**Glossary of Menu Items**

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

**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.

**Gluten Free**- Gluten is a protein found in [wheat](http://en.wikipedia.org/wiki/Wheat) (including [kamut](http://en.wikipedia.org/wiki/Kamut) and [spelt](http://en.wikipedia.org/wiki/Spelt)), [barley](http://en.wikipedia.org/wiki/Barley), [rye](http://en.wikipedia.org/wiki/Rye), malts and [triticale](http://en.wikipedia.org/wiki/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.

**Bisque**-is a smooth, creamy, highly-seasoned [soup](http://en.wikipedia.org/wiki/Soup) of [French](http://en.wikipedia.org/wiki/France) origin, classically based on a strained broth

**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.

**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.

**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..

**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.

**Cajun Seasoning**- Cajun seasoning is a bold spice mix, used to build flavor on steak, seafood and pasta. Our Cajun tomato sauce is spiced but doesn’t have a lot of heat, we use it to impart a depth of flavor. Common ingredients are paprika, garlic powder, onion powder, black pepper, cayenne pepper, oregano and thyme.

**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.

**Sambal**-Vietnamese Chili Garlic Paste

**Miso**- is a traditional [Japanese seasoning](http://en.wikipedia.org/wiki/Japanese_cuisine) produced by [fermenting](http://en.wikipedia.org/wiki/Fermentation_(food)) [rice](http://en.wikipedia.org/wiki/Rice), [barley](http://en.wikipedia.org/wiki/Barley) and/or [soybeans](http://en.wikipedia.org/wiki/Soybeans), with salt. Ours is made with organic soybeans and rice.

**Mirin**- rice wine similar to sake but with a lower alcohol content and more sugars

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

**Falafel**-(*Fell-* ***ah-*** *fel)* ground chickpeas and fava beans with cumin and parsley formed into a ball or patty and fried. This is NOT gluten free.

**Quinoa**- ([***keen****-wah*](http://en.wikipedia.org/wiki/Wikipedia:Pronunciation_respelling_key)) 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."

**Madras curry**- (in our curry mayo sauce) is a mild curry, red in color and with heavy use of [chili powder](http://en.wikipedia.org/wiki/Chili_powder). Seeing that we mix ours with mayo it has a nice rich flavor, but not hot.

**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

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

**Garlic Sauce**- Vegan emulisified garlic and oil

**Sriracha-** A type of [hot sauce](http://en.wikipedia.org/wiki/Hot_sauce) made from a paste of [chili peppers](http://en.wikipedia.org/wiki/Chili_pepper), [distilled vinegar](http://en.wikipedia.org/wiki/Vinegar#Distilled), garlic, sugar, and salt.

**Tamari**- Gluten Free soy sauce

**Chimichurri**- is originally from [Argentina](http://en.wikipedia.org/wiki/Argentina) and is very common condiment for meats and is made from finely chopped [parsley](http://en.wikipedia.org/wiki/Parsley), oregano, minced [garlic](http://en.wikipedia.org/wiki/Garlic), EVOO, red wine [vinegar](http://en.wikipedia.org/wiki/Vinegar), and [chili pepper](http://en.wikipedia.org/wiki/Capsicum) flakes.

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

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

**Tahini**-sesame paste

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

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

**Chevre**-(shev)Goat cheese, with the word chevre meaning goat in French

**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

**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.

**Skirt Steak** a cut from the plate, under the ribs, next to the flank. Sliced against the grain to maximize tenderness, very flavorful.

**Flat Iron Steak** AKA Blade Steak - This cut of [steak](http://en.wikipedia.org/wiki/Steak) is from the [shoulder](http://en.wikipedia.org/wiki/Shoulder) and is slightly marbled

**CAB- Certified Angus Beef.** Beef must pass [10 stringent quality specifications](http://www.certifiedangusbeef.com/brand/specs.php) to earn the brand’s premium mark, ensuring you always enjoy flavorful, tender, juicy cuts of beef.

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

**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.

**Netarts Bay-** near Tillamook. Oysters, like wine take on different flavors depending on the area they grow in, these are particularly sweet and usually petite.

**Yaquina Bay**- (ya-KWINN-a) is a small bay in [Newport](http://en.wikipedia.org/wiki/Newport,_Oregon), [Oregon](http://en.wikipedia.org/wiki/Oregon), [United States](http://en.wikipedia.org/wiki/United_States), located where the [Yaquina River](http://en.wikipedia.org/wiki/Yaquina_River) flows into the [Pacific Ocean](http://en.wikipedia.org/wiki/Pacific_Ocean). It is traversed by the [Yaquina Bay Bridge](http://en.wikipedia.org/wiki/Yaquina_Bay_Bridge).

**Dover Sole**- a [species](http://en.wikipedia.org/wiki/Species) of [flatfish](http://en.wikipedia.org/wiki/Flatfish) that has a mild, buttery sweet flavor. We get ours off the coast of Astoria Oregon.

