

Happy Father's Day!

Executive Chef Jeff Westbrook

Sous Chefs Antonio Arreola & Michael Ordinario

Today's Appetizers

Sweet Potato & Pecan Ravioli

With mushroom marsala sauce 10.95

Soup of the Day

Hungarian Beef

Cup 5.25 Bowl 7.25

Crab Cocktail



Dungeness crab with cocktail sauce, lemon and avocado 12.95

Pizza di Parma

Fresh mozzarella, roma tomatoes, prosciutto and fresh basil on a hand stretched crust 7.95

Entree Salad Specials

Oriental Chicken Salad

Crisp lettuce and fresh vegetables tossed in a tangy sesame dressing with wontons cilantro, and almonds 17.95

Skirt Steak Salad

Marinated, chargrilled and served over mixed greens with grilled vegetables, pine nuts, balsamic vinaigrette and goat cheese 18.95

Today's Entree Specials

Local Swordfish



Sauteed with wild mushrooms and asparagus in chardonnay cream. Served over grilled polenta 21.95
Pair with a glass of Cannonball Chardonnay 8.25
Pair with a glass of JCB No. 5 Rosé 9.00

California Halibut



Blackened and topped with bay shrimp and chipotle lime beurre blanc. With roasted garlic mashed potatoes 22.95
Pair with a glass of Ryder Estates Pinot Noir 9.00
Pair with a glass of Seghesio Pinot Grigio 9.00

California Yellowtail



Grilled with a macadamia nut crust. Topped with mango salsa and a coconut-key lime sauce. Served with jasmine rice 21.95
Pair with a glass of Seghesio Pinot Grigio 9.00
Pair with a glass of Conundrum White Blend 9.00

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 Ryder Estates Pinot Noir 9.00
Pair with a glass of Cannonball Chardonnay 8.25

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

Caramelized bananas in a brandy-brown sugar glaze. Served over french toast with a chicken apple sausage 11.20

Corned Beef Hash

Served with toast 12.50
Add poached eggs and hollandaise sauce 2.95

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 7.95

Tiramisu Cheesecake

Chocolate and liqueur-infused cheesecake baked on espresso-soaked ladyfingers 7.95

Wine Specials

JCB No. 5 Rosé

Côtes de Provence.
Glass 9.00 Bottle 35.00

Cannonball Chardonnay

Lush and expressive with flavors of stone fruit, meyer lemon and toasted vanilla oak.
Glass 8.25 Bottle 32.00

Ryder Estates Pinot Noir

Juicy red cherries and strawberries framed by supple tannins and earthiness.
Glass 9.00 Bottle 35.00

Lincourt Sauvignon Blanc

White grapefruit and lemongrass on the nose, balanced by subtle creaminess.
Glass 8.50 Bottle 33.00

Conundrum White Blend

Tropical notes of mango, toasted coconut, and kiwi with a creamy finish.
Glass 9.00 Bottle 35.00

Kenwood Sonoma Cabernet Sauvignon

Deep, dark fruit giving way to a balanced, lingering finish.
Glass 9.25 Bottle 44.00



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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Pizza di Parma

Fresh mozzarella, roma tomatoes, prosciutto
and fresh basil on a hand stretched crust 7.95

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Oriental Chicken Salad

Crisp lettuce and fresh vegetables tossed in a tangy sesame
dressing with wontons cilantro, and almonds 17.95

Skirt Steak Salad

Marinated, chargrilled and served over mixed greens
with grilled vegetables, pine nuts, balsamic vinaigrette
and goat cheese 18.95

Today's Entree Specials

Local Swordfish

Sauteed with wild mushrooms and asparagus in
chardonnay cream. Served over grilled polenta 26.95
Pair with a glass of Cannonball Chardonnay 8.25
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 28.95
Pair with a glass of Conundrum White Blend 9.00
Pair with a glass of Ryder Estates Pinot Noir 9.00

California Halibut

Blackened and topped with crab meat and chipotle lime
beurre blanc. Served with roasted garlic mashed potatoes 27.95
Pair with a glass of Ryder Estates Pinot Noir 9.00
Pair with a glass of Seghesio Pinot Grigio 9.00

Grass-Fed Ribeye

Chargrilled with our signature rub and topped
with gorgonzola/cabernet reduction.
Served with roasted fingerling potatoes 29.95
Pair with a glass of Ryder Estates Pinot Noir 9.00
Pair with a glass of Kenwood Sonoma Cabernet Sauvignon 9.25

California Yellowtail

Grilled with a macadamia nut crust. Topped with
mango salsa and a coconut-key lime sauce.
Served with jasmine rice 26.95
Pair with a glass of Seghesio Pinot Grigio 9.00
Pair with a glass of Conundrum White Blend 9.00

Alder Smoked Prime Rib of Beef

Covered in our own special seasonings and slow roasted.
Served with roasted garlic mashed potatoes
Captain's Cut 27.95 Regular Cut 25.95
Pair with a pint of Black Butte Porter 6.50
Pair with a glass of Hess "Block 19" Cabernet Sauvignon 11.50

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Strawberry Shortcake

Our house-made poundcake smothered with vanilla bean
ice cream, fresh berries and whipped cream 7.95

Tiramisu Cheesecake

Chocolate and liqueur-infused cheesecake
baked on espresso-soaked ladyfingers 7.95

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