

Adobe Dinner Menu

Starters

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.

Sautéed Mushroom Caps

With fresh herbs, Marsala wine, au jus and freshly grated parmesan 14.

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 10.

Baked Brie

Accompanied with fresh seasonal fruit 13.

Adobe Cheese Bread

4 Pieces of sliced sourdough bread topped with our house cheesy spread melted to a golden brown 6.

Steamers*

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

Soups & Salads

Clam Chowder **Soup du Jour** **French Onion Soup**

Cup 5. Bowl 7.5 Cup 3.5 Bowl 5. Cup 4.5 Bowl 5.5

Adobe Caesar Salad

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

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.

Tuscan Salad

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

Grilled Peach Salad

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

Steak "n" Bleu Salad

Thin sliced beef on tossed greens, marinated red onion, sliced bacon, diced tomatoes and bleu cheese crumbles served with your choice of dressing 21.

Salad add-ons; **Two Prawns*** 6. **Char-broiled Chicken Breast*** 5. **Grilled Salmon Filet*** 7.

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.

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.

Fresh Cod Fish & Chips *

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

Shrimp Scampi Style *

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

Grilled Scallops *

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

Oysters *

Rolled in fresh bread crumbs and cooked golden brown, served with basmati rice and vegetables 20.

Captain's Platter *

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

Baked Adobe Crab Pot

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 demi glace, vegetables and baked potato 28.

Smoked Pork Tenderloin *

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

Broiled Chicken Breast *

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

Savory Chicken Pasta*

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

Veggie Cacciatore

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

A 15% gratuity is added on parties of eight or more.
The City of Yachats has a 5% Food & Beverage tax, excluding alcohol beverages.

TAKE OUT ORDERS

There is a \$2 charge, per item, for all take out orders, plus tax & gratuity.

*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