Glossary of Menu Items

Anchovy- A small, common salt-water forage fish. They are found in the Atlantic, Indian, and Pacific Oceans, the Black Sea and the Mediterranean Sea. Oily fish, usually brined/pickeled to preserve, ours are from\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. Generally, a strong flavor.

Asian Slaw-Green and purple cabbage. Yellow and orange carrots, with a red Miso, sesame and ginger dressing.

Atsara- A pickle made from grated unripe papaya popular in the Philippines. This dish is often served as a side dish for fried or grilled foods such as pork barbecue.

Bay shrimp-Oregon fisheries catch about 20 million pounds of bay shrimp a year, and according to the Marine Stewardship council, our shrimp harvesting is certified as a sustainable practice. The bay shrimp is the most common shrimp in most Pacific coast estuaries. We serve 3.5oz of shrimp on our “add” to salad and 4oz in our Shrimp Cocktail

Beurre Noisette- Brown Butter: literal French translation, butter cooked so that the milk solids are cooked to a light brown providing a more nutty flavor

Bird's eye chili or Thai chili- A chili pepper, commonly found in Ethiopia and Southeast Asia-VERY spicy

Bisque-is a smooth, creamy, highly-seasoned soup of French origin, classically based on a strained broth

Black Cod/Butterfish/Sablefish- soft-textured and mildly flavored fish… The meat has a high fat content and can be prepared in many ways, including grilling, smoking, or frying, or served as sushi. Sablefish flesh is high in long-chain omega 3 fatty acids, EPA and DHL. It contains about as much as wild salmon.

CAB- Certified Angus Beef. Beef must pass 10 stringent quality specifications to earn the brand’s premium mark, ensuring you always enjoy flavorful, tender, juicy cuts of beef.

Chashu¬- a type of Japanese braised meat.

Chermoula- A Moroccan cilantro and cumin sauce, used a lot to marinate and season meats and seafood.

Chimichurri- is originally from Argentina and is very common condiment for meats and is made from finely chopped parsley, oregano, minced garlic, EVOO, red wine vinegar, and chili pepper flakes.

Chipotle- is a smoke-dried jalapeño. It is a chili used primarily in Mexican and Mexican-inspired cuisines, such as Mexican-American and Tex-Mex

Confit- Comes from the French word ‘confire’ which means literally "to preserve," a confit being any type of food that is cooked slowly over a lower temperature in a fat or oil.

Crater Lake Blue- From Rogue Creamery in Central Point Oregon. This is our most robust blue cheese. It is a contemporary complex blend of molds from Rogue Creamery and around the world. The vibrant blue-green color of Crater Lake is mirrored in the veins of this blue. First domestic Blue to gain international kudos and be exported to Europe

Daikon- A mild-flavored winter radish usually characterized by fast-growing leaves and a long, white, root.

Dover Sole-is a species of flatfish that has a mild, buttery sweet flavor. We get ours off the coast of Astoria Oregon.

Draper Valley- Has been a Northwest tradition since 1935. There guiding principle is THE WAY NATURE INTENDED® There chicken is always fresh and raised in a natural and humane method. No Antibiotics, No Added Hormones … EVER. Family-owned ranches in Oregon and Washington. 100% Vegetarian feed is given to the chickens. No animal fats or by-products – EVER.

Dry Vermouth- Is a fortified wine from Italy that is distilled with a combination of more than 30 herbs and spices including sage, coriander, allspice and Roman chamomile.

Dynamite Sauce- A spicy creamy slightly sweet sauce used on sushi and sometimes baked with seafood.

EVOO-Extra Virgin Olive Oil- First pressing of olives. Best/cleanest flavor

Falafel-(Fell- ah- fel) ground chickpeas and fava beans with cumin and parsley formed into a ball or patty and fried. Gluten free mix, but FRIED with other gluten items.

Flat Iron Steak-This cut of steak is from the shoulder and is slightly marbled.

Gastrique- caramelized sugar, deglazed with vinegar, used as a flavoring for sauces. To this a little fond (stock) may be added. It is used to flavor sauces such as tomato sauce, savory fruit sauces, and other sweet and sour sauces.

Gluten Free- Gluten is a protein found in wheat (including kamut and spelt), barley, rye, malts and triticale. Our brown rice pasta is gluten free. Any item that we serve with bread i.e. our crab dip we can substitute carrots and celery or gluten free toast for melts and crab dip. We also have a gluten free menu available.

Gremolata or gremolada- A chopped herb condiment classically made of lemon zest, garlic and parsley, traditionally served in Milan, Italy.

Heirloom- is a vintage variety, open-pollinated cultivars. In addition, these varieties also have a reputation for being high quality. Not limited to tomatoes! Their heirloom varieties for many if not all fruits and vegetables.

Leeks- have a mild onion-like taste. The taste might be described as a mixture of mild onion and cucumber, with a fresh smell similar to scallion. In its raw state, the vegetable is crunchy and firm.

Madras curry- (in our curry mayo sauce) is a mild curry, red in color and with heavy use of chili powder. Seeing that we mix ours with mayo it has a nice rich flavor, but not hot.

