

Pasta available any time.

Pasta Perfection

Pasta served with hot rolls & your choice of garden salad or house made soup and garden fresh vegetables.

***Chicken & Sausage Pasta**

Natural chicken breast pan cooked & tossed with spicy sausage, penne pasta, olive oil & parmesan cheese. 13.95

***Tuscan Shrimp Pasta**

Cold water shrimp tossed with penne pasta, ripe tomatoes, fresh dill, olive oil, roasted garlic and Feta cheese. 12.95

***Chicken & Broccoli Fettuccini**

Natural chicken breast sauteed with fresh broccoli, garlic, wine, fresh herbs & tossed in a classic Alfredo sauce with fettuccini pasta, parmesan cheese, tomato & green onions. 12.95

***Cajun Salmon Fettuccini**

Blackened salmon tossed with fettuccini pasta, ripe tomatoes, olive oil and parmesan cheese. 14.95

Dinner available 5:00 P.M.

Seafood Temptation

Seafood served with hot rolls & your choice of garden salad or house made soup. Also includes garden fresh vegetables and choice of house mashed potatoes, baked potato, rice or fettuccini.

***Grilled Ahi Tuna**

Ahi Tuna steak grilled over open flames, served deep pink and garnished with wasabi aoli. 16.75

***Island Shrimp Coconut**

Eight large shrimp tossed in fresh coconut and fried golden brown, served with spicy orange dipping sauce. 17.50

***Northwest Grilled Salmon**

Northwest salmon filet hand cut and grilled, glazed with mango curry sauce. 16.95

***Crab Stuffed Halibut**

Alaskan Halibut stuffed with a rock crab blend, crusted & seared in parmesan cheese, drizzled with a roasted red pepper sauce. 24.95

The Butcher Block

Our dinners are served with hot rolls & your choice of garden salad or house made soup. Also includes garden fresh vegetables & choice of baked potato, rice or fettuccine.

***Pork Porterhouse**

Thick cut pork porterhouse broiled over open flames to a juicy perfection. 13.95

***Rib Eye Steak**

Thick cut juicy rib-eye steak, cooked the way you like it! 24.95

***Grilled Natural Chicken Breast**

Rubbed with herbs and spices and grilled to juicy perfection. 12.95

***St. Louie Baby Ribs**

Slow cooked baby pork ribs served with tangy northwest barbeque sauce. 16.95

***Island Beef Kabob**

Tender beef marinated and skewered. Served with roasted vegetables. 12.95

***King of New York**

The King of steaks, thick cut and grilled to your specifications. This one is guaranteed to please! 22.95

Butcher Block Compliments

Create your own butcher block specialty with one of our mouth watering customizers.

***Clover Island Black & Bleu**

Your butcher block selection blackened and crusted with blue cheese. 1.99

***Tuscan Bruschetta**

Fresh Bruschetta with Roma tomatoes, onions, fresh basil, olive oil and parmesan cheese. 1.99

***Roasted Garlic Mushrooms**

Sautéed mushrooms, onions and roasted garlic. 1.99

***Garlic Shrimp Skewer**

Juicy garlic glazed shrimp broiled to perfection. 6.95

***Island Coconut Shrimp**

Tender coconut shrimp served with spicy orange chutney sauce. 5.95

***Crab leg Clusters**

Juicy steamed crab legs served with drawn butter. 7.95

**Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may be potentially dangerous, especially for those with certain medical conditions.*

Greens & Soups

Columbia Chef Salad

Smoked ham, roasted turkey, boiled egg, tomato, cucumber, red onion, cheddar cheese & swiss cheese. 8.95

***Northwest Salmon Caesar Salad**

Northwest chef cut salmon grilled and served over a bed of classic Caesar salad. 14.95

***Grilled Chicken Caesar Salad**

Classic crisp Caesar salad topped with grilled chicken and lots of parmesan cheese. 11.95

***Steak & Bleu Cheese Salad**

Top sirloin with sauteed peppers, onions & tomatoes served on a bed of romaine, topped with bleu cheese crumbles & served with Italian dressing. 11.95

Island Soup & Salad Combo

Our house made soup in combination with your choice of side salad. (Caesar, Garden Green or Spinach) 7.75

Island Flat Breads

Served with your choice of side salad, fries or house made soup.

***Chicken Caesar**

Crispy chicken tenders, parmesan cheese, red onion & crisp lettuce served on a toasted flat bread. 8.95

Island Flat

Smoked turkey, bacon, cheddar cheese, guacamole, lettuce & tomato served on a toasted flat bread. 8.95

Mediterranean Flat Bread

Combination of aged Feta cheese, cucumbers, red onion, crisp lettuce, tomato and guacamole. 7.95

Spicy Shrimp & Sausage Flat Bread

Cold water shrimp in combination with spicy sausage, Feta cheese, dill, tomatoes, onion and olive oil. 9.95

Sandwiches & Burgers

Served with your choice of side salad, fries or house made soup.

