

Pacific Way Café

Dinner Menu

Dinner served beginning at 5:00 p.m. Thursday-Monday

*Due to our eclectic menu not all ingredients are listed in the description of every dish.
If you have food allergies or special dietary requirements please notify your server
& we will do our very best to accommodate your needs.*

Appetizers

Grilled Lamb Lollipops

Served with a wild huckleberry glaze.

10.95

Cajun Spiced Ahi

Ahi tuna filet pan seared with Cajun spices & served with a Sunomono cucumber salad.

12.95

Mushroom Duxelle

Seasoned with garlic, shallots & fresh herbs. Served with house made grilled French bread.

9.95

Calamari Fritti

Tubes & tentacles dredged in seasoned flour & flash fried. Served with a creamy tzatziki cucumber dipping sauce.

11.95

Northwest Sweet Corn Fritters

Served with fresh avocado crema.

9.95

Steamer Clams

Local Willapa Bay hard shell clams sautéed in garlic & white wine. Served with garlic toast.

12.95

Soups & Salads

<u>Soup of the Day</u>	Cup	5.75	Bowl	6.95
<u>Clam Chowder</u>	Cup	6.75	Bowl	7.95

House Green Salad (Vegetarian)

*Mixed organic baby greens with carrots, Campari tomatoes, red onions, cucumbers & mushrooms.
Served with your choice of balsamic vinaigrette or creamy Gorgonzola dressing.*

Small

7.95	Large	10.95
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Caesar Salad

*Crisp hearts of romaine, house-made croutons & shaved Pecorino-Romano cheese,
all tossed with PacWay's traditional garlicky Caesar dressing.*

Small

9.75	Large	12.75
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Additions to above salads:

Grilled chicken	please add 5.95	Oregon bay shrimp	please add 7.50
Grilled salmon	please add 7.50	Grilled sirloin steak	please add 8.00
Grilled crab cake	please add 9.50	Dungeness crab	please add 16.50

Grilled Thai Chicken or Tofu Salad (No splits on salad)

*Tenderloin of chicken marinated in a sweet chili sauce, grilled & served over chilled Yakisoba noodles with
roasted peanuts, bok choy, water chestnuts, carrots, sweet peppers, snap peas, shaved cucumber, sesame seeds
& crisp wonton strips. For vegan option: please substitute fried tofu with a hoisin-lime sauce.*

13.95

Greek Salad (Vegetarian)

*Tender spinach with feta cheese, pepperoncini, Greek Kalamata olives, Campari tomatoes,
red onions & cucumbers, all dressed with a house-made Greek vinaigrette.*

11.95

Sirloin Steak Salad (No splits on salad)

*Sirloin steak grilled & served over mixed organic greens with bell peppers, mushrooms, roasted corn,
carrots, frizzled shallots & Gorgonzola cheese, all tossed in our spicy French dressing.*

14.95

Seafood "Louie" (No splits on salad)

*Mixed organic baby greens served with a traditional dressing of onions, green peppers, chili sauce,
mayonnaise & lemon juice. Topped with a hard-boiled egg, black olives, cucumbers, Campari tomatoes
& your choice of Oregon bay shrimp or Dungeness crab.*

Bay Shrimp	19.50	Dungeness crab	26.95
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Entrées

*Served with a varied basket of freshly baked bread
& your choice of either a Caesar or mixed green salad.*

Columbia River Salmon

*A fresh local salmon filet pan seared & served over wilted baby arugula with balsamic vinegar glazed strawberries.
Served with saffron infused rice pilaf.*

29.95

Traditional Coq au Vin

*Local organic chicken legs & thighs marinated in spices & red wine & then braised with seasonal vegetables
until "fall off the bone" tender. Served over our house made garlic mashers.*

27.95

Pacific Way Cioppino

*An aromatic seafood stew loaded with shrimp, steamers, mussels, halibut, salmon, bay scallops, crab
& whatever else is fresh in the market, all simmered in tomato broth with fennel & traditional herbs & spices.
Served with garlic toast.*

32.95

Oregon Dungeness Crab Ravioli

*Delicious Dungeness crab raviolis sautéed in a light Alfredo sauce.
Topped with fresh grated Parmesan.*

26.95

Grilled Natural Rib Eye Steak

*Cedar River Ranch grass fed natural 14 ounce rib eye steak grilled to your liking & topped with a sweet onion &
horseradish demi-glace. Served with garlic mashers & fresh sautéed vegetables.*

31.95

Willapa Bay Clams Bucatini

*Fresh local steamer & ocean clams sautéed with garlic, white wine, bacon & fresh herbs.
Served over bucatini pasta with house made garlic bread.*

27.75

Geoff's Grilled Pork Chop with Red Wine Demi-glace

A 14 ounce bone- in choice chop grilled & served with roasted garlic mashers & fresh sautéed seasonal vegetables.

27.95

Halibut with Northwest Asparagus Risotto

A fresh halibut filet pan seared & served on a bed of asparagus & herbed oil risotto.

32.95

Pasta of the Evening (Often Vegetarian)

Please ask your server for tonight's offering.

24.95

Lighter Plates

Lighter plates not served with bread basket or side salad.

Cod Fish & Chips

Beer battered cod served with house made caper tartar sauce, fennel slaw & French fries.

Adult Portion 17.95 Child's Portion 11.95

Fried Razor Clams

*A Northwestern classic. Local Northwest razor clams, lightly breaded in panko & pan fried golden brown.
Served with house made caper tartar sauce & fries.*

19.95

Grilled Willapa Bay Oysters

*Fresh Willapa Bay oysters lightly dredged in seasoned flour & grilled golden brown.
Served with cocktail sauce, French fries & fennel slaw.*

16.95

Grilled Crab Cake

*A grilled cake of fresh crabmeat combined with herbs & spices, lightly crusted in panko.
Served topped with a Creole remoulade & accompanied by rice & fresh vegetables.*

18.50

Split dinner orders 4.50 please. One check per table please.

18% gratuity on tables of 6 or more.