

Starters

Adobe Dinner Menu

Seafood Cocktails

Served with cocktail sauce

Dungeness Crabmeat 16.

Oregon Petite Pink Shrimp 8.

Oyster Shooter 2.5*

Calamari

Kalamata olives and pepperoncini tossed in a white wine garlic and served with marinara 13.

Smoked Salmon Bruschetta

Toasted baguette with dill cream cheese, cucumber and smoked salmon 11.

Steamers*

One pound clams steamed in garlic butter sauce served with a baguette 12.

Soups & Salads

Clam Chowder

Cup 5. Bowl 7.5

Soup du Jour

Cup 3.5 Bowl 5.

French Onion Soup

Cup 4.5 Bowl 5.5

Adobe Caesar Salad

House made dressing with grated parmesan and asiago cheese tossed in crisp romaine 10.

Chef's Caprese Salad

Mozzarella and tomato slices with fresh basil and marinated onions on a bed of greens garnished with a balsamic reduction 11.

Tuscan Salad

Artichokes, garbanzo beans, olives, marinated onions, hearts of palm, fresh mozzarella and grape tomatoes with an herb vinaigrette 12.

Tortellini au Gratin

Cheese filled tortellini sautéed in a cream sauce with shallots, mushrooms, celery and ham, topped with parmesan cheese 10.

Baked Brie

Accompanied with fresh seasonal fruit 13.

Grilled Vegetables & Hummus

Grilled seasoned veggies served with tapenade and house made hummus garnished with pita chips 10.

Spinach Dip

Blend of spinach, artichokes and four cheeses served with toasted baguette 9.

Spinach Salad

Fresh baby spinach leaves, marinated onions, hard boiled eggs, sliced avocado, mushrooms, julienne bacon, and grape tomatoes tossed in a honey-bacon vinaigrette garnished with shaved parmesan 12.

Grilled Peach Salad

Mixed greens with thin sliced prosciutto, grilled peach slices, goat cheese and a balsamic glaze served with a raspberry vinaigrette 12.

Salad add-ons; Two Prawns 6.*

Char-broiled Chicken Breast 5.*

Grilled Salmon Filet 7.*

*State law requires to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. V 7.13

Entrées

All entrees are served with your choice of a side house salad, side Caesar salad or soup du jour and fresh bread and butter.

Seafood Fettuccine *

Scallops, prawns and salmon in a white wine caper sauce with fresh herbs 24.

Shrimp Scampi Style *

Sautéed with garlic, shallots, capers, white wine, lemon juice and paprika served over fettuccine 25.

Oysters *

Grilled oysters topped with a prosciutto and pear stuffing served with basmati rice and vegetables 20.

Fresh Cod Fish & Chips *

Served with apple fennel slaw, artichoke tartar sauce and lemon wedge 20.

The Ultimate Crab Dish

Dungeness crab folded into fresh herbs, cream, parmesan and bread crumbs, layered with sautéed shallots, celery and mushrooms topped with bubbling cheddar cheese 25.

Bacon Wrapped Petite Filet & Prawns *

Served with vegetables and basmati rice 25.

Rib Eye Steak *

With a honey bourbon glaze, vegetables and baked potato 28.

Broiled Chicken Breast *

Your choice of teriyaki sauce or sweet-n-smoky barbeque sauce served with basmati rice and vegetables 19.

Veggie Cacciatore

Slow roasted vegetables with our house marinara placed over a bed of spaghetti squash 17.

Smoked Salmon Fettuccine

House smoked salmon in a garlic cream sauce with fettuccine topped with fresh parmesan cheese 20.

Beer Battered Prawns *

Five jumbo prawns fried to perfection in our house batter with basmati rice and vegetables 23.

Grilled Scallops *

Six scallops grilled and topped with a carrot chipotle glaze with vegetables and basmati rice 24.

Captain's Platter *

Grilled salmon, a beer battered prawn, scallop skewer and two grilled oysters served with basmati rice and vegetables 28.

Smoked Pork Loin *

Topped with an apple pear chutney, served with vegetables and baked potato 20.

New York Peppercorn Style *

Sautéed and glazed with brandy finished with heavy cream, shallots & green peppercorns 28.

Savory Chicken Pasta *

Goat cheese, artichoke hearts and sundried tomato alfredo over fresh fettuccine with grilled chicken 19.