

## Appetizers

### Dungeness Crab Cakes

With lemon saffron aioli 9.95



### Smoked Salmon

Fresh Pacific Salmon, marinated and hot-smoked for hours over an alder wood fire. Served with wasabi-mayonnaise. regular 9.95 captain 13.95

### Tomato Basil Crostini

Sliced roma tomatoes in garlic-balsamic vinaigrette, with mozzarella, chopped fresh basil and sliced sourdough 7.95



### Our Award-Winning Calamari

Lightly fried in our parmesan herb breading 10.95

**Ahi Ruby Rare**  
Sashimi tuna, seared rare in cajun spices with wasabi and soy 9.95



### Prawn Cocktail

Five prawns prepared in aromatic spices and served with cocktail sauce 7.95

### Chilled Shrimp-Stuffed Artichoke

Bay shrimp with vinaigrette, in a chilled artichoke 6.95  
Also delicious simply steamed, served with mayonnaise

### Crab & Artichoke Dip

Blue Crab, artichoke hearts, onions, spinach and sweet red peppers in Bechamel sauce with parmesan. Sliced sourdough 8.95

## Soups & Salads

### Individual Salad Bar

Return as often as you like. Price per person 11.95  
or 5.95 with entree. 12.95 with cup of chowder or today's soup

### Soup or Dinner Green Salad

Choice of clam chowder, soup of the day, or house salad with a sprinkle of Bay Shrimp 6.95 or 4.95 with entree

### Spinach Salad

In sweet honey-mustard dressing with crumbled bacon and egg  
Full 10.95 Half 6.95 or 4.95 with entree

### Crow's Nest Caesar Salad

Hearty Romaine lettuce tossed in our own caesar dressing  
Full 10.95 Half 6.95 or 4.95 with entree

## Specialty Salads

### Specialty Caesar Salads

Our caesar topped with your choice of the following: 15.95

- Grilled chicken and red bell pepper
- Our famous smoked salmon
- Chilled poached prawns or
- Fried calamari

Also delicious topped with Ahi Brochette 16.95

### Shrimp, Crab, or Combination Louie

Chilled seafood, tomato, carrots and egg with Sauce Baxter 17.95

### Sesame Ahi Salad

Sashimi tuna seared rare with ginger sesame dressing, rice noodles, vegetables and mixed greens 15.95

## Crow's Nest Favorites

Served with fresh vegetable garnish



### Seafood Fettucine

Clams, fresh fish, prawns and sea scallops sauteed with fresh vegetables and semolina pasta in a tomato vodka cream 18.95  
Pair with a glass of Iron Horse Chardonnay 8.75

### Prawns with Spinach Ravioli

Prawns sauteed scampi-style with artichoke hearts, mushrooms and tomatoes, tossed with ravioli 18.95  
Pair with a glass of Hess Select Chardonnay 7.50

### Vegetable Stir Fry

Sauteed veggies and tofu tossed in a sesame ginger sauce over jasmine rice 15.95  
Pair with a glass of J. Lohr Chardonnay 6.25

### Tempura Prawns

Our crispy signature prawns served with rice pilaf 18.95  
Pair with a glass of Murphy Blanc Fume Blanc 7.00  
Tempura Prawns & Prime Top Sirloin 22.95



### Chargrilled Ahi Brochette

With vegetables, spicy szechwan sauce and tartar wasabi over jasmine rice 18.95  
Also delicious on full caesar salad 16.95  
Pair with a glass of Napa Cellars Zinfandel 7.00

### Angus New York Steak

Corn-fed and specially aged, chargrilled with pink peppercorns, and served with sherry dijon sauce and scalloped potatoes 26.95  
Also delicious simply chargrilled.  
Pair with a glass of Jacob's Creek Shiraz 6.50

### Mocha-Rubbed Filet Mignon

Corn-fed and specially aged, chargrilled and topped with porcini butter. Served with roasted garlic mashed potatoes 25.95 House cut 28.95  
Pair with a glass of Ravenswood Merlot 8.75

### Prime Grade Top Sirloin

Specially aged, seasoned and chargrilled. Served with chef's steak sauce, crispy onions and baked potato 17.95 House cut 19.95  
Also delicious simply chargrilled.  
Pair with a glass of Beringer "Knight's Valley" Cabernet Sauvignon 9.75

### Broiled Lobster Tail

Sweet lobster served with baked potato, lemon and drawn butter.  
Caribbean Tail 24.95 Australian Tail 44.95  
Pair with a glass of Cuvaision Chardonnay 9.75  
Lobster Tail & Prime Top Sirloin add 6.00