

STARTERS

- Prawn Cocktail**
Traditional 16

Yaquina Bay Oysters *
Traditional Oyster Shooter 3

Steamed Manila Clams
In a White Wine Butter Sauce
& Grilled Crostini 16

Fried Calamari
Dredged in Semolina Flour served
with Chipotle & Key Lime Aioli 17

Warm Hummus & Pita Bread
With Chickpea Roasted Garlic Hummus 12

Fried Brussel Sprouts
Truffle Oil, Lemon,
Parmesan Cheese, Garlic Aioli 14
- New Orleans Shrimp and Grits**
Smoked Gouda Grit Cake, Jalapeno
Butter Sauce, Garlic Aioli 19

Onion Rings
Served with our Smokey Sour
Cream & Chive dip 12

Onion Tart with Goat Cheese
Truffle Goat Cheese Chevie,
Spring Greens
Balsamic & Basial Glaze 15

Herb Truffle Fries
Served with Parmesan Aioli 12

Garlic Fries
Served with Parmesan Aioli 12

SOUPS

- Soup of The Day**
Cup 8 Bowl 12

Adobe Clam Chowder
House Made, Creamy Chowder with
Yukon Gold Potatoes and Bacon
Cup 9 Bowl 14

French Onion
Melted Gruyere
Cup 11 Bowl 16

SALADS

- Adobe Louie Salad**
Diced Tomatoes, Beets, Orange, Black
Olives, Avocado, Pickled Red Onion,
Roasted Red Bell Pepper, Boiled Egg

Steak* 28 House Smoked Wild Salmon 34 Dungeness Crab 40 Bay Shrimp 26 Chicken Breast 26
- Warm Spinach with Smokey
Tomato Vinagerte**
Hard Boiled Egg, Crispy Onions,
Cherry Tomato, Pears & Cheese 14

Grilled Romaine Wedge
Roasted Shallot Vinegar, Pickled Onion,
Honey Roasted Baby Carrots,
Butternut Pork Belly & Parmesan 14

Tri Colored Roasted Beet Salad
Truffle Goat Cheese, Mixed Greens &
Shallot Vinaigrette, Candied Pecans 14

Adobe House Salad
Baby Mixed Greens, Cranberry Relish,
Blue Cheese, Toasted Almonds,
Balsamic Dressing 10

FROM THE LAND

Cheese Burger & Fries *

8oz Fresh Wagyu Patty on a Brioche Bun with American Cheese, Lettuce, Tomato, Red Onion, Pickle 20
Add Bacon 2 Add Avocado 2
Substitute Grilled Portobello Mushroom 2

Char Broiled Prime Cut Ribeye Steak *

Loaded Baked Potato, Grilled Asparagus, Blue Cheese Butter, Crispy Fried Onion Strings 45

Bistro Filet*

12oz Bistro Steak, Mashed Potatoes, Seasonal Vegetables, Peppercorn Sauce 40

Cornish Game Hen

Mashed Potatoes, Mushroom Stuffing, Green Beans & Cranberry Relish Pepper Gravy 30

Pork Medallions

Apple Sauce, Roasted Vegetables, & Potato Leek Pancake 35

Braised Lamb Shank

Coco Braised Lamb Shank, Saffron Orzo & Roasted Root Vegetables 45

Marinated Portobello Mushroom

Served with Rice Pilaf, Seasonal Roasted Vegetables, Madeira Mushroom Creme 27

Red Wine Braised Short Ribs

Served with Potato Pancake, Carrot, Pea and Root Vegetables,
reduced braising liquid with Button Mushroom 38

FROM THE SEA

Adobe Crab Pot

Dungeness Crab meat simmered in Cream & White Wine,
Mushrooms & Melted Gruere Swiss served with Grilled Crostini 40

Clam Linguine

Surf Clams, Tomato Basil, Garlic, White Wine Sauce 32

Adobe Fish or Shrimp & Chips

Hand Battered Rockfish or Shrimp, Shoe String Fries, Mardi Gras Slaw 25

Bayou Style Cornmeal Fried Oysters

Mardi Gras Slaw in Malt Vinaigrette, Shoe String Fries, Remick Sauce 26

Sole Dore

Served with Rice Pilaf, Mirepoix, Brocolini & Cherry Tomatoes, with a Lemon Caper Butter Sauce 34

Lump Dungeness Crab Cakes

Roasted Seasonal Vegetables, Rice Pilaf, Dijon Caper Aioli 40