

Happy Thanksgiving!

Executive Chef Michael Ordinario

Sous Chefs Antonio Arreola & Alejandro Zambrano

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

Asian 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

Norwegian Salmon

Served over saffron risotto with porcini butter and truffled pecorino cheese 29.95

Pair with a glass of Jekel Chardonnay 8.50

Pair with a glass of Brassfield Serenity White Blend 8.50



Hawaiian Mahi Mahi

Grilled with a macadamia nut crust, and topped with coconut key lime sauce and mango salsa. Served with jasmine rice 27.95

Pair with a glass of Brassfield Serenity White Blend 8.50

Pair with a glass of Morgan Sauvignon Blanc 9.75



Local Swordfish

Sautéed with asparagus and chanterelle mushrooms in a chardonnay cream. Served over grilled polenta 27.95

Pair with a glass of Jekel Chardonnay 8.50

Pair with a glass of Morgan Sauvignon Blanc 9.75



Thanksgiving Dinner

Our traditional turkey dinner includes mashed potatoes, gravy, candied yams, dressing, and cranberry relish.

Oven-Roasted Tom Turkey 28.95

Child's Portion Turkey 14.95

Fixin's Only 13.95

Pair with a glass of Brassfield Serenity White Blend 8.50

Pair with a glass of Meiomi Pinot Noir 12.50

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 St. Michelle "Indian Wells" Cabernet Sauvignon 11.25

Pair with a pint of New Belgium 1554 Black Ale 7.00

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 St. Michelle "Indian Wells" Cabernet Sauvignon 11.25

Pair with a pint of New Belgium 1554 Black Ale 7.00

House Made Dessert Specials

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

Warm Apple Crisp

Served with vanilla bean ice cream 8.50

Pumpkin Pie

Served with salted caramel whipped cream and hazelnut brittle 5.95

Wine Specials

Day Owl Rosé

Nuanced layers of strawberry, raspberry and cola, balanced with spice notes.

Glass 8.50 Bottle 33.00

Brassfield Serenity White Blend

Bright and crisp with subtle notes of tangerine, coconut, and meyer lemon.

Glass 8.50 Bottle 33.00

Kenwood Pinot Noir

Hints of ripe raspberry and pomegranate with a juicy finish

Glass 8.75 Bottle 34.00

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Jekel Chardonnay

Lightly oaked with aromas of jasmine and baked apples.

Glass 8.50 Bottle 33.00

Caricature Cabernet Sauvignon

Dark cherry, currant, and black peppercorn.

Glass 8.25 Bottle 32.00



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 on english muffins with 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

Grilled Veggie Hash

Served w/ choice of toast and fresh fruit. 11.95
add poached eggs and hollandaise sauce 3.25

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