

Crow's Nest Desserts

Chocolate Cake

ganache center, white espresso anglaise,
raspberry coulis, vanilla ice cream
\$12

Banana Split

banana split ice cream, chocolate sauce, Florentine tux,
banana brûlée, berries
\$16

Crème Brûlée

caramelized sugar crust
\$8

House Made Ice Cream

banana, blueberry, blackberry, raspberry, or strawberry
\$6

Sorbet

lemon, raspberry, or mango sorbet
\$8

Café Diablo

flambéed tableside
\$16.00 per person, minimum two

Bananas Foster

flambéed tableside
\$14.00 per person, minimum two

Cheese Slate

Selection of 3 or 5 cheeses
early summer berries, honeycomb, toast
3 for \$18
5 for \$21

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DINNER MENU

STARTERS AND SHAREABLES

CRAB CAKE

KING & RED CRAB | AVOCADO & WHITE CORN SALSA
BURNT LEMON AIOLI

18

RISOTTO OF THE DAY

16

FRIED OLIVES

CASTELVETRANO OLIVES | GOAT CHEESE | BREADCRUMBS

9

PORK BELLY

CONFIT BELLY | ADOBO | SALSA VERDE | PINEAPPLE CHUTNEY

14

OYSTERS

HALF DOZEN ON THE HALF SHELL
WITH TODAY'S MIGNONETTE, LEMON OR COCKTAIL*

18

CHEESE SLATE

SELECTION OF 3 OR 5 CHEESE
EARLY SUMMER BERRIES | HONEYCOMB | TOAST
3 CHEESES FOR 18 | 5 FOR 21

SALADS AND SOUPS

CAESAR SALAD

BABY ROMAINE HEARTS | PECORINO ROMANO | CROSTINI
CLASSIC CAESAR DRESSING*

12

ARUGULA MINT SALAD

SNAP PEAS | ORANGE SUPREME | STRAWBERRY | SHAVED PECORINO
MINT VINAIGRETTE

12

BEET SALAD

BABY BEETS | BURRATA | ARUGULA | SUNFLOWER PESTO

12

TURNIP SOUP

CRISPY SHALLOTS

12

TOMATO SOUP

ROASTED HEIRLOOMS | CRUMBLD GOAT CHEESE

12



DINNER MENU

ENTREES

GRAIN BOWL (VEGAN)

EINKORN | ROASTED RAPINI & BRUSSEL SPROUTS
BURNT LEEKS & BUTTERNUT | GROVE GREENS
TOASTED SESAME TAHINI

30

KING CRAB LEGS

ONE POUND WITH LEMON AND DRAWN BUTTER
MARKET PRICE

SEAFOOD CIOPPINO

FIN FISH | SHRIMP | KING CRAB | CLAMS | TOASTED BAGUETTE

45

ALASKA KING SALMON

CAULIFLOWER EMULSION | ROASTED FLORET
COUSCOUS | CRISPY CHICKPEAS | RAISIN & SHERRY JAM

40

ALASKA HALIBUT

BRAISED BELUGA LENTILS
CARROT & CORIANDER EMULSION | ZHOUG

40

RIBEYE

PIMENTON ESPRESSO CRUST | ROASTED BROCCOLINI
FORK CRUSHED FINGERLINGS | BORDELASIE SAUCE*

52

DUROC PORK CHOP

ROASTED BUTTERNUT | BURNT APPLE | PORK JOWL | CIPOLLINI ONION
BRUSSEL LEAVES | MAPLE & BOURBON LAQUER

40

DRY AGED NEW YORK

DUCK FAT HASSELBACK POTATO | PICKLED MUSTARD SEED | SAUCE ROBERT

54

SIDES

BROCCOLINI 6 | FINGERLINGS 6 | BRUSSEL SPROUTS 9



CHEF DE CUISINE CAMERON RICHARDSON

SOMMELIER DANNA GRAMMER



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGG
MAY INCREASE YOUR RISK OF FOODBORN ILLNESS.

*ALL PROTEIN IS COOKED MEDIUM RARE UNLESS OTHERWISE SPECIFIED.

FOR PARTIES OF SIX OR MORE, AN AUTOMATIC GRATUITY OF 20 % WILL BE ADDED