**Black cod/Butterfish/Sablefish**- meat has a high fat content, buttery texture, mild flavor. ours is marinated in miso and sake. High in omega 3 like salmon.

**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.

**Albacore Tuna**- Our tuna is surface caught in coastal areas of the North Pacific at "the cold water edge," where the warm tropical water meets cold arctic currents.  "Surface Catch" out of these areas produces the highest oil content Albacore Tuna in the world. Albacore meat cooks up white as a firm, dense meat with a Mild flavor – Subtle, non-fishy taste and aroma.

**Poke**- Pacific Rim dish of marinated sashimi grade fish, popular in Hawaii.

**Yellow Fin Ahi Tuna** The yellowfin tuna is a species of tuna found in pelagic waters of tropical and subtropical oceans worldwide. Yellowfin is often marketed as ahi, from the Hawaiian ʻahi, a name also used there for the closely related bigeye tuna. 4- 5 oz on app and salad add on.

**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.

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

**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

**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 piece of cartilage in whole crab legs because it is minimally processed. We serve 1oz with an add crab to soup and caesar or 2 oz if customer wants more.

**Wild Mexican Prawns**- these prawns are wild from the gulf of mexico, not farmed in asia. We put a light basil olive oil on before they hit the grill.

**Manila Clams**-Manila clams are the sweetest and probably the smallest hard-shell clams you will find in the market, making them a favorite. The species is from the phillipines but 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)

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

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

**Tensuyu Sauce** dashi (seafood stock), mirin (Japanese rice wine), soy sauce and sugar. Tempura dipping sauce.

**Fruits de Mer** (French for plate of the fruits of the sea) is a seafood dish of raw and cooked shellfish served cold on a platter, usually on a bed of ice. We are presenting it as a salad.

**Tobiko**  flying fish roe (eggs)

**Nicoise** Traditionally served as a salad with French olives from Nicoise. Components usually include tuna, egg, green beans, potato and nicoise olives with mustard or mustard vinaigrette. Ours will be served warm and the tuna RARE. If someone wants the tuna cooked more suggest a different dish. The more the tuna cooks the fishier it tastes!

**Fricassé** A method of cooking meat in which it is cut up, sautéed and braised, and served with its sauce, traditionally a white sauce. Tarragon cream sauce.

**Sous-vide** ([/suːˈviːd/](https://en.wikipedia.org/wiki/Help:IPA/English); French for "under vacuum") is a method of [cooking](https://en.wikipedia.org/wiki/Cooking) in which food is vacuum-sealed in a plastic pouch or a glass jar and then placed in a water bath or steam environment for longer than normal cooking times (usually 1 to 7 hours, up to 48 or more in some cases) at an accurately regulated temperature. The temperature is much lower than normally used for cooking, typically around 55 to 60 °C (131 to 140 °F) for meat, higher for vegetables. The intent is to cook the item evenly, ensuring that the inside is properly cooked without overcooking the outside, and to retain moisture. Our duck will be Medium rare and will not be the same quality if cooked longer.

**Gaufrette potato** Waffle chips made on a mandolin for their distinctive shape

**Chashu** A Japanese braising method in sweet and savory soy sauce, usually done to pork

**Sofrito** there are many versions of sofrito from different countries. Ours is tomato based with garlic, onion, fennel seed, saffron and smokey paprika

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

**Beurre Noisette**- Brown Butter: literal French translation. Browning butter consists of cooking butter until the milk solids brown and impart a nutty rich flavor

**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.

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

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

**Gastrique**- carmelized sugar deglazed with vinegar.

**Ceviche**-popular in latin America, the national dish of Peru. Raw fish cured in citrus with cilantro.

**Aji Verde**- a pepper used to make a sauce with cilantro, heat is similar to jalapeno.

**Babaganoush**- roasted eggplant pureed with garlic, lemon, tahini and olive oil. Smokey flavor.

Menu Details

Bread

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

They can purchase an order of bread if they are not having entrees. One butterball per person, don't waste butter please!!!!

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

Metal buckets- for shells

Soup Spoon in pasta

Steak knife for steak and ALL sandwiches on ciabatta

Pesto Order- $2 side is ON an item like a burger, in the clams, etc. roughly 1 tablespoon.

If they want an order of pesto it is $6 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, avocado etc.

OUR FRIES DO HAVE FLOUR ON THEM- THEY ARE NOT GLUTEN FREE

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

Clam Chowder- fresh parsley

Vegan Vegburger----serve with side of Tahini

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

Split plate- We prefer to serve family style when splitting. This entails putting the dish between he two guests and giving each guest a smaller plate to serve to themselves. If we are not busy kitchen is happy to split a plate if it works for the dish. Not for side salads or crab cakes, or hot desserts hard to do.... No charge. If we are slammed, bring them an extra plate.

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

Happy Hour- Sunday through Thursday in the lounge only 4-6 p.m. Friday and Saturday- Bar Specials Menu is available in the 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.....