Mango Chutney- Made with green mangos from India much like a preserve to cut the spice in a dish.

Manila Clams-Manila clams are the sweetest and probably the smallest hard-shell clams you will find in the market, making them a favorite. Manila clams are widely -- and sustainably -- farmed in the Pacific Northwest, mostly in Washington State and British Columbia. Ours come from Willapa Bay Washington (located just across the Oregon/Washington border in Washington)

Mantou- Often referred to as Chinese steamed bun/bread, is a type of cloud-like steamed bread or bun popular in Northern China.

McK Ranch-From Dallas Oregon. Family farm branded since 1942.

Grass fed, grass finished beef- The main difference between grass-fed and grain-fed beef (and the most important) is the food on which they are raised. Cows are ruminants. They are not carnivores nor were their digestive systems designed to consume large quantities of grain. Their digestive systems were designed to extract nutrients from grasses and hay by utilizing the multiple compartments of their stomachs. This multi-step process accomplishes not only the extraction of important nutrients, but also leads to an increase in saliva production which naturally buffers the animal’s digestive system against excessive acid and facilitates a harmonious and beneficial level of microbes necessary for proper digestion. A decrease in microbial population can render an animal unable to digest forage foods natural to their diet.

Another difference between grass-fed and grain-fed beef is the way in which they are raised. Being natural foragers, how much sense does it make to raise them in feedlots with hundreds of other animals competing for food in an environment that promotes disease, air and land pollution.

Mirin- Essential condiment used in Japanese cuisine. It is a type of rice wine similar to sake, but with a lower alcohol content and higher sugar content.

Miso- is a traditional Japanese seasoning produced by fermenting rice, barley and/or soybeans, with salt. Ours is made with organic soybeans and rice.

Oregon Dungeness crab- Oregon Dungeness crab has a sweet, delicate, "stand alone" flavor. Leg meat is firm and white with pinkish tones on the outside. Body meat is white and flaky. It is not uncommon to find a price of cartilage in whole crab legs because it is minimally processed. We serve 1oz with an add crab to soup, 2 ½ oz when you add crab to salad and our crab cocktail is 3oz.

Oysters- Depending on the time of year and the temperature of the waters we get fresh oysters from two different sources.

Yaquina Bay- (ya-KWINN-a) is a small bay in Newport, Oregon, United States, located where the Yaquina River flows into the Pacific Ocean. It is traversed by the Yaquina Bay Bridge. The bay's area is about 8 km².

Ekone (Chinook Indian word for "good spirit")-Our fresh shucked oysters are harvested from the pristine Willapa Bay estuary where the waters of the Pacific Ocean meet with the fresh water from the rivers and streams flowing out of the Willapa Hills. Willapa Bay is the most productive coastal ecosystem remaining in the continental United States.

Pacific Rockfish-Pacific rockfish are the most common near-shore fish on North America's West Coast. Rockfish is a bass-like fish with a firm, lean, mild-flavor.

Panko-is a variety of flaky bread crumb made from crust less bread used in Japanese cuisine as a crunchy coating.

Pasta Plus- Since 1981 Pasta Plus has made authentic hand crafted pasta.

Tagliolini- Fresh egg ribbon pasta. We get ours from Pasta Plus

Piccata- means sliced, sautéed, and served in a sauce containing lemon, butter, and spices. We use flat Italian leaf parsley and capers.

Quinoa- (KEEN-wah) quinoa is an amino acid-rich (protein) seed that has a fluffy, creamy, slightly crunchy texture and a somewhat nutty flavor when cooked. Most commonly considered a grain, quinoa is actually a relative of leafy green vegetables like spinach and Swiss chard. It is a recently rediscovered ancient "grain" once considered "the gold of the Incas."

Razor Clam- Clams Pacific razor clams are highly desirable and edible, They are actually much longer and flatter than a manila clam, they can be anywhere from 3-8 inches lomg.

Remoulade- (ray- moo- laud) a very common French condiment. Egg based sauce with anchovies, cappers, garlic, lemon juice, dill, chives and parsley.

Rice bran oil-is the oil extracted from the germ and inner husk of rice. Trans fat free. Very clean and light in taste and texture.

River's Edge Chevre-(shev)Goat cheese, with the word chevre meaning goat in French. River's Edge is a mother daughter team making high quality goat cheeses in Logsden, OR. Their cheese has won many awards.

Sambal-Vietnamese Chili Garlic Paste

Sashimi Grade-Flash Freezing freshly caught fish to -140° to kill all the bacteria making to safe to eat raw.

Scaloppini- Scaloppine (plural and diminutive of scaloppa - a small scallop, i.e., a thinly sliced cut of meat)

Shallots- Shallots are often thought to be another variety of onion, but they are actually a species of their own. They grow in clusters, where separate bulbs are attached at the base and by loose skins. Shallots have a mild taste that combines the flavor of a sweet onion with a touch of garlic.

Shaoxing wine- One of the most famous varieties of traditional Chinese wines, fermented from rice. It originates from the region of Shaoxing, in the Zhejiang province of eastern China.

