

# Specials for Thursday, May 2nd

Executive Chef: Jeff Westbrook  
Executive Sous Chef: Alvaro Sanchez

Sous Chef: Alejandro Zambrano

## Today's Appetizers



### Oysters on the Halfshell

"Buckley Bay" - Fanny Bay, BC

Half Dozen 15.95 Full dozen 24.95

### Primavera Ravioli

Served with mushroom marsala sauce 18.95

### Soup of the Day

Curry Lentil with Spinach and Tomato  
Cup 10.50 Bowl 12.95

### Pizza Caprese

Fresh mozzarella, roma tomatoes,  
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

### Steak Salad

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



## Today's Entree Specials



### Canadian Ling Cod

Blackened and topped with crab meat and  
a chipotle lime beurre blanc.  
Served with roasted garlic mashed potatoes 34.95  
*Pair with a glass of Coppola Pinot Grigio*  
*Pair with a glass of Bonterra Chardonnay*



### Hawaiian Ono

Grilled with macadamia nut crust and topped  
with mango salsa and a coconut key lime sauce.  
Served with jasmine rice 34.95  
*Pair with a glass of Bonterra Chardonnay*  
*Pair with a glass of Coppola Pinot Grigio*



### California Sea Bass

Sauteed with wild mushrooms and  
asparagus in a chardonnay cream.  
Served over grilled polenta 36.95  
*Pair with a glass of Bonterra Chardonnay*  
*Pair with a glass of Coppola Pinot Grigio*

Featured Dinner Entree

### Norwegian Salmon

Chargrilled and topped with porcini butter  
and pecorino cheese. Served with roasted  
garlic mashed potatoes 36.95  
*Pair with a glass of Bonterra Chardonnay*  
*Pair with a glass of Line 39 Rose*



### Pacific Swordfish

Chargrilled with an adobo rub and topped  
with lobster cream sauce. Served with  
roasted garlic mashed potatoes 34.95  
*Pair with a glass of Bonterra Chardonnay*  
*Pair with a glass of Intercept Pinot Noir*



### Alder Smoked Prime Rib of Beef

Covered in our own special seasonings and slow roasted.  
Served with roasted garlic mashed potatoes  
Captain's Cut 34.95 Regular Cut 31.95.  
*Pair with a glass of J Lohr Hiltop Cabernet Sauvignon*  
*Pair with a glass of Bogle "Phantom" Red Blend*



## House-Made Dessert Specials

...to complement our After-Dinner Drink, Espresso Coffees, and Dessert menu

### Passion Fruit Cheesecake

Fresh passion fruit folded into a rich  
New York style cheesecake 12.50

### Strawberry Ice Cream Cake

Home-made vanilla ice cream topped with chocolate 12.50

## Wine Specials

### Coppola Pinot Grigio

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

### J Lohr Sauvignon Blanc

Flavours of tart strawberry, pear, citrus, blossom,  
and ripe watermelon with bright acidity.  
Glass 8.50 Bottle 33.00

### Bonterra Chardonnay

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

### Intercept Pinot Noir

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

### J Lohr Hiltop Cabernet Sauvignon

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

### Bogle "Phantom" Red Blend

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

**G** can be prepared gluten-free with minor  
modifications. Specify to your server.



**denotes house specialty**

Visit our Beach Market next door: Wood-fired pizza, gourmet sandwiches and salads, beverages, soft-serve ice cream and fine gifts.  
Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness,  
especially if you have a medical condition.

# Crow's NEST



**denotes sustainable  
seafood choice**

