

REFECTORY

restaurant | lounge | events

Making Good Friends & Relationships Since 1982

www.refectoryportland.com

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Appetizers

SPINACH & ARTICHOKE DIP	6.95
Served hot with tortilla chips & crisp veggies.	
ONION RINGS	4.95 make it 1/2 for 3.95
With house chipotle dipping sauce.	
JUMBO PRAWN MARTINI	10.95
Hand peeled fresh & served ice cold with our zesty housemade cocktail sauce.	
BLACKENED SALMON TIDBITS	9.95
Bite size morsels Cajun dusted & lightly fried. Served with tartar & hoisin dipping sauces.	
FIRECRACKER SHRIMP	7.95
Fresh rock shrimp hand battered and lightly fried. Served with Thai sweet chili sauce for dipping.	
PAN FRIED OYSTERS	7.95
Fresh Pacific oysters with cracker meal coating. Served with house tartar.	
SALT & PEPPER CALAMARI	6.95
Flash fried & tossed white & green onion. Served with chipotle & tartar for dipping.	
MOZZARELLA CHEESE STICKS	5.95
Accompanied by ranch & marinara for dipping.	
BAY SHRIMP COCKTAIL	6.95
Served cold with our zesty housemade cocktail sauce.	

Salads

BLACKENED SALMON SALAD	10.95
Cajun spiced tidbits, capers & pineapple atop mixed greens. Served with our tangy citrus dressing.	
GRILLED CHICKEN CAESAR	9.95
Grilled breast on crisp romaine tossed with shredded parmesan, croutons & creamy garlic Caesar.	
COBB CLASSIC	9.95
Grilled chicken, bacon, avocado, tomato, egg, bleu cheese, cheddar & black olives on mixed greens.	
ICEBERG WEDGE	5.95
Full quarter of freshly cut iceberg lettuce with your choice of dressing	

Extras

Loaded Baked Potato	3.95	Baked Potato Fixins'	1.50
House, Caesar Salad or Soup	2.95	Bleu Cheese Mushroom Topper	1.95
Baked Potato, Rice or Fries	2.95	Marsala Mushroom Topper	1.95

Desserts

MUDD PIE	5.95	GRASSHOPPER PIE	5.95
(made in house for two)		(made in house for two)	
Coffee ice cream, OREO cookie crust, whipped cream & Hershey's syrup.		Mint chocolate chip ice cream & OREOs whipped cream & Hershey's syrup.	
NEW YORK CHEESECAKE	5.95	BANANAS FOSTER	5.95
With strawberry sauce & whipped cream.		(made in house for two)	
		Vanilla ice cream, bananas, caramel, candied walnuts & whipped cream.	

HOUSE | SPECIALTY

Our mouth watering Prime Rib is 20 hour slow roasted & served with housemade au jus & creamed horseradish.

REFECTORY CUT 10oz 24.95 | MONK'S CUT 14oz 28.95

Additional ounces may be added for \$2 per ounce.

All of our dinners are served complete with salad or soup of the day, seasoned vegetables & rice pilaf or potato.

Steaks

To ensure maximum quality- The Refectory recommends steaks not be cooked longer than medium.

All steaks are charbroiled to perfection.

FILET OF TENDERLOIN

Seasoned tenderloin fire grilled to your preference.

NEW YORK STRIP

Generous cut of a classic favorite.

FLATIRON

Fire grilled to your preference with our 24 hour scratch recipe marinade.

BLEU CHEESE FILET MIGNON

Hand carved tender topped with sauteed mushrooms & fresh garlic sauteed in a bleu cheese cream.



24.95

24.95

17.95

25.95

Combinations

Add to any entrée.

BAKED LOBSTER TAIL

Fresh full tail baked on the shell . Served with drawn butter.

SCAMPI

Half order of sauteed jumbo prawns, tomato, mushrooms & green onion in a fresh garlic & butter sauce.

ROCK SHRIMP

Half order hand dipped & batter fried rock shrimp served with housemade zesty cocktail.

PAN FRIED OYSTERS

Half order of fresh pacific oysters pan fried with a cracker meal breading. Served with house tartar.

JUMBO FRIED PRAWNS

Half order of hand dipped batter fried jumbo prawns accompanied by our zesty house cocktail.

15.95

9.95

7.95

7.95

9.95

Favorites

CORDON BLEU	17.95
Tender, lightly breaded chicken breast, shaved ham & Jack cheese. Topped with a trio cheese sauce.	
CHICKEN MARSALA	16.95
Boneless breast sauteed with tomato, garlic & mushrooms in a traditional marsala wine sauce.	
GRILLED TERIYAKI CHICKEN	16.95
Tender, marinated grilled breast of chicken topped with our house teriyaki & fresh pineapple.	
PARMESAN CRUSTED ALASKAN COD	19.95
Fresh, oven baked filet with panko & grated parmesan topping. Served with a garlic cream sauce.	
CAJUN ROCK SHRIMP LINGUINE	17.95
Cajun rock shrimp, mushroom, tomato & garlic sauté atop linguine in a light cream sauce.	

Seafood

DEEP FRIED JUMBO PRAWNS	20.95
Fresh jumbo prawns hand dipped & lightly fried. Served with our zesty house cocktail sauce.	
CAJUN SALMON	18.95
Hand cut filet with Cajun dusting. Oven baked & served with hoisin dipping sauce.	
ALASKAN COD FISH & CHIPS	15.95
Fresh cut, hand dipped & lightly fried 'til golden brown. Served with our house recipe tartar sauce.	
CAPTAIN'S TREASURE	22.95
Hand dipped & lightly fried Jumbo prawns, cod & oysters . Served with cocktail & tartar sauces.	
FRESH PACIFIC OYSTERS	16.95
Fresh Pacific oysters pan fried with a cracker meal breading. Served with house tartar.	
STUFFED ALASKAN COD	20.95
With bay shrimp, cheese, green onion & dill. Served oven baked & topped with a garlic cream sauce.	
JUMBO PRAWN SCAMPI	20.95
Sauteed jumbo prawns, tomato, mushrooms, fresh garlic & green onion in a lemon butter sauce.	
BAKED LOBSTER TAIL	26.95
Fresh full tail baked on the shell . Served with drawn butter.	

