

# Happy Valentines Day!

Executive Chef: Jeff Westbrook

Sous Chefs: Antonio Arreola and Michael Ordinario

## Today's Appetizers



**Oysters on the Halfshell**  
Half dozen 10.95 Full dozen 19.95

**Sweet Potato and Pecan Ravioli**  
With mushroom marsala sauce 11.50

**Soup of the Day**  
Hungarian Beef Cup 5.75 Bowl 7.75  
with entree Cup 5.50 Bowl 7.50

**Today's Pizza Special**  
Crispy pancetta, fresh tomato, wild mushroom  
and fresh mozzarella 8.95

## Entree Salad Specials



**Skirt Steak Salad**  
Marinated and chargrilled. Served over mixed greens with  
roasted red potatoes, artichoke hearts, bleu cheese crumbles,  
cucumber and hazelnuts in a roasted shallot vinaigrette 19.95

**Thai Prawn Salad**  
Sautéed prawns served over mixed greens with peanuts,  
green onion, julienne carrots, cilantro and red bell pepper  
in curry-lime vinaigrette 18.95

## Today's Dinner Specials

Many of today's seafood items may be prepared without sauce or breading, or simply char-broiled upon request.



**Hawaiian Mahi Mahi**  
Chargrilled with honey-hoisin glaze and served on  
chipotle sweet potatoes with petite green beans. 27.95  
*Pair with a glass of Morgan Sauvignon Blanc 9.75*  
*Pair with a glass of St. "M" Riesling 8.50*



**Norwegian Salmon**  
Sautéed with asparagus in a chantrelle mushroom cream.  
Served over grilled polenta 29.95  
*Pair with a glass of Kendall Jackson Chardonnay 9.75*  
*Pair with a glass of Ritual Sauvignon Blanc 8.75*



**Blackened Hawaiian Ahi**  
Topped with sweet thai chili sauce and served with  
coconut macadamia rice 27.95  
*Pair with a glass of Beringer White Zinfandel 8.50*  
*Pair with a glass of Jekel Pinot Noir 10.00*

### Featured Dinner Entree

**Crab-Stuffed Prawns**  
Baked and topped with red pepper aioli.  
Served over saffron risotto 27.95  
*Pair with a glass of Pine Ridge Chardonnay 9.25*  
*Pair with a pint of Blue Star Wheat Beer 7.00*

**California Sea Bass**  
Grilled with a macadamia nut crust and topped with mango salsa  
and coconut key lime sauce. Served with jasmine rice 27.95  
*Pair with a glass of Hess Select Chardonnay 9.50*  
*Pair with a glass of Ritual Sauvignon Blanc 8.75*

**Alder Smoked Prime Rib**  
Smoked with our own special seasonings and slow-roasted.  
Served with roasted garlic mashed potatoes.  
Captain's Cut 29.95 Regular Cut 26.95  
*Pair with a pint of 1554 Black Ale 7.00*  
*Pair with a glass of St. Michelle "Indian Wells"  
Cabernet Sauvignon 11.25*

## House-Made Dessert Specials

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

**Chocolate Raspberry Genoise**  
Layers of raspberry compote, chocolate ganache and  
raspberry mousse in a chocolate sponge cake 8.95

**Tiramisu**  
Espresso-soaked ladyfingers layered with mascarpone  
cheese and topped with cocoa powder 8.50

## Wine Specials

**Juliette Rosé**  
White peach with citrus on the palate  
with a silky finish.  
Glass 8.25 Bottle 32.00

**Ritual Sauvignon Blanc**  
Aromas of pineapple, passionfruit, and almond  
with a balanced lingering finish.  
Glass 8.75 Bottle 34.00

**Gnarly Head Cabernet Sauvignon**  
Dark cherry, currant, and black peppercorn.  
Glass 8.25 Bottle 32.00

**Argyle 2010 Vintage Brut**  
Sparkling wine with subtle notes of  
toasted almond, coconut, and meyer lemon.  
Glass 8.75 Bottle 34.00

**Pine Ridge Chardonnay**  
Lush tropical fruit notes with subtle citrus on the nose.  
Glass 9.25 Bottle 36.00

**Murphy Goode Pinot Noir**  
Cinnamon and strawberry on the nose with  
subtle flavors of mocha and dried cherry.  
Glass 9.00 Bottle 35.00



denotes house specialty



denotes sustainable seafood choice



Crow's Nest Gift Cards: Simply the perfect gift. Visit our brand new Beach Market right next door!  
Wood-fired pizza, gourmet sandwiches and salads, beverages, soft-serve ice cream, and a unique selection of fine gifts.

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### 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 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

**Salmon and Shrimp Crepes**  
With spinach, mushrooms and dill hollandaise sauce 17.50

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