

Specials for Saturday, May 18th

Executive Chef: Jeff Westbrook
Executive Sous Chef: Alvaro Sanchez

Sous Chef: Alejandro Zambrano

Today's Appetizers



Oysters on the Halfshell

"Buckley Bay" - Fanny Bay, BC

Half Dozen 15.95 Full dozen 24.95

Primavera Ravioli

Served with mushroom marsala sauce 18.95

Soup of the Day

Cream of broccoli with cheddar
Cup 10.50 Bowl 12.95

Pizza Caprese

Fresh mozzarella, roma tomatoes,
and basil on a hand stretched crust 17.50

Entree Salad Specials

Asian Chicken Salad

Crisp lettuce and fresh vegetables
tossed in a tangy sesame dressing with
wontons, cilantro, and almonds 26.95

Steak Salad

Served over mixed greens with grilled
vegetables, pine nuts, balsamic
vinaigrette and goat cheese 28.25



Today's Entree Specials

Featured Dinner Entree



Norwegian Salmon

Marinated in a spicy szechwan barbeque sauce.
Chargrilled and topped with sesame seeds, cilantro,
and pickled ginger. Served with jasmine rice 36.95

Pair with a glass of Coppola Pinot Grigio

Pair with a glass of Bonterra Chardonnay

Hawaiian Ono

Chargrilled and topped with porcini
butter and pecorino cheese. Served with
roasted garlic mashed potatoes 34.95

Pair with a glass of Bonterra Chardonnay

Pair with a glass of Armitage Pinot Noir



Petrale Sole

Grilled and topped with bay shrimp
and a lemon herb beurre blanc.
Served with rice pilaf 34.95

Pair with a glass of Bonterra Chardonnay

Pair with a glass of Coppola Pinot Grigio

Canadian Ling Cod

Blackened and topped with lemon saffron
aioli. Served over sauteed spinach with
roasted garlic mashed potatoes 34.95

Pair with a glass of Bonterra Chardonnay

Pair with a glass of Intercept Pinot Noir



California Halibut

Sauteed with wild mushrooms and
asparagus in a chardonnay cream.
Served over grilled polenta 36.95

Pair with a glass of Bonterra Chardonnay

Pair with a glass of Coppola Pinot Grigio

Alder Smoked Prime Rib of Beef

Covered in our own special seasonings and slow roasted.

Served with roasted garlic mashed potatoes

Captain's Cut 34.95 Regular Cut 31.95.

Pair with a glass of J Lohr Hiltop Cabernet Sauvignon

Pair with a glass of Bogle "Phantom" Red Blend



House-Made Dessert Specials

...to complement our After-Dinner Drink, Espresso Coffees, and Dessert menu

Banana Cheesecake

Fresh bananas folded into a rich
New York style cheesecake 12.50

Strawberry Shortcake

Our house made pound cake smothered with
vanilla bean ice cream, fresh strawberries
and whipped cream 12.50

Wine Specials

Coppola Pinot Grigio

Bright green apple and melon
notes with a crisp acidity

Glass 10.00 Bottle 39.00

J Lohr Sauvignon Blanc

Flavours of tart strawberry, pear, citrus, blossom,
and ripe watermelon with bright acidity.

Glass 8.50 Bottle 33.00

Bonterra Chardonnay

Features bold buttery flavors with hints of pear and
green apple with subtle citrus finish

Glass 11.00 Bottle 43.00

Armitage Pinot Noir

A premium wine produced at the Alfred Hitchcock
estate in Scotts Valley, showing delicate tanins and
a long juicy finish of cherry and nutmeg

Glass 19.00 Bottle 75.00

J Lohr Hiltop Cabernet Sauvignon

Features of blackberry, plum, blueberry, with a
bold and dry finish

Glass 10.00 Bottle 40.00

Bogle "Phantom" Red Blend

Luscious dark fruit and silky
tannins are featured in this wine

Glass 11.00 Bottle 43.00



can be prepared gluten-free with minor
modifications. Specify to your server.



denotes house specialty

Visit our Beach Market next door: Wood-fired pizza, gourmet sandwiches and salads, beverages, soft-serve ice cream and fine gifts.

Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness,
especially if you have a medical condition.

Crow's NEST



denotes sustainable
seafood choice

