

LUNCH

Monday-Friday 11:30AM-3:00PM

SALADS

PARAGON BIBB SALAD

Delicate bibb lettuce with red cabbage, poached pears, candied walnuts and gorgonzola cheese with a cider vinaigrette // 7

CLASSIC CAESAR

Served with parmesan cheese and garlic croutons // 7
with grilled chicken // 11 with grilled salmon // 17

SPINACH SALAD

Baby spinach tossed with bacon bits, hard boiled egg & toasted almonds, with red wine vinaigrette // 8

SOUTH CHOPPED SALAD

A hearty mess of chopped greens tossed with pepperoncini, tomatoes, butter beans, carrots, scallions, pit smoked ham & candied pecans tossed in a honey vinaigrette // 15

SOUTHERN FRIED CHICKEN SALAD

Buttermilk marinated fried chicken, tomatoes, avocado, bleu cheese crumbles, romaine, candied pecans all tossed in ranch dressing // 15

SIRLOIN STEAK SALAD

Grilled 6oz. sirloin steak, sliced thin and served over mixed greens with roasted roma tomatoes, mushrooms, radishes & frizzled onions with bleu cheese dressing // 17

HOUSE SALAD

Mixed salad greens with tomatoes, cucumbers, red onions and croutons // 6

SANDWICHES & WRAPS

PULLED PORK SANDWICH

Paragon seasoned and slow braised pork shoulder in our house made BBQ sauce. Served on a toasted Kaiser roll with coleslaw & sweet fries // 12

PARAGON WRAP

Chef's daily choice of the freshest ingredients served in a wrap served with fries // 10

PRIME RIB DIP

Slow roasted prime rib thinly sliced and served on a toasted hoagie roll with caramelized bourbon onions, mayo and provolone cheese served with French fries // 14

SALMON BLT

Grilled salmon filet served with lettuce, tomato and bacon served on toasted brioche with dill aioli and French fries // 16

PARAGON BURGER*

All natural Open Prairie Angus beef grilled & served with bourbon onions, bacon, sharp cheddar & French fries // 15

Sub chicken (grilled or fried) or garden burger | Sub small house salad or caesar for no extra charge

+Louisiana hot link // 3

+Extra patty // 3

SHRIMP PO' BOY

Fried shrimp served in a French baguette with lettuce, tomato, and onion & sherry remoulade // 15

GARDEN BURGER

Black bean and quinoa veggie burger with provolone, red onions and guacamole on a toasted sesame seed bun and French fries // 12

STEAKS & SPECIALS

NATURAL ANGUS PETITE FILET

Natural, Black Angus, 5 oz. petite filet served with garlic mashers and Demi Glace // 22
choice of seasonal vegetable or small salad

PARAGON FISH & CHIPS

Beer battered True Cod filets served with French fries and slaw // 16

PASTA SPECIAL

Our rotating pasta special, please ask your server for details // MP

SEAFOOD SPECIAL

Our rotating seafood special, please ask your server for details // MP
Our steaks, chops, seafood and burgers are cooked to your specifications. Reminder: undercooked meat may increase your risk of food-borne illness.

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ON TAP

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| BUD LIGHT PBR | \$4.25 |
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| HARP LAGER WIDMER HEFFEWIEZEN MAC & JACK'S AFRICAN AMBER MIRROR POND SIERRA NEVADA PALE ALE HARMON EXPEDITION AMBER | \$5 |
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| TRUMER PILS STELLA ARTOIS LAGUNITAS IPA 6.2% GEORGETOWN BREWING LUCILLE IPA 6.8% ROCKET DOG RYE IPA 7% PUGET SOUND PORTER GUINNESS STOUT | \$6 |
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| TANK 7 FARMHOUSE SAISON 8% | \$7.5 |
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| CHIMAY (6.1 oz/11.2 oz) 8% | \$7/\$12 |
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| THE DOGFATHER IMPERIAL STOUT 11% ABV, Bourbon Barrel Aged, limited release | \$9 |
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BOTTLES

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| BUDWEISER | HILLIARD'S PALE ALE |
| COORS LIGHT | 16oz. Can |
| HEINEKEN | PIKE'S MONKS UNCLE |
| CORONA LIGHT | TRIPEL |
| MILLER LITE | 22oz. Bottle |
| MICHELOB ULTRA | CRISPIN CIDER |
| STRONGBOW CIDER | "HONEY CRISP" 22oz. |
| NEW GRIST PILSNER (Gluten Free) | ST. PAULI GIRL N/A |

COCKTAILS

EL PEPINO

Muddled limes, cucumbers & jalapeños shaken with cucumber vodka and a splash of St. Germaine // 9

THE DESHLER

Bulleit Rye Whiskey, Dubonnet, a splash of Patrón Citronge & a dash of Peychaud orange bitters, served up with an orange // 12

VESPER

A martini consisting of gin, vodka and a splash of Lillet Blonde // 9

FRENCH 75

Chilled gin, lemon juice and simple syrup topped with champagne // 9

KATY MAE

Chilled vodka, St. Germaine and grapefruit shaken and topped with Chateau St. Michelle Sparkling Champagne // 9

BLONDE COSMO

Finamoré Lemoncello, vanilla vodka, muddled lemons, topped with pineapple juice // 9

DARK & STORMY

Goslings Black Seal rum, ginger beer and a big squeeze of lime // 9

MOSCOW MULE

Batch 206 Vodka, ginger beer, splash of Rose's Lime Juice // 7