Steakhouse Sandwiches

All 1/2 Pounders • All Oven Toasted • All Meats In House Oven Roasted
All Served with Fries on a Toasted Pub Bun

ANGUS CHOICE ROAST BEEF	9.95
Mayo, Swiss, bacon, sautéed onions & mushrooms.	
PASTRAMI	9.95
Secret recipe pastrami, Swiss, lettuce, red onion, Dijon & mayo.	
TURKEY	9.95
Breast meat turkey stacked on a toasted pub bun with lettuce, red onion, mayo & Dijon mustard.	
THE PIT HAM	9.95
Pit ham, Swiss, lettuce, red onion, mayo & Dijon mustard.	
DAGWOOD	9.95
Ham, turkey, bacon, lettuce, red onion, Dijon mustard & mayo	

Sparkling Wine

split / bottle

Asti Spumante, Martini & Rossi, Italy.....	7.00 / 26
Brut, Domaine Chandon, CA.....	8.50 / 38
Brut, Moet & Chandon White Star, France.....	50

White Wines

glass / bottle

Johannisberg Riesling, Chateau Ste. Michelle, WA.....	5.25 / 20
Melange Blanc (White Blend) Waterbrook, Walla Walla, WA.....	7.00 / 26
Chardonnay, Columbia Crest, WA.....	5.25 / 20
Chardonnay, Argyle, Willemette Valley, OR.....	6.00 / 23
Sauvignon Blanc, Brancott, Marlborough, New Zealand.....	6.50 / 24
Pinot Grigio, Black Oak, Italy.....	5.25 / 20

House Wines

Served by the glass & carafe.

Black Oak Chardonnay, CA.....	5.00 / 14.95
Black Oak Merlot, CA.....	5.00 / 14.95
Black Oak Cabernet, CA.....	5.00 / 14.95
Black Oak White Zinfandel, CA.....	5.00 / 14.95

Red Wines

Cabernet, 14 Hands, WA	6.00 / 23
Pinot Noir, Oak Knoll, Willamette Valley, OR.....	7.75 / 30
Merlot, Red Diamond, WA.....	6.00 / 23
Cabernet-Merlot Blend, Columbia Crest, CA.....	5.50 / 21
Melange Noir (Red Blend) Waterbrook, Walla Walla, WA.....	27
Shiraz, McWilliam's, South Australia.....	5.50 / 21
Malbec, Alamos, Argentina.....	24
Cabernet Sauvignon, Louis M. Martini, Sonoma County, CA.....	7.50 / 28

House Cocktails

MAITAI

Rum, Meyers rum, triple sec, orange, pineapple & grenadine.

LONG ISLAND

Rum, vodka, gin, triple sec, sweet & sour and coke.

PURPLE HOOTER

Vodka, chambord, sweet & sour and 7-up.

CADILLAC MARGARITA

Cuervo 1800, Grand Marnier, lime juice and margarita mix.

STRAWBERRY DAIQUIRI

Rum, triple-sec, strawberries, blended with whipped cream.

SCOOBY SNACK

Midori, Malibu, pineapple juice and splash of cream.

ROOT BEER FLOAT

Vodka, Kahlua, root beer schnapps, cream and coke, with whipped cream and a cherry.

TOKYO TEA

Vodka, gin, rum, Midori, sweet & sour and 7-up.

MUDSLIDE

Vodka, Kahlua, Bailey's, cream, blended with whipped cream.

LAVA FLOW

Rum, Malibu rum, triple-sec, Piña Colada mix, blended and layered with fresh strawberries.

Coffee Drinks

FULLBORE COFFEE

151 rum, Kahlua, dark crème de cacao, Bailey's and coffee with whipped cream.

COFFEE NUDGE

Brandy, Kahlua, dark crème de cacao and coffee with whipped cream.

IRISH COFFEE

Jameson Irish whisky, sugar cube and coffee with whipped cream.

MONASTERY COFFEE

Frangelico, Bailey's and coffee with whipped cream.

GIRL SCOUT COOKIE

Rumpleminze, Kahlua, hot cocoa and whipped cream.

SPANISH COFFEE

151 Rum, triple-sec, Kahlua, dark crème de cacao, coffee and whipped cream.

Martinis

KAMIKAZE

Vodka, triple-sec, lime juice, and fresh muddled lime.

LEMON DROP

Absolut citron, triple sec, fresh muddled lemon, sugar and a sugar rim.

APPLE

Apple Pucker, vodka and sweet & sour.

COSMOPOLITAN

Vodka, triple-sec, fresh muddled lime and cranberry juice.

RIP CITY

Vodka, Chambord, fresh muddled Lime and sweet & sour.

BLUE SUNSET

Stoli vanil, Bacardi O rum, Malibu, Island Blue Pucker and a splash of grenadine.

"DIRTY"

Vodka or gin with green olive juice.

CHOCOLATE

Vodka, light crème de cacao and a splash of Frangelico.

Non-Alcoholic Beverages

RC, DIET RC, 7-UP, SQUIRT, ROY ROGERS, SHIRLEY TEMPLE, THOMAS KEMPER ROOT BEER

JUICES Orange, pineapple, cranberry, grapefruit, lemonade, strawberry lemonade, tomato.
FROZEN STRAWBERRY DAIQUIRI