

# Happy Easter!

Executive Chef: Jeff Westbrook  
Executive Sous Chef: Michael Ordinario

Sous Chefs: Antonio Arreola and  
Alejandro Zambrano

## Today's Appetizers



### Sweet Pea Ravioli

With crispy pancetta and tarragon cream 11.50



### 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. With dijon-roasted fingerling potatoes 19.95  
Pair with a glass of Morgan Sauvignon Blanc 10.00  
Pair with a glass of Meiomi Pinot Noir 12.75



### California Seabass

Sautéed with wild mushrooms and spring peas in a chardonnay cream. Served over grilled polenta 19.95  
Pair with a glass of Cuvaision Chardonnay 12.75  
Pair with a glass of Dry Creek Chenin Blanc 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 9.25  
Pair with a pint of Blue Star Wheat 7.00



### Hawaiian Ahi

Blackened and topped with sweet thai chile sauce. Served over coconut-macadamia rice 19.95  
Pair with a glass of J. Lohr Bay Mist Riesling 8.25  
Pair with a glass of Dry Creek Chenin Blanc 8.75

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 14.50

### Dungeness Crabcake Benedict

Our famous crabcakes with poached eggs and hollandaise sauce over an english muffin. Served with home fries, and fresh fruit 17.50

### 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

### Peach Cobbler

Served with maple-pecan ice cream 8.50

## Wine Specials

### Day Owl Rosé

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

### Dry Creek Sauvignon Blanc

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

### Amancaya Malbec-Cabernet

Silky tannins with bright fruit aromas and a spicy finish  
Glass 10.50 Bottle 41.00

### Layer Cake Pinot Noir

Vibrant flavors of cherry and vanilla 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

### B.R. Cohn Cabernet Sauvignon

Rich 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

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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### Jumbo Prawns

Chargrilled with honey-hoisin glaze and togarashi. Served over soba noodles and stir-fried vegetables 26.95  
Pair with a glass of Murphy Goode Fume Blanc 9.25  
Pair with a glass of Dry Creek Zinfandel 9.50

### 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 26.95  
Pair with a glass of Hess "Allomi" Cabernet 13.25  
Pair with a pint of New Belgium 1554 Black Ale 7.00

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