

MIST

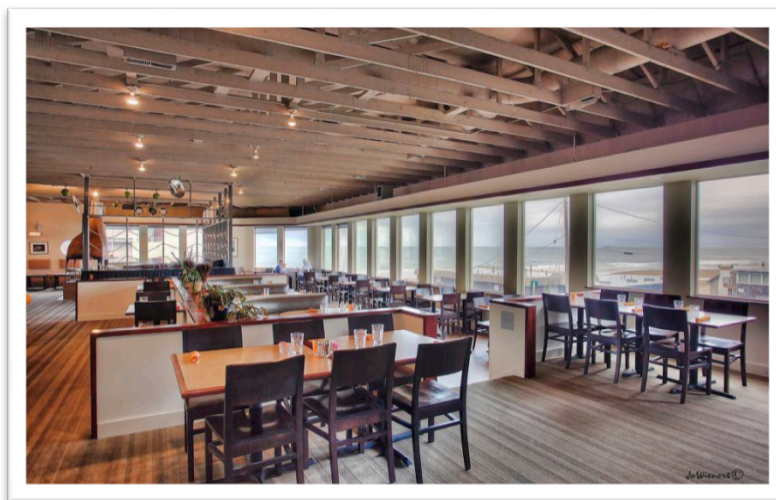
Restaurant • Lounge

Over the last 60 years visitors and locals alike have come to Mist Restaurant & Lounge not only to enjoy the ocean views, but also to savor the most fresh and flavorful cuisine the Northwest has to offer. When entering Mist, you can leave the mundane burdens and day to day grind at the door. Your dining venture will be so gratifying and pleasurable that you will leave pondering only one question...when are you coming back?



Mist has endured several dining transformations over the years. Back in the 1950's the Henry Thiele Restaurant & Ebb Tide Room was one of the first of its kind in Lincoln City to boast seating for close to 100 guests with a cozy fireplace and waterfall. Then in 1979 along with new ownership came the first transformation to Over the Waves. Over the next 20 years the harsh winds and a couple unforgiving waves courtesy of the Pacific took their toll on the structure, so in 2001 the restaurant was moved and renamed Ki West.

In 2009 Mist Restaurant and Lounge was born. At Mist we are dedicated to celebrating the flavors of the Northwest by serving delicious food and drinks in a vibrant and welcoming setting while still preserving that nostalgic ambiance that has been around for 60 years.



Mission Statement: Our prime objective is to provide a memorable dining experience with a flavorful cuisine and impeccable service. We ensure the highest standards by focusing on the professionalism of our knowledgeable staff, and efficiency of our systems.

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Soups

Soup of the Moment: ask your server for the Chef's selection cup 4 / bowl 6

Mist Clam Chowder: our house recipe, with alder wood-smoked bacon, celery & sweet onions cup 5 / bowl 8 / bread bowl 12

Salads

Mist Greens: field greens & spinach, with carrots, cucumbers, grape tomatoes, walnuts & toasted Oregon hazelnuts 5

Caesar Salad: romaine lettuce tossed with house-made Caesar dressing, parmesan cheese & croutons starter 8 / entree 12

Walnut and Pear Salad: with Jamaican jerk chicken, red onion, fresh pears, candied walnuts, goat cheese, grape tomatoes; finished with Caribbean mango vinaigrette 14

Spinach Salad: baby spinach tossed with mushrooms, bacon, hard-boiled egg, red onion, blue cheese crumbles and Oregon hazelnuts; finished with a warm bacon dressing 14

Choice of dressing: ranch, Oregon blue cheese, thousand island, balsamic raspberry vinaigrette, Caribbean mango vinaigrette, Caesar, or warm bacon dressing

Add to any salad: chicken 5 / three bacon wrapped shrimp 7 / crab 7

Burgers

Blackened Blue Burger: blackened, flamed broiled wagyu beef with lettuce, tomato, blue cheese & caramelized onion; topped with two thick-sliced pieces of bacon 14*

Classic Mist Burger: grilled ground chuck with house sauce 10*

Cascades Burger: grilled ground chuck, seasonal mushrooms, red onions & double Tillamook cheddar 12*

