BURGERS AND SANDWICHES

Our premium hand formed beefy patty made from an equal mix of fresh brisket, fresh short rib, and fresh chuck with our savory seasonal blend. Served on a King's Hawaiian Bun.

Burgers & Sandwiches are served with your choice of Sidewinder Fries, or a

Upgrade to Sweet Potato Tots or Onion Rings for \$2

VIKING BURGER

The burger with everything you need to fuel your next great quest (aka everything but the kitchen sink) - Tillamook cheddar cheese, ham, bacon, a fried egg, and a healthy amount of Viking Sauce.

\$17

RANCH HAND BURGER

\$16

Topped with Tillamook cheddar cheese, a crispy onion ring, bacon, and Sweet Baby Ray's BBQ sauce.

ALL-AMERICAN BURGER

\$15

American cheese, shredded lettuce, tomato, pickles, and our super-secret sauce

SMOTHERED CHICKEN SANDWICH

Juicy chicken breast covered with grilled peppers and onions, then smothered with provolone and American cheese, served on a King's Hawaiian Bun.

GRILLED CHICKEN CLUB

Take three lightly toasted slices of white bread, slather on our house-made ranch, then load it up with grilled chicken, bacon, Swiss cheese, tomato, and lettuce.

FRENCH DIP

\$14

A generous amount of roast beef smothered in Swiss cheese on a rustic hoagie roll with creamy horseradish sauce, served with garlic au jus.

PULLED PORK SANDWICH

Chefs house made savory pulled pork with coleslaw on a King Hawaiian Bun.

GREENS

HOUSE SALAD

Mixed greens, juicy cherry tomatoes, cucumbers, shredded cheddar, seasoned croutons and crispy tortilla strips, served with your choice of dressing on the side.

CAESAR SALAD

Crisp romaine lettuce tossed in creamy Caesar dressing (contains anchovies), shredded parmesan cheese, and seasoned croutons. Make it a meal, top it with a warm grilled chicken breast +\$4.

WEDGE SALAD

1/4 wedge of iceberg lettuce, drizzled with bleu cheese dressing, topped with pickled red onions, juicy cherry tomatoes, bacon and bleu cheese crumbles

FLATBREADS

Served on Pinsa dough, borrowed from our friends in Rome; lighter and healthier than traditional crust. Crispy on the outside, light and airy on the inside.

MARGHERITA

SM: \$12 LG: \$16

Kind of like a caprese salad. Mozzarella, marinara and garlic baked and topped with fresh basil.

ALFREDO

SM: \$12 LG: \$16

Fresh mozzarella, provolone, Romano, provolone, and Fontina cheese with Alfredo sauce.

HERBIVORE

SM: \$12 LG: \$16

Marinara sauce topped with peppers, onions, mushrooms, and tomatoes with a blend of Italian cheeses.

THE BCB

SM: \$14 LG: \$18

Balsamic glazed chicken with bleu cheese crumbles.

GRILLED CHICKEN PESTO

SM: \$14 LG: \$18

Alfredo sauce with diced chicken and Parmesan cheese baked and topped with basil pesto and red pepper crema.

MEAT MASTER

SM: \$14 LG: \$18

Marinara sauce topped with Parmesan cheese, pepperoni, pork sausage, and bacon.

LITTLE VIKINGS MEALS

Just for kids under 10

All little Viking meals come with apple slices & Oreo cookies

KID BURGER WITH FRIES	\$8
KID CHEESEBURGER WITH FRIES	\$8
KID CHICKEN NUGGETS WITH FRIES	\$8
KID MAC & CHEESE	\$8
KID MINI CORN DOGS WITH FRIES	\$8
KID FLAT BREAD WITH CHEESE	\$8
KID FLAT BREAD WITH PEPPERONI	\$8

MAINS

JONATHAN'S MEATLOAF

Jonathon's super-secret recipe- our premium ground beef cooked with peppers, onions, and special seasoning blend, sliced and topped with a tomato-based glaze. Served with mashed baby red potatoes with brown gravy and the vegetable of the day.

\$18

FLAT IRON STEAK*

8 oz Flat Iron steak cooked the way you like it, served with the veggie of the day, and your choice of our mashed (skin-on baby red) potatoes or our sidewinder

SHEPHERD'S PIE

\$17

Our premium ground beef sautéed with peas, onions, carrots, and corn, added to a rich brown gravy, topped with mashed baby red potatoes, finished with cheddar cheese, and parslev

FETTUCCINE ALFREDO

\$10

Hearty serving of fettuccine noodles tossed in creamy Alfredo sauce with sundried tomatoes and mushrooms. Add grilled or blackened chicken \$4

FISH & CHIPS

3 pieces of cold-water cod, breaded and fried to golden crispy perfection, served with sidewinder fries, tartar sauce and our house made coleslaw.

SPIRIT FREE BEVERAGES

Soda: Pepsi, Diet Pepsi, Mountain Dew, Root	Beer, Starry,	
Soda Water, Tonic, Lemonade		\$3
Juices: Pineapple, Orange, Grapefruit, Cranbe	erry, Tomato	\$4
Ginger Beer	\$4	
Milk	\$3	
Ice Tea or Hot Tea	\$3	
Coffee or Decaffeinated Coffee	\$3	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

If you have a food allergy, please let us know before ordering.

VIKING HOUSE

STARTERS

VIKING NACHOS

Big enough to feed a (small) army- House fried corn tortilla chips piled high with a blend of Monterey Jack, cheddar, & spicy nacho cheese sauce. Topped with black beans, jalapeños, black olives, sour cream, & fresh pico de gallo. Drizzled with crema and avocado crème. Add diced chicken or house-made pulled pork \$4

\$10

CHEESE OUESADILLA

Large flour tortilla filled with Mexican cheese blend and grilled to crispy-gooey perfection, topped with red pepper crema, avocado cream, green onions, and a side of salsa.

Add Chicken \$2

\$10

HUMMUS PLATE WITH VEGGIES

Our very own hummus served with toasted pita wedges, carrots, celery, and bell peppers.

\$10

PORK SLIDERS

Small but mighty, served in teams of three – warm pulled pork topped with house-made coleslaw, and served on pretzel buns.

\$12

WINGS

10-pieces of flats and drums fried to perfection.
Tossed in your choice of
Sweet Baby Ray's Buffalo or BBQ sauce, Garlic Parmesan,
or Sweet & Sour Sauce.
Served with a side of carrots, celery, and bleu cheese
or house-made ranch dressing.

\$13

FRIED MOZZARELLA

Classic mozzarella sticks served with warm marinara dipping sauce.
\$10

ONION RINGS

Thick-cut sweet yellow onions in light breading fried to crispy perfection and served with house-made fry sauce.

\$10





VIKING HOUSE BAR & GRILL IS OWNED & OPERATED BY PORTLAND STATE UNIVERSITY

2023-10



TAKEAWAY MENU

MONDAY - THURSDAY 4:00 PM to 9:30 PM
FRIDAY 4:00 PM to 10:30 PM
SATURDAY 4:00 PM to 10:30 PM
SUNDAY 4:00 PM to 9:30 PM
TAKEAWAY LAST ORDER 30-MINUTES PRIOR TO CLOSING TIME

VIKING HOUSE BAR & GRILL

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