

Happy Mother's Day!

Executive Chef: Jeff Westbrook
Sous Chef: Alvaro Sanchez

Sous Chefs: Alejandro Zambrano

Today's Appetizers



Crab Cocktail

Dungeness crab with cocktail sauce, lemon, and avocado 24.95

Spring Corn Ravioli

Served with tajin lime cream and queso fresco 18.95

Soup of the Day

Chicken Curry
Cup 10.50 Bowl 12.95

Pizza Di Parma

Fresh mozzarella, roma tomatoes, prosciutto, and basil on a hand stretched crust 17.50



Entree Salad Specials

Asian Chicken Salad

Crisp lettuce and fresh vegetables tossed in a tangy sesame dressing with wontons, cilantro, and almonds 26.95

Skirt Steak Salad

Chargrilled and served over mixed greens with grilled vegetables, goat cheese, pine nuts and balsamic vinaigrette 28.25

Today's Entree Specials



California Yellowtail

Grilled with a macadamia nut crust. Served with mango salsa, coconut-key lime sauce and jasmine rice 34.95

Pair with a glass of Robert Hall Artisan Sauvignon Blanc

Pair with a glass of Bargetto Pinot Grigio



California Sea Bass

Sautéed with wild mushrooms and asparagus in a chardonnay cream. Served over grilled polenta 34.95

Pair with a glass of Juggernaut Sauvignon Blanc

Pair with a glass of Korbel Sparkling Wine



Norwegian Salmon

Chargrilled and topped with porcini butter and pecorino cheese. Served with garlic roasted mashed potatoes 36.95

Pair with a glass of Coppola Pinot Grigio

Pair with a glass of Intercept Pinot Noir



Blackened Halibut

Topped with bay shrimp and a chipotle lime beurre blanc sauce. Served with roasted garlic mashed potatoes 36.95

Pair with a pint of Scrimshaw Pilsner

Pair with a glass of DeLoach Pinot Noir

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 23.50

Dungeness Crabcake Benedict

Crabcakes topped with poached eggs and hollandaise sauce. Served with an english muffin, home fries, and fresh fruit 27.95

Chicken Apple Sausage Omelette

Stuffed with tomatoes, mushrooms, spinach, cheddar, and jack cheese. Served with home fries and toast 19.25

Brioche French Toast

With strawberries and vanilla syrup 18.50

Country Benedict

House-made grilled biscuits topped with scrambled eggs, sausage patty, and country gravy. Served with home-fried potatoes 20.50

House Made Dessert Specials

Peach Tart

With almond short dough and vanilla ice cream 12.50

Strawberry Shortcake

Our house made poundcake smothered with fresh berries, vanilla bean ice cream, and whipped cream 12.50

Wine Specials

Coppola Pinot Grigio

Bright green apple and melon notes with a crisp acidity
Glass 10.00 Bottle 39.00

Intercept Pinot Noir

A local wine showing delicate tanins and a long juicy finish of strawberry and nutmeg
Glass 12.00 Bottle 47.00

Juggernaut Sauvignon Blanc

Flavours of passion fruit and grapefruit with a crisp finish
Glass 11.75 Bottle 46.00

J Lohr Hiltop Cabernet Sauvignon

Features of blackberry, plum, blueberry, with a bold and dry finish
Glass 10.00 Bottle 40.00

Bonterra Chardonnay

Features bold buttery flavors with hints of pear and green apple with subtle citrus finish
Glass 11.00 Bottle 43.00

Bogle "Phantom" Red Blend

Luscious dark fruit and silky tannins are featured in this wine
Glass 11.00 Bottle 43.00



denotes house specialty

Crow's Nest



denotes sustainable seafood choice

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