

Specials for Monday, March 12th

Executive Chef: Jeff Westbrook
Executive Sous Chef: Michael Ordinario

Sous Chefs: Antonio Arreola and
Alejandro Zambrano

Today's Appetizers

Pizza Caprese

Fresh mozzarella, roma tomatoes,
and basil on a hand stretched crust 8.95

Soup of the Day

Beef Minestrone
Cup 5.75 Bowl 7.75

Crab Cocktail

Dungeness crab with cocktail
sauce, lemon, and avocado 13.50

Sweet Potato Pecan Ravioli

With mushroom marsala reduction. 11.50

Entree Salad Specials

Asian Chicken Salad

Crisp lettuce and fresh vegetables
tossed in a tangy sesame dressing with
wontons, cilantro, and almonds 17.95

Skirt Steak Salad

Chargrilled and served over mixed
greens with grilled vegetables, goat cheese,
pine nuts, and balsamic vinaigrette 19.75

Today's Entree Specials

Many of today's seafood items may be prepared without sauce or breading,

Canadian Ling Cod

Blackened and topped with a lemon saffron
aioli. Served over sauteed spinach with
roasted garlic mashed potatoes 27.95
Pair with a glass of Juliette Rose 8.25
Pair with a glass of Crossings Sauvignon Blanc 9.00

Featured Dinner Entree

Pacific Swordfish

Chargrilled with a honey hoisin glaze
and topped with mango salsa.
Served with jasmine rice 27.95
Pair with a glass of Juliette Rose 8.25
Pair with a glass of Lincourt Chardonnay 8.50

Alaskan Halibut

Sauteed with wild mushrooms and
asparagus in a chardonnay cream.
Served over grilled polenta 29.95
Pair with a glass of Juliette Rose 8.25
Pair with a glass of Fog Theory Pinot Noir 9.00

Petrale Sole

Grilled and topped with bay shrimp
and a lemon herb beurre blanc.
Served with rice pilaf 27.95
Pair with a glass of Crossings Sauvignon Blanc 8.75
Pair with a glass of Fog Theory Pinot Noir 9.00

Norwegian Salmon

Chargrilled and topped with porcini butter
and pecorino cheese. Served with roasted
garlic mashed potatoes 29.95
Pair with a glass of Lincourt Chardonnay 8.50
Pair with a glass of Crossings Sauvignon Blanc 9.00

Alder Smoked Prime Rib

Smoked with our own special seasonings and slow-roasted.
Served with roasted garlic mashed potatoes.
Captain's Cut 29.95 Regular Cut 26.95
Pair with a pint of New Belgium 1554 Black Ale 6.50
Pair with a glass of Gnarly Head Cabernet Sauvignon 8.25

House-Made Dessert Specials

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

Warm Cookie Sundae

Choice of chocolate chip or white chocolate
macadamia nut cookie. Served with vanilla
bean ice cream and fudge sauce. 7.25

Chocolate Chip Cheesecake

Chocolate chips folded into a creamy
traditional cheesecake 8.95

Wine Specials

Juliette Rosé

White peach and citrus on
the palate with a silky finish
Glass 8.25 Bottle 32.00

Crossings Sauvignon Blanc

Aromas of guava, passionfruit, and almond with
a balanced lingering finish.
Glass 8.75 Bottle 34.00

Gnarly Head Cabernet Sauvignon

Dark cherry, currant, and black peppercorn.
Glass 8.25 Bottle 32.00

Argyle 2010 Vintage Brut

Sparkling wine with subtle notes of
toasted almond, coconut, and meyer lemon.
Glass 8.75 Bottle 34.00

Lincourt Chardonnay

Lush tropical fruit notes with hints
of green apple.
Glass 8.50 Bottle 33.00

Fog Theory Pinot Noir

Cranberry and strawberry on the nose with
subtle flavors of warm spice and dried cherry.
Glass 9.00 Bottle 35.00



denotes house specialty

Crow's Nest



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.