

Welcome Dads and Grads!


Executive Chef: Jeff Westbrook
Executive Sous Chef: Michael Ordinario

Sous Chefs: Antonio Arreola and
Alejandro Zambrano

Today's Appetizers

Sweet Potato & Pecan Ravioli
With tarragon shallot cream 11.50

Soup of the Day
Hungarian Beef
Cup 5.95 Bowl 8.25

 **Crab Cocktail**
Dungeness crab with cocktail sauce,
lemon and avocado 13.50

Pizza di Parma
Fresh mozzarella, roma tomatoes, prosciutto
and fresh basil on a hand stretched crust 8.95

Entree Salad Specials

Asian Chicken Salad
Crisp lettuce and fresh vegetables tossed in a tangy sesame
dressing with wontons cilantro, and almonds 18.50

Skirt Steak Salad
Marinated, chargrilled and served over mixed greens
with grilled vegetables, pine nuts, balsamic vinaigrette
and goat cheese 19.50


Today's Entree Specials

Lamb Ragout
Braised leg of lamb, with fresh pappardelle pasta, wild
mushrooms, tomatoes and truffled pecorino cheese 21.95
Pair with a glass of Campo Viejo Tempranillo 9.00
Pair with a glass of JCB No. 5 Rosé 9.00

Brunch Specials, served until 3:30pm


Eggs Benedict

Two poached eggs and Canadian bacon on grilled english muffins,
with hollandaise sauce, home fries, and fresh fruit 14.50

 **Alaskan Halibut**
Blackened and topped with bay shrimp and chipotle lime
beurre blanc. With roasted garlic mashed potatoes 23.95
Pair with a glass of DeLoach Pinot Noir 10.00
Pair with a glass of Morgan Sauvignon Blanc 10.25


Dungeness Crabcake Benedict

Crabcakes topped with poached eggs and hollandaise sauce.
Served with an english muffin, home fries, and fresh fruit 17.50

 **Hawaiian Opah**
Grilled with a macadamia nut crust. Topped with
mango salsa and a coconut-key lime sauce.
Served with jasmine rice 22.95
Pair with a glass of Joel Gott Sauvignon Blanc 9.00
Pair with a glass of Rodney Strong Chardonnay 11.50

Chicken Apple Sausage Omelette

Stuffed with tomatoes, mushrooms, spinach, cheddar,
and jack cheese. Served with home fries and toast 12.95

 **Norwegian Salmon**
Chargrilled with a sugar crust and topped with
dijon cream. Served over sautéed spinach with
roasted garlic mashed potatoes 23.95
Pair with a glass of Rodney Strong Chardonnay 11.50
Pair with a glass of Meiomi Pinot Noir 13.00

Brioche French Toast

With strawberries and vanilla syrup 11.95

Alder Smoked Prime Rib of Beef

Covered in our own special seasonings and slow roasted.
Served with roasted garlic mashed potatoes
Captain's Cut 29.95 Regular Cut 27.95

House Made Dessert Specials

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

Strawberry Shortcake
Our house-made poundcake smothered with vanilla bean
ice cream, fresh berries and whipped cream 8.25

Tiramisu Cheesecake

Chocolate and liqueur-infused cheesecake
baked on espresso-soaked ladyfingers 8.75

Wine Specials

Day Owl Rosé
Nuanced layers of strawberry, raspberry and cola,
balanced with spice notes.
Glass 8.50 Bottle 33.00

Bonterra Sauvignon Blanc

Bright and crisp with subtle notes of tangerine and meyer lemon.
Glass 8.00 Bottle 31.00

Campo Viejo Tempranillo
Silky tannins with bright fruit aromas and a spicy finish
Glass 9.00 Bottle 35.00

Cherry Tart Pinot Noir

Vibrant flavors of cherry and vanilla, light body with soft tannins.
Glass 9.00 Bottle 35.00

EOS Chardonnay
Lightly oaked with baked apple and candied kumquat on the
palate.
Glass 9.00 Bottle 35.00

Lincourt Cabernet Sauvignon

Deep, dark flavors of berry, cassis and black cherry
with hints of vanilla.
Glass 9.75 Bottle 38.00



denotes house specialty

Crow's Nest



denotes sustainable
seafood choice

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Pair with a glass of Campo Viejo Tempranillo 9.00
Pair with a glass of JCB No. 5 Rosé 9.00

Featured Dinner Entree

Norwegian Salmon 
Chargrilled with a sugar crust and topped with
dijon cream. Served over sautéed spinach with
roasted garlic mashed potatoes 29.95
Pair with a glass of Rodney Strong Chardonnay 11.50
Pair with a glass of Meiomi Pinot Noir 13.00

 **Alaskan Halibut**
Blackened and topped with bay shrimp and chipotle lime beurre
blanc. With roasted garlic mashed potatoes 29.95
Pair with a glass of DeLoach Pinot Noir 10.00
Pair with a glass of Morgan Sauvignon Blanc 10.25

Grass-Fed Ribeye
Chargrilled with our signature rub and topped
with gorgonzola/cabernet reduction.
Served with pancetta-roasted potatoes 31.95
Pair with a glass of Meiomi Pinot Noir 12.50
Pair with Kenwood Jack London Cabernet Sauvignon 12.75

 **Hawaiian Opah**
Grilled with a macadamia nut crust. Topped with
mango salsa and a coconut-key lime sauce.
Served with jasmine rice 28.95
Pair with a glass of Joel Gott Sauvignon Blanc 9.00
Pair with a glass of Rodney Strong Chardonnay 11.50

Alder Smoked Prime Rib of Beef 
Covered in our own special seasonings and slow roasted.
Served with roasted garlic mashed potatoes
Captain's Cut 29.95 Regular Cut 27.95
Pair with a pint of North Coast Old No.38 Stout 7.00
Pair with St. Michelle "Indian Wells" Cabernet Sauvignon 11.25

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