Cowboy Burger: grilled ground chuck, house-made BBQ sauce, Tillamook cheddar & a pair of onion rings 11*

Chef's Burger: grilled ground chuck, chicken fried bacon, red onions 11*

Add to any burger: Tillamook cheddar, Pepper-Jack, Rogue Blue Cheese, alder wood-smoked bacon, seasonal mushrooms, or fried egg 1
Extra burger patty 5*

All burgers served on brioche bun, with green leaf lettuce, tomato & dill pickle rounds — fries included

Substitute Grilled Chicken Breast for any burger — gratis

Pasta

Smoked Salmon: fresh fettuccine, house-smoked salmon & diced tomatoes in pesto cream sauce 16

Lobster Mac: the house favorite; langostino tails, diced tomatoes & cremini mushrooms baked with our house-made mornay 22

Fettuccine Alfredo: fresh fettuccine, pan-made Alfredo sauce & shaved Parmesan 14

Coast Range: fresh fettuccine, seasonal mushrooms, roasted garlic & grilled vegetables in a white wine, olive oil & fresh herb pan sauce 15

Add to any pasta: chicken 5 / bacon wrapped shrimp 7 / crab 7

18% gratuity included for parties of 6 or more. Limit 4 credit cards per check.
All major credit cards accepted.

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illness. Please alert your server to special dietary needs

Starters

House Crab Cakes: with sweet onion, red bell pepper & fresh herbs; served with chipotle aioli & fresh lemon 13

Northwest Steamers: steamer clams, garlic, butter, diced tomato, white wine & fresh herbs 12

Calamari: flash-fried calamari steak strips; served with chipotle aioli & fresh lemon 10

Peel & Pop: peel & eat shrimp; sweet-spicy or not—your choice; with Bloody Mary mayonnaise, cocktail sauce & fresh lemon 12

Spinach & Artichoke Dip: baby spinach, artichoke hearts, red bell peppers & Tillamook cheese mornay; served with fresh tortilla chips 10

Add: crab 7 / bay shrimp 3

Coast Favorites

Fish & Chips: beer battered cod or halibut, fries, house-made slaw, tartar sauce & fresh lemon cod 14 / halibut 18

Fish Tacos: seared cod or halibut, shredded cabbage, pico de gallo & chipotle aioli on white corn tortillas cod 12 / halibut 16

Beach Bash: Battered & fried, cod, halibut, tiger shrimp, clam strips & breaded oysters — with tartar sauce & fresh lemon 23

Surf

Bacon-wrapped Tiger Prawns: alder wood-smoked bacon wrapped black tiger prawns with apricot-pineapple coulis 21

Pan-roasted Salmon: sea salt & cracked black pepper pan-roasted salmon, with rosemary butter & fresh lemon 18*

Oregon Hazelnut-crusted Cod: pan-fried Oregon hazelnut crusted cod, with smoked pepper & pineapple salsa 20*

Pan-fried Yaquina Bay Oysters: Yaquina Bay Oysters tossed with panko, cracked black pepper & bay seasoning; served with tartar & horseradish cocktail sauces 19*

Firecracker Grilled Albacore: ancho pepper & ginger grilled albacore tuna loin, with house-made sriracha glaze 22*

All Surf served with green rice & market vegetables

Surf & Turf: add a grilled 6oz flat iron steak to any Surf 8

Turf

Butcher's Cut Steak: sea salt & cracked black pepper grilled flat iron steak 18*

Messy Ribs: house recipe dry rubbed & cider braised pork baby back ribs, with house-made BBQ sauce 21

Chef's Steak: grilled, cracked peppercorn & brown sugar-rubbed ribeye steak, with sautéed seasonal mushrooms 27*

House Chicken Parmesan: sautéed Parmesan washed chicken breast finished with grilled tomato sauce 17

All Turf served with garlic mashers & market vegetables

Turf & Surf: add ½ dozen garlic shrimp to any Turf 8

Friday & Saturday Prime Rib

5pm until sold out

served with garlic mashed red potatoes, market vegetable, house salad & ciabatta 23*