

Wednesday, April 29, 2015

Hudson's Bar & Grill menu re-design

Dear Mr. Ron E. Vansaghi,

Thank you so much for this wonderful opportunity to re-design your menu and present my work in a formal, public setting. Over the course of this project, I gained a lot of new experience using Photoshop and Adobe Illustrator. Finding new and creative ways to use the text as well as finding suitable images was a fun and enjoyable challenge. I chose to work alone on this project, while others worked in groups, and I really liked being able to design so much for a professional menu all by myself. As far as inspiration goes, I really just wanted to make something very different from the other groups, while also keeping what you wanted in the design. I slightly changed the placing of a couple things. For example, on the previous menu there was a small Native American canoe image at the bottom. With the text formatting that I used, this image would not fit well on the bottom of my menu, so I took the same Native American idea, as well as the fact that there was so much sea food on the menu, and chose to place the fish image in the upper corner. I think that it represents the northwest, native feeling that you seemed to want, and works well with the map in the background. I hope that you also like my design choices, and will consider my design for your new menu. Thank you!

Sincerely,

Eliana Stemm

HUDSON'S

BAR & GRILL

STARTERS

GRILLED RUSTIC BREAD with bistro oil, parsley, olives **2**

GF **SIZZLING FOREST MUSHROOMS** fresh garlic and herbs, sherry butter sauce **10**

GORGONZOLA CHEESE CAKE roasted garlic, artichoke salad, rustic bread **11**

GF **PRAWN COCKTAIL** horseradish cocktail sauce **14**

GF **ALASKAN SNOW CRAB CLAWS** **16**

HUDSON'S CRAB CAKES Dungeness crab, Oregon bay shrimp, lemon aioli **15**

* **CRISPY FRIED CALAMARI** chipotle aioli & sweet chili sauce **11**

GF * **MANILA STEAMER CLAMS** garlic, shallots, parsley, white wine-butter broth **13**

PEIRRE ROBERT CHEESE, SAN DANIELE PROSCIUTTO **12**



SOUPS & SALADS

SMOKED CHICKEN AND CORN CHOWDER **CUP 3 BOWL 5**

GF * **ORGANIC ICEBERG WEDGE** bleu cheese, bacon, hard boiled egg, ranch dressing **9**

GF **BUTTER LETTUCE SALAD** roasted Portobello mushroom vinaigrette, Oregon hazelnuts, goat cheese **9**

GF * **ORGANIC BABY LETTUCE** candied walnuts, pears, bleu cheese, cabernet vinaigrette **10**

GF **ORGANIC SPINACH SALAD** mushrooms, red onions, tomatoes, egg, warm bacon vinaigrette **10**

* **HUDSON'S CLASSIC CEASAR** petite hearts of romaine, lemon garlic dressing, rustic croutons **9**

Add grilled salmon, grilled chicken, or crab for **8**

COMMUNAL PLATES

Communal plates continue a centuries old practice of group dining, that is close to our hearts. Hudson's is committed to family, friends, and community. We invite you to please celebrate these things with us by sharing a plate with those around you.

FLAT IRON STEAK **26**

SCAMPI SHRIMP **29**

BRUSSELS SPROUTS

PAN SEARED SCALLOPS **36** **ALASKAN SNOW CRAB CLAWS** **28** **GRILLED BROCCOLINI** **10**

DUCK BREAST **20**

BUTTERNUT SQUASH **10**

GRILLED POLENTA **10 10**

ENTREES

GF * **PORCINI CRUSTED SCALLOPS** roasted cauliflower, spiced yams, beech mushrooms, bacon vinaigrette **28**

GF * **SEAFOOD STEW** salmon, clams, mussels, prawns, calamari, snow crab, tomato fennel broth **23**

GF * **PAN SEARED ROCKFISH** tomatoes, spinach, prosciutto risotto **21**

GF * **GRILLED COLUMBIA RIVER KING SALMON** creamed corn, roasted pepper ragout **26**

GF * **ALASKAN HALIBUT** goat cheese & green chili mashed potatoes, cherry tomato and herb relish **22**

GF * **BRAISED PORK CHOP** spiced butternut squash, potato gnocchi, pork jus **19**

GF * **BRAISED CHICKEN** grilled polenta, sautéed greens **18**

HUDSON'S MEATLOAF roasted mushrooms, horseradish mashed potatoes, charred carrots **17**

GF * **DOUBLE RR NEW YORK STEAK** roasted red potatoes, pearl onions, shiitake mushrooms, scallions **28**

TOP SIRLOIN STEAK fried red potatoes, braising green, sauce cabrales **24**

MUSHROOM RAVIOLIS walnuts, micro greens, basil cream sauce, white truffle oil **16**

* **FRESH LINGUINI AND CLAMS** garlic, wine, cream, lemon **18**

CHEF'S CHOICE BUTCHER BLOCK **MARKET PRICE**

Rustic Hospitality, Local Cuisine, Sustainable Difference

GF **GLUTEN FREE**

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

18% Gratuity will be added to parties of 8 or more with a maximum of four separate checks

Executive Chef Ray Delgado