

# CROW'S NEST DINNER BANQUET MENUS

## Regatta Dinner Menu

\$29.95 (excluding current tax and gratuity)

(Menu Subject to Change. Please Call For Current Pricing)

### REGATTA SALAD SELECTIONS

(choose one salad)

House Salad with Bay Shrimp, or Crow's Nest Caesar Salad

### REGATTA ENTREE SELECTIONS

All entrees include warm bread and butter, and choice of coffee, tea, soft drink or milk

(choose three entrees)

#### Alderwood Smoked Prime Rib

Dry-marinated in our own special seasonings and slowly smoked.

Served with roasted garlic mashed potatoes.

#### Charbroiled Chicken Breast

A fresh boneless breast marinated in soy, cilantro and garlic, and topped with pickled ginger and sesame seeds.

#### Chicken Breast Marsala

A boneless breast sauteed in our mushroom marsala sauce.

Served with roasted garlic mashed potatoes.

#### Seafood Special of the day

The Chef's daily selection, served with rice pilaf and one of our delicious sauces.

#### Seafood Thermidor

Lightly poached scallops, crab and shrimp, broiled en casserole with a creamy Bechamel sauce and served au gratin.

#### Lobster Pasta

Tender lobster meat sauteed in herb butter with shiitake mushrooms, sundried tomatoes, broccoli and sliced garlic, served over penne pasta.

#### Herb-Crusted Filet Mignon

Chargrilled with fennel, mustard seed and black pepper, and finished with Gorgonzola butter.

#### Spice Rubbed Top Sirloin (House Cut)

Tender prime-grade top sirloin, seasoned and chargrilled.

Served with Chef's steak sauce and crispy onions.

#### Chicken Rotisserie

Dry-marinated with fresh garlic and herbs and slow-roasted in our French rotisserie.

#### Vegetable Stir Fry

Sauteed veggies and tofu tossed in a sesame ginger sauce over jasmine rice.

### REGATTA HOUSE-MADE DESSERT SELECTIONS

(choose one or two desserts)

#### Creme Brulee

Rich custard with the traditional caramelized crown.

#### Mud Pie

A chocolate crust filled with mocha ice cream and topped with fudge and almonds.

Garnished with whipped cream and chocolate coffee beans.

#### Kahlua Fudge Cake

Chocolate cream cake with Kahlua mousse and chocolate ganache.

Served with coffee toffee crunch gelato

#### Cheesecake

A cool, creamy New York cheesecake in a graham cracker crust.

#### Mango Key Lime Pie

A deep dish key lime pie with a delicious hint of mango.

The logo for Crow's Nest, featuring the words "Crow's Nest" in a stylized, blue, blocky font with a white outline. The background of the entire page is a watercolor-style illustration of a harbor scene with a large wooden sailing ship in the foreground, a stone building on the left, and other smaller boats in the distance under a light sky.

# CROW'S NEST DINNER BANQUET MENUS

## Lighthouse Dinner Menu

\$44.95 (excluding current tax and gratuity)

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### LIGHTHOUSE FIRST COURSE

#### PRAWN COCKTAIL

Chilled prawns, prepared in our aromatic spices, served with cocktail sauce and lemon.

### LIGHTHOUSE SALAD SELECTIONS

(choose one salad)

House Salad with Bay Shrimp, Honey-Mustard Spinach Salad, or Crow's Nest Caesar Salad

### LIGHTHOUSE ENTREES

All entrees include warm bread and butter, and choice of coffee, tea, soft drink or milk.

#### Australian Lobster Tail

Succulent, sweet cold water tail, broiled and served with drawn butter.

#### Herb-Crusted Filet Mignon (House cut)

Chargrilled with fennel, mustard seed and black pepper, and finished with Gorgonzola butter.

#### Alderwood Smoked Prime Rib

Dry-marinated in our own special seasonings and slowly smoked. Served with roasted garlic mashed potatoes.

#### Seafood Special of the Day

The Chef's daily selection, served with one of our delicious sauces.

