Specials for Wednesday, February 6th

Executive Chef: Jeff Westbrook
Executive Sous Chef: Michael Ordinario

Today's Appetizers

**Soup of the Day**
- Hungarian Beef
  - Cup 5.25
  - Bowl 7.25

**Sweet Potato and Pecan Ravioli**
With porcini mushroom-marsala sauce 10.95

denotes house specialty

**Crow's Nest Enchiladas**
Fresh corn tortillas with tomato, onion, olives, mild green chiles, and cheese. Served with black beans and rice pilaf 9.50
- Two 10.95

**Bay Shrimp and Avocado Croissant**
Bay shrimp and avocado with pesto aioli on our house baked croissant. Served with a caesar salad 13.95
- Half Croissant, as above, with a cup or soup and a choice of house salad, caesar or spinach salad 13.95

**Aloha Burger**
With grilled pineapple, sauteed Maui onion, and teriyaki glaze. Also available as a hamburger or cheeseburger.
Served with french fries 12.50

Today's Entree Specials

Many of today's seafood items may be prepared without sauce or breading, or simply char-broiled upon request.

**Canadian Lingcod**
Blackened and topped with a lemon saffron aioli. Served over sauteed spinach with roasted garlic mashed potatoes 18.95

**Hawaiian Mahi Mahi**
Grilled with macadamia nut crust and topped with mango salsa and a coconut key lime sauce.
Served with jasmine rice 18.95

**Garden Sandwich**
- Cucumber, tomato, onion, and avocado on whole grain bread with havarti cheese and pesto aioli.
- Served with caesar salad 9.95

**Asian Chicken Salad**
- Crisp lettuce and fresh vegetables tossed in a tangy sesame dressing with wontons, cilantro, and almonds 18.95

**Prime Rib Sandwich**
Alderwood smoked prime rib served au jus on frangese bread with sour cream-horseradish, and french fries 14.95
- Substitute salad bar 3.00 additional

**Featured Luncheon Entree**

**Wednesday Choice Steaks! Menu**
- Your choice of large prime top sirloin, with crispy fried onions and chef’s steak sauce, choice petite filet mignon with a mocha rub and porcini butter, or smoked 10 oz. prime rib.
- Served with mashed potatoes, vegetables, and soup or house salad 23.95
- Substitute salad bar 3.00 additional
- PLUS! Includes glass of house wine or well martini.

**Hawaiian Ono**
Sautéed with wild mushrooms and asparagus in a chardonnay cream.
Served over grilled polenta 18.95

House-Made Dessert Specials

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

**Peanut Butter Cheesecake**
Creamy peanut butter folded into a traditional cheesecake 8.95

**Banana Bread Pudding**
Served warm with vanilla bean ice cream 8.50

Wine Specials

**EOS Chardonnay**
Lightly oaked with baked apple and candied kumquat on the palate.
Glass 9.00
- Bottle 35.00

**75 Savignon Blanc**
Bright and crisp with subtle notes of tangerine, gooseberry, and meyer lemon.
Glass 8.00
- Bottle 31.00

denotes sustainable seafood choice

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
CENTRAL COAST BUY FRESH BUY LOCAL

Executive Sous Chef: Antonio Arreola and Alejandro Zambrano

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