

Adobe

Dinner Menu

* Appetizers *

Fresh Oysters

Half dozen fresh Yaquina Bay Oysters on the half shell. Served with red sauce and lemon wedges.

9.00

Italian Seasoned Breaded Calamari Rings

6.00

Garlic Bread

Four slices of herbed garlic bread

4.50

Baked Artichoke and Spinach

Parmesan Casserole

Served with sourdough and black bread

8.00

Basket of Battered Onion Rings

8.00

Escargots Au Duxelle

Six large Snails served in a dish, baked with Burgundy, garlic butter, minced mushrooms & shallots, finished with white sauce and parmesan cheese.

9.50

Sautéed Mushroom Caps

Mushroom caps sautéed in Marsala wine sauce.

8.00

Fresh Fruit and Cheese Plate

An assortment of sliced fruits and cheeses.

10.00

Baked Garlic Cheese bread

Our unique cheese spread broiled on four slices of French bread.

5.50

Tortellini Au Gratin

Cheese filled tortellini, sautéed with shallots, garlic, mushrooms, celery and ham. Finished with cream and glazed with parmesan cheese.

9.00

Crabmeat Cocktail

9.50

Steamed Clams with Garlic Bread

Served with Garlic Basil Clam Broth

12.00

Oregon Shrimp Cocktail

8.00

* Dinner Salads and Soup *

Shrimp Salad

Tiny Oregon Bay Shrimp on a crisp bed of lettuce, garnished with egg, tomato, asparagus, dill pickle and lemon. Served with your favorite dressing.

15.50

North Pacific Seafood Salad

A combination of Crab and Shrimp. Served on fresh greens, garnished with tomato, egg, sliced olives, asparagus and lemon. Served with your favorite dressing.

16.75

Crab Louie

Dungeness Crab on a crisp bed of lettuce, garnished with egg, tomato, asparagus, dill pickle and lemon. Served with your favorite dressing.

20.00

New England Clam Chowder

Cup 4.25 Bowl 5.25

Baked French Onion Soup

Cup 4.50 Bowl 5.50

Soup Du Jour

Cup 3.50 Bowl 4.50

★ *Specialties From The Sea* ★

*Entrees are served with choice of rice pilaf or baked potato.
Also including, Vegetable du jour, bread, and The Adobe's salad bar, cup of soup du jour or dinner salad.
To compliment your dinner of choice, add two beer battered prawns. . .add 5.25*

<i>Grilled Yaquina Bay Oysters</i>	17.00
<i>Eight fresh oysters rolled in fresh bread crumbs and grilled to perfection.</i>	
<i>Baked Yaquina Bay Oysters</i>	17.00
<i>Sprinkled with bread crumbs and garlic butter then baked. Served on a bed of hot rock salt.</i>	
<i>Scampi Al Ferri</i>	23.00
<i>Six jumbo prawns sautéed in white wine, garlic, shallots, capers and lemon butter.</i>	
<i>Beer Battered Jumbo Prawns</i>	20.00
<i>Oriental battered deep-fried prawns. Served with a red sauce and lemon wedge.</i>	
<i>Shrimp Stir-Fry</i>	18.00
<i>Petite shrimp and fresh vegetables stir-fried in garlic butter, sherry and soy sauce.</i>	
<i>Shrimps Eduardo</i>	16.00
<i>A corn tortilla filled with Oregon bay shrimp, Sonora style, with onions, green chiles, jack and cheddar cheese, covered with a sour cream sauce and melted cheese.</i>	
<i>Scallops Au Beurre Blanc</i>	22.00
<i>Rolled in fresh bread crumbs, sautéed to perfection. Served in a white tarragon butter sauce, garnished with parsley.</i>	
<i>The Adobe Baked Crab Pot</i>	18.00
<i>Dungeness crab, fresh mushrooms, parmesan and cheddar cheese, combined with a shallot creme sauce. Served bubbling hot from the oven.</i>	
<i>Captain's Seafood Platter</i>	24.00
<i>The best taste treats of the sea! Fresh catch of the day, one prawn tempura, two scallops au Beurre Blanc, two fresh grilled oysters and a razor clam. All breaded and grilled until golden brown .</i>	

★ *Vegetarian Specialties* ★

Steamed Vegetable Plate
*An assortment of fresh garden vegetables with
your choice of rice pilaf or baked potato*
16.00

Baked Eggplant Parmesan
*Grilled breaded eggplant served with a
Pinot Noir Ratatouille and mozzarella*
17.00

* Chef's Pasta Specialties *

Fettuccine Eduardo	15.00
<i>Fettuccine noodles, topped with The Adobe's own unique garden vegetable, meatless red sauce. Garnished with fresh parmesan cheese.</i>	
Seafood Fettuccine	22.00
<i>Sautéed bay shrimp, baby scallops, and Dungeness crab in a delicious garlic cream sauce all atop fettuccine noodles. Sprinkled with fresh parmesan cheese.</i>	
Smoked Salmon Fettuccine	18.00
<i>Our delicious garlic cream sauce combined with smoked salmon atop fettuccine noodles. Garnished with fresh parmesan cheese.</i>	
Vegetable Fettuccine	16.00
<i>A garlic cream sauce accompanied by fresh garden vegetables atop fettuccine noodles, sprinkled with fresh parmesan cheese</i>	
Chicken Fettuccine	17.00
<i>Sautéed chicken pieces and garden vegetables combined in a garlic creme sauce with fettuccine noodles topped with parmesan cheese</i>	

* Chicken and Beef Specialties *

All steaks served with baked potato

Chicken Stir-Fry

Pieces of chicken breast and fresh vegetables stir-fried in The Adobe's own stir-fry sauce.

17.00

Chicken Teriyaki

A 7 ounce boneless breast of chicken marinated in The Adobe's own teriyaki sauce. Sautéed to perfection.

18.00

Breast of Chicken

A 7 ounce boneless breast of chicken - baked or broiled. Topped with our mandarin sweet and sour sauce or plain if you wish.

18.00

Service Charge when two persons share one entree - \$7.50.

Shared item charge will be choice of soup de jour, dinner salad or salad bar

With starch, vegetable du jour and bread and butter

A 15% gratuity added on parties of eight or more

New York Steak

*U. S. Choice strip
Cut, broiled and cooked to order*

24.00

Filet Mignon

*8 ounces of U. S. choice tenderloin of beef.
Broiled to your perfection.*

26.00

Pepper Steak

Sautéed New York cut, brushed with cracked peppercorns, de-glazed with Brandy and finished with heavy cream, shallots and green peppercorns

27.00

Steak Teriyaki

10 oz. choice cut of top sirloin steak, served with or without the Chef's teriyaki sauce.

22.00