

Happy Mother's Day!

Executive Chef Jeff Westbrook

Sous Chefs Antonio Arreola & Michael Ordinario

Today's Appetizers



Crab Cocktail

Dungeness crab with cocktail sauce, lemon and avocado 12.95

Sweet Potato Pecan Ravioli

with mushroom and marsala sauce 10.95

Soup of the Day

Chicken Curry
Cup 4.95 Bowl 5.95

Wild Mushroom Pizza

Morels and porcinis with fresh mozzarella, roma tomatoes and oregano pesto on a hand stretched crust 7.95

Entree Salad Specials

Pacific Rim Chicken Salad

Grilled chicken with napa cabbage, julienne vegetables, sweet and spicy macadamia nuts and honey-hoisin vinaigrette 17.95

Skirt Steak Salad

Chargrilled and served over mixed greens with grilled vegetables, goat cheese, pine nuts and balsamic vinaigrette 17.95

Today's Entree Specials



California Yellowtail

Grilled with a macadamia nut crust. Topped with mango salsa and coconut-key lime sauce. With jasmine rice 19.95
Pair with a glass of Morgan Sauvignon Blanc 9.00
Pair with a glass of Bargetto Pinot Grigio 8.00



California Seabass

Sauteed with wild mushrooms and asparagus in a chardonnay cream. Served over grilled polenta 19.95
Pair with a glass of Cuvaison Chardonnay 11.75
Pair with a pint of Blue Star Wheat Beer 6.25



Local Swordfish

Chargrilled with a sugar crust and topped with dijon cream. Served over sauteed spinach and artichoke hearts with roasted fingerling potatoes 19.95
Pair with a glass of Morgan Sauvignon Blanc 9.00
Pair with a glass of Napa Cellars Zinfandel 8.25



King Salmon

Chargrilled with sweet thai chile sauce and served with coconut macacamia rice 23.95
Pair with a glass of Morgan Sauvignon Blanc 9.00
Pair with a glass of Napa Cellars Zinfandel 8.25

Brunch Specials, Served until 3:30pm

Eggs Benedict

Two poached eggs and Canadian bacon on grilled english muffins, with hollandaise sauce, home fries, and fresh fruit 13.95

Dungeness Crabcake Benedict

Crabcakes topped with poached eggs and hollandaise sauce. Served with an english muffin, home fries, and fresh fruit 16.95

Chicken Apple Sausage Omelette

Stuffed with tomatoes, mushrooms, spinach, cheddar, and jack cheese. Served with home fries and toast 12.20

Brioche French Toast

With strawberries and vanilla syrup 11.20

Alder Smoked Prime Rib

Smoked with our own special seasonings and slow-roasted. Served with roasted garlic mashed potatoes
Regular Cut 26.95 Captains Cut 28.95
Pair with a glass of Hess Block 19' Cabernet Sauvignon 12.00
Pair with a pint of New Belgium 1554 Ale 6.25

House Made Dessert Specials

Chocolate Chip Cheesecake

Chocolate chips folded into a creamy traditional cheesecake 7.95

Strawberry Shortcake

Our house made poundcake smothered with fresh berries, vanilla bean ice cream, and whipped cream 7.95

Wine Specials

JCB No. 5 Rosé

Côtes de Provence.
Glass 9.00 Bottle 35.00

Cannonball Chardonnay

Lush and expressive with flavors of stone fruit, meyer lemon and toasted vanilla oak.
Glass 8.25 Bottle 32.00

Ryder Estates Pinot Noir

Juicy red cherries and strawberries framed by supple tannins and earthiness.
Glass 9.00 Bottle 35.00

Lincourt Sauvignon Blanc

White grapefruit and lemongrass on the nose balanced by a subtle creaminess.
Glass 8.50 Bottle 33.00

Brassfield Pinot Gris

Bright lemon zest and pineapple with a refreshing palette.
Glass 8.50 Bottle 33.00

Kenwood Sonoma Cabernet Sauvignon

Deep, dark fruit giving way to a balanced lingering finish.
Glass 9.25 Bottle 44.00



denotes house specialty

Crow's Nest



denotes sustainable seafood choice

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Dungeness crab with cocktail sauce, lemon and avocado 12.95

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with mushroom and marsala sauce 10.95

Soup of the Day

Chicken Curry
Cup 4.95 Bowl 6.95

Wild Mushroom Pizza

Morels and porcini with fresh mozzarella, roma tomatoes and oregano pesto on a hand stretched crust 7.95

Entree Salad Specials

Pacific Rim Chicken Salad

Grilled chicken breast with napa cabbage, radicchio, julienne vegetables, sweet and spicy macadamia nuts and honey-hoisin vinaigrette 17.95

Skirt Steak Salad

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Today's Entree Specials



King Salmon

Chargrilled with sweet thai chile sauce and served with coconut macademia rice 28.95

Pair with a glass of Morgan Sauvignon Blanc 9.00

Pair with a glass of Napa Cellars Zinfandel 8.25



California Yellowtail

Grilled with a macadamia nut crust and topped with mango salsa and coconut-key lime sauce. Served with jasmine rice 26.95

Pair with a glass of Morgan Sauvignon Blanc 9.00

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California Seabass

Sauteed with wild mushrooms and asparagus in a chardonnay cream. Served over grilled polenta 26.95

Pair with a glass of Cuvaison Chardonnay 11.75

Pair with a pint of Blue Star Wheat Beer 6.25

Featured Dinner Entree

Pacific Swordfish

Chargrilled with a sugar crust and topped with dijon cream. Served over sauteed spinach and artichoke hearts with roasted fingerling potatoes 26.95

Pair with a glass of Morgan Sauvignon Blanc 9.00

Pair with a glass of Napa Cellars Zinfandel 8.25

Alaskan Halibut

Blackened, with crab and chipotle lime beurre blanc. Served with roasted garlic mashed potatoes 28.95

Pair with a glass of Morgan Sauvignon Blanc 9.00

Pair with a glass of Napa Cellars Zinfandel 8.25

Alder Smoked Prime Rib

Smoked with our own special seasoning and slow-roasted. Served with roasted garlic mashed potatoes

Captain's Cut 28.95 Regular Cut 26.95

Pair with a glass of Hess Block 19" Cabernet Sauvignon 12.00

Pair with a pint of New Belgium 1554 Ale 6.25

House Made Dessert Specials

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

Chocolate Chip Cheesecake

Chocolate chips folded into a creamy traditional cheesecake 7.95

Strawberry Shortcake

Our house made poundcake smothered with fresh berries, vanilla bean ice cream, and whipped cream 7.95

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