

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

Featured Dinner Entree

Norwegian Salmon

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

Pair with a glass of Jauggernaut Sauvignon Blanc

Pair with a glass of Line 39 Pinot Noir



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 Morgan Sauvignon Blanc

Pair with a glass of Coppola 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 Jauggernaut Sauvignon Blanc

Pair with a glass of Korbel Sparkling Wine



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 Intercept Pinot Noir

Drunken Prawns

Chargrilled and served with Andouille sausage, parmesan potato cake and bourbon gravy 29.95

Pair with a glass of Robert Hall Artisan Sauvignon Blanc

Pair with a glass of Bogle "Phantom" Red Blend

Alder Smoked Prime Rib

Smoked with our own special seasoning and slow-roasted.

Served with roasted garlic mashed potatoes

Captain's Cut 34.95 Regular Cut 31.95

Pair with a glass of Daou Cabernet Sauvignon

Pair with a pint of North Coast Old No. 38 Stout



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

Crow's Nest Gift Certificates: Simply the perfect gift
Take home a piece of the 'Nest! Visit our merchandise display in the front lobby.