

DINNER

NTOONIT

——————————————————————————————————————	
Soup of the Day	Bowl
MIST Clam Chowder 5 Cup / 8 I bacon, celery, onion 12 Bread I	
add your choice of protein: bay shrimp 4 / crab 10 / salmon 10 / chicken 6 / steak 10	
MIST Greens	8
Walnut & Pear Salad	15
Caesar Salad	12
STARTERS -	
House Crab Cakes	13
Northwest Steamers	15
Calamari	12
Spinach & Artichoke Dip	12
Zucchini Chips	8

COAST FAVORITES =

Fish & Chips

beer battered fish, served with cole slaw, fries, lemon with tartar sauce 22 Halibut / 15 Cod

Fish Tacos

fried fish, pico de gallo, cabbage, chipotle aïoli on corn tortillas 20 Halibut / 13 Cod

Beach Bash

battered and fried, cod, halibut, tiger shrimp, clam strips, breaded oysters, cole slaw, lemon, fries with tarter sauce, cocktail sauce

Bacon Wrapped Prawns

alder wood-smoked bacon wrapped tiger prawns with rice pilaf and market vegetables

BURGERS	
choice of house-made potato chips, fries or cole slaw add avocado or bacon 3	
Cascades Burger	12
Cajun Bleu Burger blackened with cajun spices, flamed broiled kobe beef blend, blue cheese, lettuce, tomato, bacon, caramelized onions	14
Chef's Burger flamed broiled kobe beef blend, chicken fried bacon, red onions PASTA	12
Lobster Mac & Cheese	22
Fettuccine Alfredo parmesan cheese, cream, garlic add your choice of protein: chicken 6 / bay shrimp 4 / bacon wrapped prawns 7	14
Coast Range	. 15

PRIME RIB

 $\Diamond\Diamond\Diamond$

Friday & Saturday limited quantity

served with garlic mashed potatoes, market vegetables with house salad 23

served with rice pilaf & market vegetables add flat iron steak 10 Pan Roasted Salmon 21 salmon, rosemary butter, fresh lemon Pan-fried Yaquina Bay Oysters 19 Yaquina Bay oysters, panko, cracked black pepper, bay seasoning with tartar, horseradish & cocktail sauce Garlic Butter Shrimp 20 sautéed with garlic, white wine, lemon juice, fresh parsley, butter

TURF

braised baby back ribs, cider, dry rub with house-made BBQ sauce

14/3 N702N17