

Dinner

Served daily from 5:00 pm until closing

Salads and Chowder

<i>Caesar Salad</i> garlic croutons, Parmesan cheese and anchovies upon request	8
<i>Spring Salad</i> fresh greens topped with Oregon hazelnuts and dried cranberries	6
<i>Spinach Salad</i> warm brandied pancetta vinaigrette, mushrooms, onions, Gorgonzola and strawberries	9
<i>Fried Chèvre Cheese</i> organic greens, apple, candied pecans, herb vinaigrette and grilled flat bread	11
<i>Grandma's Famous Clam Chowder</i> an Ocean Crest tradition since 1953	6

Starters

<i>Jack Daniels Beef Skewers*</i> marinated and charbroiled, served with Texas toast	12
<i>Louisiana Style BBQ Prawns</i> charbroiled ciabatta	12
<i>Hot Dungeness Crab Dip</i> with hearts of palm and artichoke hearts	13
<i>Grilled Razor Clams</i> panko breaded and served with smoked lemon aioli	18
<i>Smoked Seafood Antipasti</i> assorted seafood and cheeses	14

Seafood Entrées

selections include house-made bread, vegetables and daily starch

<i>Oysters*</i> lightly breaded in panko, pan fried, smoked lemon aioli	25
<i>Wild Salmon au Poivre*</i> charbroiled and served with maple-balsamic glazed strawberries	30
<i>Curried Sea Scallops*</i> pan seared, curry sauce, jasmine rice and Asian slaw	29
<i>Australian Lobster Tail*</i> oven roasted, lemon and drawn butter	58
<i>Dungeness Crab Cakes</i> fire roasted red pepper emulsion	28
<i>Halibut Supreme*</i> grilled halibut topped with sour cream, cheddar cheese and bay shrimp	30

Steak and Game Entrées

selections include house-made bread, vegetables and daily starch

<i>Filet Mignon*</i> Oregon Country Beef, mushroom-blueberry goulash	4 oz cut 31	8oz cut 45
<i>New York Steak*</i> Oregon Country Beef, chipotle-Gorgonzola cream sauce with mushrooms		35
<i>Duck Breast*</i> candied pecans and maple cranberry sauce		29
<i>Herbed Crusted Lamb Rack*</i> with Dijon mustard and mushroom ragoût		30
<i>Northwest Roosevelt Elk Tenderloin*</i> charbroiled and served with spiced huckleberry gastrique		38

Pasta, Stew, and Vegetarian Entrées

selections include house-made bread

<i>Ocean Crest Cioppino</i> fresh seafood stew in a spiced tomato broth with charbroiled ciabatta	28
<i>Seafood Fettuccine Alfredo*</i> scallops, prawns, wild salmon, mushrooms and onions	28
<i>Scampi Toscano*</i> garlic, wine, cream and linguine	26
<i>Chicken Fettuccine Carbonara*</i> bacon, onions, black olives, pepper, garlic and Alfredo sauce	22
<i>Pesto Mushroom Linguine</i> assorted mushrooms, house made basil pesto, topped with Parmesan cheese	20
<i>Vegetable Curry</i> sautéed fresh seasonal vegetables, white rice and Asian slaw	18

Half Orders for the Lighter Appetite

selections include house-made bread, vegetables and daily starch

<i>1/2 Oysters*</i> lightly breaded in panko, pan fried, smoked lemon aioli	17
<i>1/2 Salmon au Poivre*</i> charbroiled and served with maple-balsamic glazed strawberries	20
<i>1/2 Halibut Supreme*</i> grilled halibut topped with sour cream, cheddar cheese and bay shrimp	20
<i>1/2 Curried Sea Scallops*</i> pan seared, curry sauce, white rice and Asian slaw	20
<i>1/2 Dungeness Crab Cakes</i> fire roasted red pepper emulsion	19
<i>1/2 Duck Breast*</i> candied pecans and maple cranberry sauce	20

Our Beef program

Oregon Country Beef are vegetarian fed from calf to process and do not receive antibiotics, hormones or steroid implants for added weight gain. They are raised naturally for maximum flavor and tenderness.

* Written information is available on request regarding the safety of these items.

We customarily add a voluntary 18% gratuity for parties of 8 or more.

Split or extra plate charge \$3.00