SQUEALER BURGER

House ground smoked bacon & sirloin, all the fixins & chile aioli.....12.00

### CATTAIL CREEK LAMB BURGER

Smoked prosciutto, creamy feta, arugula & charred tomato aioli.....12.00

### REUBEN SANDWICH

Braised corned beef, sauerkraut, Swiss cheese & Russian dressing, toasted marbled rye bread..... 11.00

### SMOKED SALMON BLT

Grain mustard aioli, cucumbers, bacon, lettuce & tomatoes on toasted marbled rye.....12.00

## SOUPS

MARKET DRIVEN SOUP .....8.00

ROASTED TOMATO SOUP \* 4.00 cup 7.00 bowl

*Three Degrees*  
WATERFRONT BAR & GRILL

## SALAD

### ORGANIC MIXED GREENS \*

Shaved pears, dried cranberries, light balsamic vinaigrette finished with Manchego cheese slivers.....7.00

### ROASTED ORGANIC BEETS & GOAT CHEESE FONDUE

Marinated fennel & arugula.....9.00

### ROTISSERIE CHICKEN COBB SALAD

Chopped romaine, organic greens, blue cheese, crispy bacon, diced tomatoes, hardboiled egg & avocado, tossed in raspberry vinaigrette..... 14.00

### THE HARRIS STEAK SALAD

Roasted steak, shallots, beets, spinach & arugula tossed in a light sherry vinaigrette..... 14.00

### BABY SPINACH SALAD

Bacon, toasted filberts, blue cheese & honey Dijon dressing.....8.00

### CAESAR SALAD

Hearts of romaine, garlicky Caesar dressing, toasted foccacia & white anchovies.....7.00  
With chicken..... 12.00..... with salmon..... 14.00

### FARMER'S MARKET PANZANELLA

Crisp artisan bread, tomatoes, fresh vegetables, & red wine vinaigrette..... 12.00

### SMOKEY CHICKEN SALAD

Sweet corn, grilled onions, radish & biscuit croutons in buttermilk dressing.....13.00

## LAND

### ROTISSERIE ROASTED CHICKEN \*

Caramelized garlic mashed potatoes, rapini & natural chicken jus.....22.00

### GRILLED NEW YORK STRIP

Blue cheese mashed potatoes, grilled asparagus & red wine reduction.....32.00

### GRILLED PORK PORTERHOUSE

Yam puree, greens, local berry jam, & molasses jus..... 25.00

### ROASTED DUCK BREAST

Sweet onion puree, fingerling potatoes, glazed carrots & dried cherry relish.....27.00

### FLAT IRON STEAK

Portobello fries, arugula, caramelized onions & horseradish cream.....25.00

### BRAISED LAMB SHANK GREMOLATA

Soft creamy polenta & natural jus.....26.00

### DR. PEPPER® BRAISED SHORT RIBS

Fork smashed butter potatoes, sautéed spinach & peppered buttermilk onion rings.....24.00

## SEA

### GRILLED WHITE PRAWNS

Marinated grape tomatoes, basil, red wine vinegar, with black & white pasta..... 16.00

### SEARED RARE AHI

Ginger lime vinaigrette, pickled shiitake, bok choy & edamame.....26.00

### GRILLED SALMON

Wild rice, Brussels sprout leaves & brown butter caper sauce.....25.00

### CRISPY FARM RAISED RUBY TROUT

Grilled fennel, braising greens & almond butter.....23.00

### CRISPY FISH & CHIPS \*

Coleslaw, fries & rich tartar sauce..... 14.00



## PASTA

### RIGATONI PASTA \*

House made Bolognese..... 11.00

### PUDDLE TOWN MAC-N-CHEESE

Melted Tillamook cheddar cheese, elbow macaroni, topped with crushed goldfish crackers..... 12.00

## SIDES

FRENCH FRIES \*.....6.00

BOWL O' EDAMAME \*.....6.00

HOUSE PICKLED VEGETABLES\*.....6.00

MARINATED OLIVES\*.....6.00

SWEET POTATO FRIES\*.....6.00

ONION RINGS\*.....6.00

1510 Harbor Way, Portland, OR 97201 | T 503.295.6166 | F 503.295.6161

An 18% Gratuity May Be Added to Parties of Six or More

Executive Chef | A.J. Voytko

#### HAPPY HOUR

JOIN US EACH NIGHT IN THREE DEGREES BAR FROM 4:00PM TO 7:00PM.

ALL MENU ITEMS MARKED WITH AN \* ARE 50% OFF.

SPECIAL HAPPY HOUR PRICES ON BEER AND WINE.

Happy Hour in Lounge Only. Minimum Beverage Purchase Required

#### LIVE MUSIC

PDX JAZZ PRESENTS LOCAL JAZZ

ENTERTAINMENT IN THREE

DEGREES BAR EVERY FRIDAY

AND SATURDAY NIGHT FROM 8:00

PM TO 11:00 PM

#### PRIVATE EVENTS

LET US HOST YOUR NEXT EVENT. OUR PRIVATE ROOMS AND RIVERVIEW COURTYARD ARE PERFECT FOR A VARIETY OF EVENTS.

FROM WEDDINGS AND RECEPTIONS TO BUSINESS MEETING AND MEALS. CONTACT OUR CATERING OFFICE AT 503-295-6167 FOR MENUS

AND MORE INFORMATION.