

FROM THE SEA



*Entrees Include Soup or Organic House Salad, Fresh Baked Bread, Seasonal Vegetable and Choice of Baked Potato, Wild Rice, French Fries or Garlic Crushed Yukon Potatoes
Add a Side of Sautéed Prawns or Pan-Fried Oysters to any Entrée 11 Add Crab Cakes 14*

Sautéed Prawns 24

sautéed in white wine, garlic, lemon & butter - *GF*

Grilled Wild Pacific Salmon* 27

served with tarragon butter - *GF*

Halibut 32

served herb lemon & garlic beurre blanc sauce - *GF*

Blackened Pacific Rockfish 24

topped with Dungeness crab, tomatoes, white wine - *GF*

The Inn's Platter 38

beer battered local cod, Dungeness crab cake and coconut shrimp

Lobster Tails Market Price

two 5oz lobster tails served with lemon and drawn butter - *GF*

Cornmeal Flash Fried or Pan-Fried Oysters 23

Yaquina Bay oysters served with cracked pepper lemon aioli

Ling Cod Fish and Chips 21

jumbo pieces of local fresh ling cod deep fried in amber ale batter

Spanish Head Crab Cakes (3) 27

Served with fresh horseradish cocktail sauce

THE GREENS

Caesar Salad

chopped romaine served with Caesar dressing, garlic croutons, and freshly grated Parmesan

14

grilled chicken breast 18/ Oregon Pink Shrimp 21/Salmon 22/Dungeness crab 24

Strawberry and Spinach Salad

Fresh spinach, strawberries, apples, caramelized walnuts, feta cheese, tomatoes,
tossed in a light balsamic dressing 14

grilled chicken breast 18/ Oregon Pink Shrimp 21/Salmon 22/Dungeness crab 24

*Please notify your server if you are ordering gluten-free options due to allergies. GF - gluten free. Our kitchen uses a variety of ingredients. If you have any food allergies, please notify your server. Split plates incur a \$5.00 charge. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Room Service add 17% Gratuity*

FROM THE FARM



*Entrees Include Soup or Organic House Salad, Fresh Baked Bread, Seasonal Vegetable and Choice of Baked Potato, Wild Rice, French Fries or Garlic Crushed Yukon Potatoes
Add a Side of Sautéed Prawns or Pan-Fried Oysters to any Entrée 11 Add Crab Cakes 14*

6 oz. USDA CHOICE FILET MIGNON 36
Red Wine & Mushroom demi glaze

12 oz. USDA CHOICE ANGUS PAN SEARED BONELESS RIB EYE* 34
Oregon Blue Cheese Butter

7 oz. USDA PRIME TOP SIRLOIN 30
Oregon pinot noir/cracked pepper reduction

PASTA

*Specialties Include Choice of Soup or Organic House Salad & Fresh Baked Bread
Gluten Free Pasta is Available, please ask your server*

Linguine Prawns & Clams 26
garlic white wine sauce/confit tomatoes/Manilla clams/Prawns

Saffron Risotto 20
*Artichoke hearts/confit tomatoes/mushrooms/baby spinach – GF
Grilled Chicken 26 Prawns 28*

Coastal Seafood Mac-n-Cheese 25
*Dungeness Crab/Oregon Pink Shrimp/Creamy three-cheese sauce
Baked Three Cheese 18*

BYOB (BUILD YOUR OWN BURGER) 14
Entrees served with choice of house made hot chips or french fries.

Charbroiled ½ pound of all-natural choice beef topped with red leaf lettuce, fresh tomato, & red onion.

Choice of Cheeses add 1.00 Cheddar, Havarti, Swiss, Manchego, Provolone

Choice of toppings: Add 1.00 each: Mushrooms, Grilled Onions, BBQ Sauce, Jalapenos

Add 2.50 each: Bacon, Avocado, Fried Egg, Ham

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