

Happy Valentines Day!

Executive Chef: Jeff Westbrook
Executive Sous Chef: Michael Ordinario

Sous Chefs: Antonio Arreola and
Alejandro Zambrano

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 Crossings 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 Lincourt Chardonnay 8.50
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 Crossings 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

Crossings Sauvignon Blanc
Aromas of guava, 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

Lincourt Chardonnay
Lush tropical fruit notes with subtle citrus on the nose.
Glass 8.50 Bottle 33.00

Fog Theory Pinot Noir
Cranberry and strawberry on the nose with
subtle flavors of warm spice and dried cherry.
Glass 9.00 Bottle 35.00



denotes house specialty

Crow's Nest



*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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Today's Lunch Specials

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Served over saffron risotto 19.95
Pair with a glass of Lincourt Chardonnay 8.50
Pair with a pint of Blue Star Wheat Beer 7.00

Brunch Specials, Served until 3:00pm

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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