



- Spicy Garlic Shrimp** with Grilled Como Bread 8
- Fresh Pacific Ahi “Poke”** Quickly Tossed in Ginger and Spices, with Crispy Popadoms 8
- Spicy Tuna Roll** 9
- California Roll** 9
- Dungeness Crab Wontons** Chili and Hot Mustard Sauce 7
- Dungeness Crab Tower with Avocado** Pineapple and Basil Marinated Heirloom Tomatoes 8
- Shrimp Salad Rolls** Sweet Chili Sauce and Peanut Sauce 8
- Dungeness Crab Dip** with Serrano Ham, Dry Spanish Sherry and Grilled Crostini 8
- Flash Fried Calamari** with Wasabi Aioli 7
- Black Mediterranean Mussels** from Hood Canal, Washington, in a Red Curry and Coconut Sauce 10
- Steamed Manilla Clams** in Dry Oregon Riesling, Garlic and Fresh Parsley, Served with Grilled Como Bread 10
- “Couple of Tacos”** Fresh Made Fish Tacos, Drizzled with Habanero Sauce 9
- Northwest Oysters** Selection of the Day 15
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- Small Caesar Salad** with Parmesan “Tuile” 5
- Small Organic Field Green Salad** Lightly Tossed in Balsamic Vinegar and Olive Oil with Shaved Parmesan 5
- Spicy Green Papaya Salad** with Shrimp Fritters 6
- Opera Salad** with Cucumbers, Mushrooms, Shrimp, Tomatoes and Organic Watercress 7
- Willamette Valley Roasted Beet Salad** with Oregon Goat Cheese 6
- Glass Noodle Salad** with Bay Shrimp, Fresh Herbs, Seasoned with Lime Juice and Sesame Oil 9
- Cheese Plate** Selection of Three Refined Cheeses, Served with Tomato and Fig Marmalade 8



- Caramelized Yakima Bosc Pears** with Gorgonzola Cheese 7
- Noodle Stir Fry** Yaki Soba Noodles and Julienne Mixed Vegetables and Fresh Bean Sprout 8
- Roasted Wild Oregon Mushrooms** Flambéed with Cognac 8
- Pommes Frites** with White Truffle Oil 5
- Cheese Fondue** for Two with Gruyère, Vacherin and a Hint of Roquefort Cheese 13
- Roasted Garlic Tomato Soup** with Grilled Tillamook Cheese Sandwich 6
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- Steak Tartare** Organic Prime Beef, Seasoned to Perfection, Served with Freshly Grilled Artisan Bread Toasts 13
- Tartine de Foie Gras** Caramelized Apples & Toasted Brioche 8
- Chicken Tandori** Skewered and Grilled, Served with Pickled Cucumbers and Red Onions 9
- Humbao** Steamed Bun Stuffed with Barbecue Pork and Green Onions 9
- Hoi Sin Braised Mallard Duck Leg** Scallions, Cilantro, Ginger, Served in a Steamed Rice Bun 8
- “Knee Deep Cattle Company” Beef Slider,** Mushrooms, Onions and Smoked Cheddar 8
- Kalua Slow Roasted Pork Slider** with Grilled Cabbage and Sesame Seeds 8
- Vietnamese Sandwich Bites** with Carlton Farms Pork Belly, Pickled Carrots and Daikon, Cucumbers, Cilantro and Chili Peppers 8
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- Montaditos** Crostini Topped with Serrano Ham, Aged Manchego Cheese and Spanish Olives 7
- Gourmet Pizza** Extra Thin Pizza Crust with Today’s Fresh Market Toppings 14
- Tartiflette** Gratin of Oregon Fingerling Potatoes, Peppered Bacon, Reblochon Cheese and Crème Fraiche 8
- Crostata** with Grilled Sweet Vidalia Onion, Serrano Ham, Caramelized Brie and Black Currant Compote 8

**Daily Happy Hour from 4 PM to 6PM and 9PM to Close**  
**\$2 Off All Items During Happy Hour With the Purchase of a Beverage**

Executive Chef: Serge Selbe  
Sous-Chefs: Bill Loyear, Dindo Sofia



**The Benson Hotel**  
309 SW Broadway  
Portland, Oregon 97205  
503-228-2000

# *The Palm Court*



Our Selection of "Tapas" From All Around the World to Enjoy During a  
Light Lunch, an Afternoon Snack or All Day Long...  
Served Daily from 12pm to Close

