

Paramount Room

A MODERN FOOD & DRINK SPOT

NO CRAP ON TAP DRAFTS

SEASONAL SPECIALS

\$3 HOUSE SHOTS
\$5 SHOT AND A BEER

TUESDAY: ALL YOU CAN EAT
FISH & CHIPS

LATE NIGHT KITCHEN FRI-SAT

LUNCH SERVED THU-FRI

WEEKEND BRUNCH 11-3

PRIVATE EVENTS AVAILABLE

CHEESE & DESSERT

BLACK & TAN FLOAT 8
WINNER, BEST WAY TO DRINK YOUR DESSERT – TIME OUT CHICAGO

CHOCOLATE TURTLE 8

APPLE BREAD PUDDING PIE 8

ARTISAN CHEESE PLATE A/Q
ASK ABOUT WHAT WE'VE GOT TONIGHT!

CHEF/PARTNER - STEPHEN DUNNE
PASTRY CHEF - SUZI BEU

WWW.PARAMOUNTROOM.COM

EARLY FALL MENU

PLATES

A/Q CHILLED OYSTERS
COCKTAIL & CHAMPAGNE MIGNONETTE

8 ONION SOUP
BEEF BROTH, GRUYERE CROUTON

10 PROSCIUTTO ARUGULA SALAD
FRESH LEMON, CRUMBLLED GORGONZOLA, EXTRA VIRGIN OLIVE OIL

7 FRITES
HAND-CUT, GARLIC AIOLI & KETCHUP
"POUTINE-STYLE" W/PULLED PORK, GRAVY & MELTED CHEDDAR (ADD \$4)

12 STEAMED MUSSELS
ALE STEAMED, GARLIC, SHALLOTS

10 MARINATED BEET SALAD
ROASTED RED BEETS, GOAT CHEESE, BALSAMIC

12 STEAK TARTARE
HAND-CUT, PARSLEY, DIJON, RAW EGG

9 TEMPURA FRIED GREEN BEANS
SPICY DIPPING SAUCE, FRESH LIME

12 GRILLED CHICKEN SANDWICH
MARINATED GRILLED THIGH, CARAMELIZED ONION, FRESH MOZZARELLA CHEESE, MUSTARD AIOLI

18 AHI TUNA
SAFFRON RICE PILAF, LEMON TZATZIKI SAUCE

17 SKIRT STEAK
ROAST POTATO, SWEET ONION SUCCOTASH, PEPPERCRESS

12 PARAMOUNT RUBEN
HOUSE CURED CORNED BEEF, SAUERKRAUT, GRUYERE

15 POLENTA
PILSNER BRAISED TUSCAN WHITE BEANS, ESCAROLE

16 HAND DIPPED FISH & CHIPS
ICELANDIC COD, CREAMED SLAW, FRESH-CUT FRITES AND MALT VINEGAR

10 KOBE BURGER
WAGU BEEF, BRIOCHE BUN, ROMAINE, RED ONION, BEEFSTEAK TOMATO, SPECIAL SAUCE AND A PICKLE
ADD BERKSHIRE BACON (\$2), PLUS CHEESE, SAUTÉED MUSHROOMS, OR A FRIED EGG FOR A DOLLAR MORE
CHOOSE FROM: VINTAGE CHEDDAR, FARMSTEAD BLUE, OR GRUYERE.

FRESH CUT FRIES OR TEMPURA FRIED GREEN BEANS
ADDITION TO ANY BURGER OR SANDWICH (ADD \$2)