

Happy Easter!

Executive Chef: Jeff Westbrook
Executive Sous Chef: Michael Ordinario

Sous Chefs: Antonio Arreola and
Alejandro Zambrano

Today's Appetizers



Sweet Potato and Pecan Ravioli

With mushroom marsala sauce 10.95



Crab Cocktail

Dungeness crab with cocktail sauce, lemon and avocado 12.95

Soup of the Day

Carrot Ginger
Cup 5.25 Bowl 7.25

Prosciutto & Truffle Pizza

Prosciutto, fresh mozzarella, truffled pecorino, basil and roma tomato with herb alfredo sauce on a hand stretched crust 8.95

Entree Salad Specials

Skirt Steak Salad

Grilled and served over mixed greens with grilled vegetables, goat cheese, pine nuts and balsamic vinaigrette 19.95

Asian Chicken Salad

Crisp lettuce and fresh vegetables tossed in a tangy sesame dressing with wonton, cilantro and almonds 18.95

Today's Entree Specials



Norwegian Salmon

Chargrilled and topped with porcini butter and truffled pecorino. Served with roasted fingerling potatoes 19.95
Pair with a glass of Morgan Sauvignon Blanc 9.75
Pair with a glass of Jekel Pinot Noir 10.00



California Seabass

Sautéed with wild mushrooms and asparagus in a chardonnay cream. Served over grilled polenta 19.95
Pair with a glass of Cuvaision Chardonnay 12.50
Pair with a glass of Rancho Zabaco Zinfandel 8.75



California Yellowtail

Grilled with a macadamia nut crust and topped with mango salsa and coconut key lime sauce. Served with jasmine rice 19.95
Pair with a glass of Murphy Goode Fume Blanc 9.00
Pair with a pint of Blue Star Wheat 7.00



Hawaiian Ahi

Chargrilled with cajun spices and topped with sweet thai chile sauce. Served over coconut-macadamia rice 19.95
Pair with a glass of J. Lohr Bay Mist Riesling 8.00
Pair with a glass of Dry Creek Chenin Blanc 8.50

Brunch Specials, Served until 3:30pm:

Eggs Benedict

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

Dungeness Crabcake Benedict

Our famous crabcakes with poached eggs and hollandaise sauce over an english muffin. Served 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 12.95

Brioche French Toast

Served with strawberries and vanilla syrup 11.95

Country Benedict

House-made grilled biscuits topped with scrambled eggs and sausage gravy. Served with home-fried potatoes 12.95

House Made Dessert Specials

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

Dark Chocolate Macadamia Torte

Served with vanilla bean ice cream 8.95

Caramel-Pecan Bread Pudding

Served with vanilla bean ice cream 7.95

Wine Specials

Juliette Rosé

White peach and 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 hints of green apple.
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 Certificates: Simply the perfect gift
Take home a piece of the 'Nest! Visit our merchandise display in the front lobby.

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Featured Dinner Entree:

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Pair with a glass of Jekel Pinot Noir 10.00



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Pair with a glass of Murphy Goode Fume Blanc 9.00
Pair with a pint of Blue Star Wheat 7.00

Crab-Stuffed Prawns

Baked and topped with red pepper aioli. Served over rice pilaf 26.95
Pair with a glass of Murphy Goode Fume Blanc 9.00
Pair with a glass of Rancho Zabaco Zinfandel 8.75



Hawaiian Ahi

Chargrilled with cajun spices and topped with sweet thai chile sauce. Served over coconut-macadamia rice 27.95
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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 26.95
Pair with a glass of Hess "Allomi" Cabernet 12.75
Pair with a pint of New Belgium 1554 Black Ale 7.00

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