

## From the Sea

Served with fresh vegetable garnish

### Seafood Fettucine

Clams, fresh fish, prawns and sea scallops sautéed with fresh vegetables and semolina pasta in a tomato vodka cream 23.95

Pair with Hahn Santa Lucia Highlands Chardonnay

### Prawns with Spinach Ravioli

Prawns sautéed scampi-style with artichoke hearts, mushrooms and tomatoes, tossed with ravioli 22.95

Pair with Hess Select Monterey Chardonnay

### Tempura Prawns

Our crispy signature prawns served with rice pilaf 22.95

**Tempura Prawns & Prime Top Sirloin 28.95**

Pair with split of Korbel Champagne

### Nova Scotia Sea Scallops

Seared with a rosemary-cumin crust and citrus glaze, and served over sautéed spinach with jasmine rice 25.95

Pair with Alfaro Family Chardonnay

## Grill Specialties

Served with fresh vegetable garnish

### Mocha-Rubbed Filet Mignon

Corn-fed, specially aged, chargrilled with porcini butter.

Served with roasted garlic mashed potatoes 34.50

House cut 37.50

Pair with Hess "Allomi" Cabernet Sauvignon

### Pork Porterhouse

Apple cider-brined and chargrilled with brown sugar, dijon rosemary glaze. Served with roasted garlic mashed potatoes 24.95

Pair with Alfaro Family Chardonnay

### New Zealand Rack of Lamb

Chargrilled with Herbs de Provence, and served with pinot noir reduction and roasted garlic mashed potatoes 31.25

Pair with Jekel Pinot Noir

### Grilled Sand Dabs

Grilled with a parmesan crust and topped with lemon herb beurre blanc. Served with roasted garlic mashed potatoes 25.95

Pair with a split of Crow's Nest Champagne

### Broiled Lobster Tail

Sweet lobster served with baked potato, lemon and drawn butter.

Caribbean Tail 34.50 Australian Tail 51.95

Pair with Iron Horse Chardonnay

**Lobster Tail & Prime Top Sirloin, add 6.00**

### Seafood Risotto

Shrimp, scallops, clams and fish in arborio rice with asparagus, roasted tomato and truffled pecorino cheese 25.95

Pair with Alfaro Family Chardonnay

### Chargrilled Ahi Brochette

With vegetables, spicy szechwan sauce and tartar wasabi over jasmine rice 23.50

**Also delicious on full caesar salad, 21.25**

Pair with Greg Norman Pinot Noir

### Angus New York Steak

Corn-fed, specially aged, and chargrilled with pink peppercorns. Served with sherry dijon sauce and scalloped potatoes 34.50

**Also delicious simply chargrilled.**

Pair with St. Michelle "Indian Wells" Cabernet Sauvignon

### Prime Grade Top Sirloin

Specially aged, seasoned and chargrilled. Served with chef's steak sauce, crispy onions and baked potato 25.95

House cut 29.25

**Also delicious simply chargrilled.**

Pair with Buena Vista Merlot

### Pacific Rim Chicken Breast

Marinated in soy, cilantro and garlic, charbroiled, and served with jasmine rice 20.75

Pair with Groth Sauvignon Blanc

## Favorites

### Salmon Burger

Pacific rim marinade, sweet chili mustard and asian slaw on a toasted francese bun. Served with french fries 20.75

### Fish Tacos

Chile-rubbed mahi mahi, chargrilled on corn tortillas with

## Appetizers

### Dungeness Crab Cakes

With lemon saffron aioli 15.75

### Smoked Salmon

Fresh Pacific salmon, marinated and hot-smoked for hours over an alder wood fire. Served with wasabi-mayonnaise. regular 13.50 captain 16.75

### Steamed Clams

With shallots, basil, white wine, butter, lemon and garlic. Served with garlic bread 16.75

### Tomato Basil Crostini

Roma tomatoes in garlic-balsamic vinaigrette, with mozzarella, fresh basil and toasted sourdough 11.50

### Ahi Poke

Wonton, soy, wakame, avocado and sriracha aioli 14.75

### Ahi Ruby Rare

Sashimi tuna, seared rare in cajun spices with wasabi, ginger and soy 14.75

### Prawn Martini

White shrimp topped with our cocktail sauce. Served with lemon and avocado 11.50

### Our Award-Winning Calamari

Lightly fried in our parmesan herb breading 15.50

### Chilled Shrimp-Stuffed Artichoke

Bay shrimp with vinaigrette, in a chilled artichoke 11.50  
Also delicious simply steamed, served with mayonnaise.

### Crab & Artichoke Dip

Blue crab, artichoke hearts, onions, spinach and red peppers in Bechamel sauce with parmesan. Sliced sourdough 14.25

## Soups & Salads

### Individual Salad Bar

Create your own masterpiece - return as often as you like. Price per person 14.50 or 7.75 with entree.

With bowl of chowder or today's soup, 17.75

### Soup or Dinner Green Salad

Choice of clam chowder, soup of the day, or house salad with a sprinkle of bay shrimp 7.75 or 5.50 with entree

### Spinach Salad

In sweet honey-mustard dressing with crumbled bacon and egg

Full 13.50 Half 7.75 or 5.50 with entree

### Crow's Nest Caesar Salad

Hearty Romaine lettuce tossed in our own caesar dressing

Full 13.50 Half 7.75 or 5.50 with entree

## Specialty Salads

### Specialty Caesar Salads

Our caesar topped with your choice of the following: 19.75

- Grilled chicken and red bell pepper
- Our famous Smoked Salmon
- Chilled poached prawns or
- Fried calamari

Also delicious topped with Ahi Brochette, 21.25

### Blackened Chicken Salad

Blackened chicken breast with avocado, Danish bleu cheese, bacon, tomato, cucumber, mixed greens and raspberry vinaigrette 18.75

### Sesame Ahi Salad

### Pear and Gorgonzola Salads

Mixed greens topped with roasted D'Anjou pears, candied pecans and gorgonzola cheese, with zinfandel vinaigrette. Full 15.75 Half 8.50

Add choice of following, 5.25

- Marinated skirt steak
- Grilled chicken or
- Chilled poached prawns

Also delicious topped with Ahi Brochette, 21.25

### Prawn and Havarti Salad

Sauteed prawns served over mixed greens with strawberry, avocado, hazelnuts and havarti cheese in a sherry vinaigrette 20.50

### Shrimp, Crab, or Combination Louie