Smoky paprika-Smoky, rust red Pimentón de La Vera, or smoked paprika. Made from freshly harvested peppers smoked for 15 days over encina oak wood fires, pimentón is slightly sweet tasting with an intense smoked flavor.

Sriracha- A type of hot sauce made from a paste of chili peppers, distilled vinegar, garlic, sugar, and salt.

Tahini-sesame paste

Tamari- Gluten Free soy sauce

Tatziki-Cucumber, garlic, crème fraiche, chives and lemon juice

Tonkatsu- Japanese style BBQ sauce, not vegetarian for it has worsteshore sauce it along with ketchup, brown sugar, mirin and dijon.

2018 additions…. To be added and revised and expanded.   
SOFRITO-is a sauce used as a base in Spanish, Italian, Portuguese and Latin American cooking. It typically consists of aromatic ingredients cut into small pieces and sautéed or braised in cooking oil  
  
TOBIKO-A Japanese word for flying fish roe.  It usually has a red to orange color and has a mild smoky or salty taste and crunchy texture.   
  
PESTO- Is a sauce originating from Italy and is traditionally made with crushed garlic, pine nuts, salt, fresh basil, parmigiana-reggiano and olive oil.   
  
FLEUR DE SEL-Is a salt that forms as a thin, delicate crust on the surface of seawater as it evaporates.   
  
YAKISOBA-Is a Japanese noodle made from wheat flour.   
  
CARLTON FARM- is a family owned producer FROM Carlton, OR of all natural artisan fresh pork, smoked pork and beef products since 1956.  
  
ANDERSON RANCH-From Brownsville, OR a 5th generation family owned ranch that raises and breeds their own grass fed lamb.   
  
POKE-is a raw fish salad served as an appetizer in Hawaiian cuisine.   
  
BEURRE NOISETTE-is a type of warm sauce used in French cuisine.  It’s notable for its deep yellow, almost brown color, and nutty scent and flavor from the heating process.

Menu Details

USE YOUR SEAT NUMBERS!! This helps us help you! We do not want to “auction off” $30 entrees! Also there is a “lady” button, especially for our older generation it is important to give ladies their food first. Also serve children first.

Bread  
Cup- 1 slice, Bowl- 2 slices, Crab dip, clams, pesto with bread, and side of bread- 5 slices. Dinner and lunch salads- 2 slices (including the heal)

Sourdough does not come with dinner. They can purchase an order of bread if would like and even better, order pesto and bread! One butterball per piece of bread, please don't waste butter!!!! If you are having a long wait time on entrees it is acceptable to give the guests a couple pieces of bread at no cost. Talk to management about this option.

Cocktail fork- Served with oyster shooters, and anything with shells.

Bucket for shells

Soup spoon in pasta and Gata

Steak knife for steak and ALL sandwiches on ciabbatta

Pesto Order- $2 side is ON an item like a burger, in the clams etc

If they want an order of pesto it is $7

On grill cheese, salads and burgers ask if they want the extras, use buzz words like Tillamook Reserve Cheddar, Rogue Creamery Blue, Alder Smoked Pepper Bacon, Dungeness crab, Oregon Hazelnut Pesto etc.

OUR FRIES DO HAVE FLOUR ON THEM- THEY ARE NOT GLUTEN FREE  
Get yourself off the hook! ALWAYS give out a gluten free menu if they are ordering gluten free, even if they already know what they want. If it’s not on the gluten free menu, there is a reason for it and we do not want them to order it…. For example the burger is not on the GF menu because the bread we serve is not a bun and does not do well as a burger.

Tomato Bisque- Creme fraiche and parsley, if ordered crab, in soup.

Clam Chowder- fresh parsley

Vegan Vegburger----Extra Tahini and baba ganoush

Kids- Ask parents if they want the kids food first.

Split plate- We prefer to do family style for splitting meals. Bring the entrée and set it in the middle and provide two more smaller plates for each guest. Make a note on the ticket “Share” so know when we run food to set them up correclty

If there is an issue, ANY issue, tell management. EVEN if you think you have resolved the issue we would like an opportunity to know the issue. This removes the responsibility from you and gives us a chance to back you up.

Happy Hour

February through mid-May - Sunday and Monday 4- 6 p.m. Friday and Saturday- Bar Specials Menu available in the evening.

July 1 through October- Sunday through Thursday in the lounge only 4-6 p.m. Friday and Saturday- Bar Specials Menu in the evening, any evening.

Happy hour available only in-house, not for takeout. $4 drink purchase firm! Or at regular price. Non-alcoholic drink purchase OK for DD.

No substitutions for Happy hour.

Well Drinks- Rum and Coke, Vodka Soda.... Fresh juices, bloody mary, muddled drinks are extra.....

Mushroom Fest- Third weekend in October.

Buffet- 1st and 3rd Tuesday Feb- May

Open 1st Friday of Febraury- Close last Sunday of October. BIG Halloween party Saturday before Halloween.

Lunch- Weekends 3rd weekend of May through 3rd weekend of June. Everyday 4th week of June through September.

Wine dinners- TBD