Happy Mother's Day!

Executive Chef: Jeff Westbrook Sous Chef: Alvaro Sanchez

Today's Appetizers

Crab Cocktail

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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

Sous Chefs: Alejandro Zambrano

Chicken Curry Cup 10.50 Bowl 12.95

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Pizza Di Parma Fresh mozarella, 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

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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 buerre 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

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

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

Intercept Pinot Noir

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

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Wine Specials

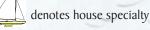
Coppola Pinot Grigio Bright green apple and melon notes with a crisp acidity Glass 10.00 Bottle 39.00

Juggernaut Sauvignon Blanc

Flavours of passion fruit and grapefruit with a crisp finish Glass II.75 Bo Bottle 46.00

Bonterra Chardonnay

Features bold buttery flavors with hints of pear and green apple with subtle citrus finish Glass II.00 Bottle 43.00 Bottle 43.00



Crow's NEST

J Lohr Hiltop Cabernet Sauvignon Features of blackberry, plum, blueberry, with a bold and dry finish Glass 10.00 Bottle 40.00

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

Bogle "Phantom" Red Blend Luscious dark fruit and silky

tannins are featured in this wine Glass II.00 Bottle 43.00

> 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.