

Happy Thanksgiving!

Executive Chef Jeff Westbrook

Sous Chefs Antonio Arreola & Michael Ordinario

Today's Appetizers



Crab Cocktail

Dungeness crab with cocktail sauce, lemon and avocado 12.95

Sweet Potato & Pecan Ravioli

With marsala mushroom sauce 10.95

Soup of the Day

Butternut squash with ginger
Cup 4.95 Bowl 5.95

Prosciutto & Truffle Pizza

Truffled pecorino cheese, prosciutto, basil, and fresh tomato with herb alfredo on a hand stretched crust 7.95

Entree Salad Specials

Oriental Chicken Salad

Crisp lettuce and fresh vegetables tossed in a tangy sesame dressing with wontons, cilantro and almonds 17.95

Skirt Steak Salad

Marinated and chargrilled, served over mixed greens with artichoke hearts, hazelnuts, roasted red potato, blue cheese and roasted shallot vinaigrette 18.95

Today's Entree Specials



Chargrilled Norwegian Salmon

Chargrilled and served over saffron risotto with porcini butter and truffled pecorino cheese 29.95
Pair with a glass of Cannonball Chardonnay 8.25
Pair with a glass of JCB No. 5 Rose 8.00



California Yellowtail

Grilled with a macadamia nut crust, and topped with coconut key lime sauce and mango salsa. Served with jasmine rice 26.95
Pair with a glass of Argyle 2010 Vintage Brut 8.50
Pair with a glass of Lange Twins Sauvignon Blanc 8.50



Local Swordfish

Sautéed with asparagus and chanterelle mushrooms in a chardonnay cream. Served over grilled polenta 26.95
Pair with a glass of Cannonball Chardonnay 8.25
Pair with a glass of Lange Twins Sauvignon Blanc 8.50

Thanksgiving Dinner

Our traditional turkey dinner includes mashed potatoes, gravy, candied yams, dressing, and cranberry relish. Choice of salad or soup. Salad bar option: add \$2.
Oven-Roasted Tom Turkey 27.95
Child's Portion Turkey 13.95
Fixin's Only 13.95
Pair with a glass of Cannonball Chardonnay 8.25
Pair with a glass of Hess "Block 19" Red 11.50

Colorado Lamb Shank

Braised with garlic, wine, tomato and fresh herbs. Served with roasted garlic mashed potatoes and finished with pan juices 26.95
Pair with a glass of Clos du Val Cabernet Sauvignon 8.50
Pair with a pint of New Belgium 1554 Black Ale 6.50

Alderwood Smoked Prime Rib of Beef

Covered in our own special seasonings and slow roasted. Served with roasted garlic mashed potatoes
Captain's Cut 28.95 Regular Cut 26.95
Pair with a glass of Hess "Block 19" Red 11.50
Pair with a pint of New Belgium 1554 Black Ale 6.50

House Made Dessert Specials

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

Warm Apple Crisp

Served with vanilla bean ice cream 7.50

Pumpkin Pie

Served with salted caramel whipped cream and hazelnut brittle 5.95

Wine Specials

JCB No. 5 Rosé

Côtes de Provence.
Glass 8.00 Bottle 31.00

Lange Twins Sauvignon Blanc

Tropical on the nose with notes of green apple, kiwi, and mango.
Glass 8.50 Bottle 33.00

Clos du Val Cabernet Sauvignon

Dark cherry, cranberry, and leather flavors with a long finish.
Glass 8.50 Bottle 33.00

Cannonball Chardonnay

Lush and expressive with flavors of stone fruit, meyer lemon and toasted vanilla oak.
Glass 8.25 Bottle 32.00

Argyle 2010 Vintage Brut

Sparkling wine with subtle notes of toasted almond, coconut, and meyer lemon.
Glass 8.50 Bottle 33.00

Alto Cinco Garnacha

Black cherry and raspberry fills the palate along with a hint of mocha.
Glass 8.50 Bottle 33.00



denotes house specialty

Crow's Nest



sustainable seafood choice

Crow's Nest Gift Certificates: Simply the perfect gift
After dinner, visit the Beach Market on the dock next to the 'Nest.

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Brunch Specials, served until 11:00am

Eggs Benedict

Two poached eggs and Canadian bacon on grilled english muffins, with hollandaise sauce, home fries, and fresh fruit 13.95

Dungeness Crabcake Benedict

Crabcakes topped with poached eggs and hollandaise sauce. Served with an english muffin, home fries, and fresh fruit 16.95

Chicken Apple Sausage Omelette

Stuffed with tomatoes, mushrooms, spinach, cheddar, and jack cheese. Served with home fries and toast 12.20

Brioche French Toast

With strawberries and vanilla syrup 11.95

Quiche & Salad

Pancetta, spinach and provolone quiche, served with Caesar salad 12.95

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