

DINNER

CHILLED MARKET OYSTERS

WITH GINGER MIGNONETTE
& COCKTAIL SAUCE
HALF DOZEN \$12.00 DOZEN \$22.00

STARTERS

SOUP OF THE DAY \$7.00

LOCAL FIELD GREENS
TOASTED HAZELNUTS, GOAT CHEESE, TOMATOES
WHITE BALSAMIC VINAIGRETTE \$8.00

CAESAR SALAD
GARLIC CROUTONS, SPANISH ANCHOVY, PARMESAN
CHEESE \$9.00
ADD CHICKEN \$3.00

CELERY-APPLE SALAD
FUJI APPLES, MICRO CELERY, CANDIED PECANS,
SAGE-BLEU CHEESE VINAIGRETTE \$7.00

LOCAL ARTISAN CHEESE PLATE
YELLOW BUCK CAMEMBERT, HUMBOLDT FOG, FISCALINI
CHEDDAR,
DATE CAKE & TOASTED ALMONDS \$14.00

AHI TUNA TARTARE
PABLANO CHILIS, AVOCADO, PUMPKIN SEEDS,
JALAPEÑO-LIME VINAIGRETTE & TARO ROOT CHIPS \$13.00

CRISPY CALAMARI
FRIED GREEN TOMATOES,
DILL PICKLES & SPICY REMOULADE \$12.00

ROASTED VEAL MEATBALLS
PECORINO CHEESE, ROASTED TOMATO-PEPPER SAUCE
\$8.00

SALUMI PLATTER
SELECTION OF CURED SLICED MEATS, \$14.00

GRILLED TOMATO-BASIL PIZZA
FRESH MOZZARELLA \$10.00

ST LOUIS STYLE RIBS
BOURBON BBQ SAUCE \$9.00

CRAWFISH BREAD
BECHAMEL, DRY AGED JACK, GARLIC & TOASTED
SOURDOUGH \$10.00

SIDES

SAUTEED GARLIC SPINACH, CHEDDAR GRITS,
POTATO GRATIN, MACARONI & CHEESE \$5.00

18% GRATUITY ADDED FOR 8 OR MORE GUESTS

ENTREES

CHEF'S ADDITION A.Q.

ROASTED CHICKEN
MACARONI & CHEESE, SAUTÉED SPINACH, THYME JUS
\$19.00

PAN ROASTED SALMON
ROASTED CAULIFLOWER, GRILLED TRAVISO,
PRESERVED MEYER LEMON OIL & ROMESCO SAUCE
\$19.00

GRILLED FLATIRON STEAK
FINGERLING POTATO GRATIN, PICKLED SHITAKI,
BOURBON DEMI GLACE \$19.00

PEAR-ARUGULA RAVIOLI
BROWN BUTTER ROASTED BUTTERNUT SQUASH
DRY AGED JACK \$17.00

PARAGON BURGER
WHITE CHEDDAR, SWISS OR BLUE CHEESE, GARLIC FRIES
\$12.00
ADD APPLEWOOD SMOKED BACON \$1.00

PAN FRIED PORK CHOPS
CARMELIZED ONION-REDEYE DEMI GLACE,
CHEDDAR GRITS, CHICORY-PEAR SALAD \$16.00

GRILLED CHEESE SANDWICH
WHITE CHEDDAR, AGED TILLAMOOK CHEESE,
ROSEMARY PULLMAN BREAD, CUP OF TOMATO BASIL SOUP
\$9.00

SAN FRANCISCO

BERKELEY

PORTLAND

PARAGON CLASSICS

MONDAY: PRIME RIB AU JUS

MASHED POTATO & GARLIC-SPINACH \$20.00

TUESDAY: CHICKEN POT PIE

WITH SAGE-CHEDDAR BISCUIT TOPPING \$14.00

WEDNESDAY: BEEF & VEAL MEATLOAF

WITH POTATO PUREE, GLAZED CARROTS,
MUSHROOM DEMI-GLACE \$16.00

THURSDAY: GRILLED ANDOUILLE SAUSAGE

WITH RED BEANS & RICE \$14.00

FRIDAY: SEAFOOD & SAUSAGE GUMBO

WITH WHITE RICE & OKRA \$16.00

SATURDAY: SPAGHETTI & MEATBALLS

WITH ROASTED TOMATO SAUCE, GARLIC BREAD \$16.00

JOIN US FOR LIVE JAZZ
THURSDAY, FRIDAY & SATURDAY

TWO HOUR COMPLIMENTARY PARKING

COMPLIMENTARY WI-FI

PRIVATE ROOM AVAILABLE FOR SPECIAL EVENTS,
PLEASE CONTACT STEPHANIE SHUGART AT 510-
843-3000 X101

SAN FRANCISCO

BERKELEY

PORTLAND