

Restaurant Week Menu

October 12-19, 2016

Prix Fixe Dinner: \$25*

Executive Chef: Jeff Westbrook

**Also available every Thursday,
lunch & dinner until March 9, 2017*

• First Course Selections •

Salmon Sashimi

with wasabi-apple relish and sweet soy reduction

Shrimp Fritters

with sweet chili mustard

Roasted Pumpkin Soup

with pine nuts and pesto

• Main Course Selections •

Pork Tenderloin

with brandy-bacon shallots, grilled peaches
and herb risotto

Grilled Sea Scallops

with butternut squash purée, roasted tomato vinaigrette
and sautéed spinach

Chargrilled Swordfish

with romesco sauce, parmesan potato cake
and sautéed green beans

• Dessert Course Selections •

Salted Caramel Cream Puffs

with candied ginger crème anglaise

Snicker Bar Mud Pie

Warm Apple Crisp

with vanilla bean ice cream

THE CROW'S NEST

On the Beach at the Santa Cruz Harbor
831-476-4560

Open for breakfast @ 7:30am daily
crowsnest-santacruz.com

*Not valid with Passport Card
Menu changes every four weeks
Beverage, tax and tip not included

Enjoy our scenic waterfront dock.

Crow's Nest Beach Market



Next to the 'Nest.

THE CROW'S NEST

WOOD-FIRED PIZZA,
GOURMET SANDWICHES AND
SALADS, BEVERAGES,
SOFT-SERVE ICE CREAM,
AND A UNIQUE SELECTION OF
FINE GIFTS
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