### LIGHTHOUSE HOUSE-MADE DESSERT SELECTIONS

(choose one or two desserts)

#### Creme Brulee

Rich custard with the traditional caramelized crown.

#### Mud Pie

A chocolate crust filled with mocha ice cream and topped with fudge and almonds. Garnished with whipped cream and chocolate coffee beans.

#### Kahlua Fudge Cake

Chocolate cream cake with Kahlua mousse and chocolate ganache. Served with coffee toffee crunch gelato

#### Cheesecake

A cool, creamy New York cheesecake in a graham cracker crust.

#### Mango Key Lime Pie

A deep dish key lime pie with a delicious hint of mango.

The logo for Crow's Nest, featuring the words "Crow's Nest" in a stylized, blue, blocky font with a white outline. The background of the entire page is a watercolor-style illustration of a lighthouse on a rocky shore, with a sailboat on the water in the foreground.

# CROW'S NEST LUNCH BANQUET MENUS

## Harbor Lunch Menu

\$18.95 (excluding current tax and gratuity)

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### HARBOR SALAD SELECTIONS

(choose one salad)

House Salad with Bay Shrimp, or Crow's Nest Caesar Salad

### HARBOR ENTREE SELECTIONS

(choose three entrees)

All entrees include warm bread and butter, and choice of coffee, tea, soft drink or milk

#### Charbroiled Chicken Breast

A fresh boneless breast marinated in soy, cilantro and garlic, and topped with pickled ginger and sesame seeds

#### Sirloin Angus Steak

Aged midwestern corn-fed beef, marinated in our distinctive barbeque sauce, charbroiled to order and thinly sliced

#### Seafood Thermidor

Lightly poached scallops, crab and shrimp, broiled en casserole with a Bechamel sauce and served au gratin

#### Seafood Special

The Chef's daily selection, served with our delicious sauces

#### Chef's Vegetarian Special

Your server will describe today's vegetarian special

The logo for Crow's Nest, featuring the words "Crow's NEST" in a stylized, bold, blue font with a white outline. The background of the entire page is a watercolor-style illustration of a harbor scene. On the left, there is a multi-story wooden building with a prominent tower and a balcony where several people are visible. In the foreground, a large sailboat with white sails is on the water. The scene is set against a backdrop of a rocky shoreline and a body of water with other smaller boats in the distance.

# CROW'S NEST LUNCH BANQUET MENUS

## Breakwater Lunch Menu

\$22.95 (excluding current tax and gratuity)

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### **BREAKWATER SALAD SELECTIONS**

(choose one salad)

House Salad with Bay Shrimp, or Crow's Nest Caesar Salad

### **BREAKWATER ENTREE SELECTIONS**

(choose three entrees)

All entrees include warm bread and butter, and choice of coffee, tea, soft drink or milk

#### **Tempura Prawns**

Crunchy prawns prepared in our bubbly batter and served with cocktail sauce and lemon

#### **Seafood Special**

The Chef's daily selection, served with rice pilaf and one of our delicious sauces

#### **Chicken Breast Marsala**

A boneless breast sauteed in our mushroom marsala sauce

Served with roasted garlic mashed potatoes

#### **Spice rubbed Top Sirloin (House Cut)**

Tender prime-grade top sirloin, season and chargrilled. Served with Chef's steak sauce and crispy onions

#### **Chicken Azteca**

A boneless breast, lightly floured and sauteed with mushrooms, capers, spicy arbol chile, lemon and white wine

#### **Seafood Thermidor**

Scallops, crab and shrimp en casserole with parmesan cheese

#### **Vegetable Stir Fry**

Sauteed veggies and tofu tossed in a sesame ginger sauce over jasmine rice

### **BREAKWATER HOUSE-MADE DESSERT SELECTION**

(choose one dessert)

#### **Vanilla Ice Cream**

Creamy French Vanilla ice cream with fresh berries and a parfait cookie

#### **Cheesecake**

A cool, creamy New York cheesecake in a graham cracker crust

#### **Chocolate Mousse Pie**

An oreo cookie crust filled with chocolate mousse and topped with whipped cream

**Crow's NEST**