***Philly Cheese Steak**

Tender slow cooked grilled steak strips with onions, peppers & swiss cheese. Served on a grilled roll with herb au jus for dipping! 9.95

Crab Melt

Rock crab, parmesan cheese, artichoke hearts, red onion & tomato on marble rye, smothered in pepper jack cheese. 9.95

Crispy Chicken Club

Crispy fried chicken with bacon, cheddar cheese, lettuce, tomato on a toasted hoagie. 8.95

Island Club

Classic combination of turkey, crisp bacon, cheddar, swiss cheese, lettuce, tomato & guacamole stacked high on your choice of sourdough or croissant. 8.95

Der' Reuben

Thin sliced corn beef, sauerkraut & swiss cheese with thousand island dressing. 8.95

***Clover Island Burger**

Seasoned beef patty topped with hickory smoked bacon, swiss & cheddar cheese. 8.95

Monte Cristo

Triple decker with ham, turkey, cheddar & swiss cheese. Dipped in egg batter and grilled golden. Served with strawberry jam. 8.95

Lunch Favorites

Served with your choice of side salad, fries or house made soup.

Coconut Shrimp

Six delicious coconut breaded shrimp, served with our piquant dipping sauce. 9.95

Chicken Tenders

Southern fried chicken tenders with barbeque or ranch. 7.95

Battered Halibut

Battered halibut fried crispy & served with tartar. 10.95

Crows Nest Appetizers

***Ahi Skewer**

Ahi tuna skewered and grilled to deep red with wasabi aoli for that island flair. 10.95

Steamer Clams

Fresh manilla clams steamed in garlic butter and wine, served with bread for dipping. 10.95

♣ Triple Cheese Quesadilla

Three kinds of cheese with black olives, diced tomatoes, green onions, jalapeños wrapped in a flour tortilla and served with sour cream and salsa. 7.95 Add steak or chicken 2.00

♣ Cheese Sticks

Breaded, deep fried and bursting with cheesy flavor! Served with marinara sauce for dipping. 7.95

Crow Nest Combo

Crispy fried mushrooms in combination with thick cut onion rings, battered green beans, and mozzarella sticks. 12.95

Tuscan Crab Dip

Rich crab in combination with fresh cream, garlic, artichoke hearts & classic Italian cheese. Served with crostini. 10.95

Jumbo Shrimp Cocktail

Six jumbo shrimp served with cocktail sauce. 9.95

♣ Triple Cheese Nachos

Layers of chips with cheddar, Monterey jack and Asiago cheese with fresh tomatoes, olives, onions & jalapeños. 7.95 Add steak or chicken 2.00

Chipotle Chicken Quesadilla

Chipotle spiced chicken with fresh tomato, green onions, jalapeño peppers and triple cheese in a flour tortilla and grilled. Served with salsa and sour cream. 10.95

♣ Hot Wings

Good ol' fashioned hot wings served with ranch or bleu cheese for dipping. 8.95

Clover Island Sliders

Mini burgers with lettuce, tomato, onions pickles and cheddar cheese. 9.95

♣ Lucky clover items half price during Happy Hour! (4:00-7:00 P.M. Monday--Thursday)

Clover Kid's Menu

Your choice 5.95. Served with choice of fries or salad.

Chicken Little

Chicken strips with ranch for dipping.

Island Spaghetti

Just like Grandma's. Spaghetti with sauce.

Lil Sliders

Two Clover Island sliders.

Lil Fish & Chips

Battered fish & fries.

Island Weekend Celebration

Join us every weekend on the island for the best Seafood & Prime Rib in town. It's an Island Thing!!!

All You Can Eat Seafood Buffet

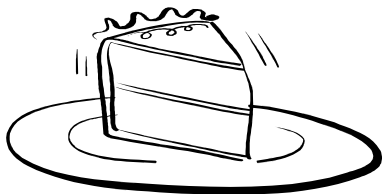
Every Friday night all your favorites and all you can eat!

Prime Rib For Two 29.95

Every Saturday night 5:00 P.M. until gone! Slow cooked prime rib dinner for two with all the sides. "Best deal in town!"

Crow's Nest Wine List

	<u>Glass</u>	<u>Bottle</u>
<i>Columbia Crest Grand Estates Merlot</i>	7.00	25.00
<i>Hogue Columbia Valley Merlot</i>	6.00	21.00
<i>Red Diamond Merlot</i>	6.00	21.00
<i>Barnard Griffin Merlot</i>	-----	34.00
<i>House Merlot (Chateau St. Michelle/Stimson)</i>	5.00	-----
<i>Columbia Crest Grand Estates Cabernet</i>	7.00	25.00
<i>Hogue Columbia Valley Cabernet</i>	6.00	21.00
<i>Sagelands Cabernet</i>	7.00	25.00
<i>House Cabernet (Chateau St. Michelle/Stimson)</i>	5.00	-----
<i>Columbia Crest Estates Syrah</i>	7.00	25.00
<i>Covey Run Syrah</i>	7.00	25.00
<i>Kiona Lemberger</i>	7.00	25.00
<i>Barnard Griffin Cab-Merlot</i>	7.00	25.00
<i>Columbia Crest Grand Estates Chardonnay</i>	7.00	25.00
<i>Barnard Griffin Chardonnay</i>	7.00	25.00
<i>Kiona Chennin Blanc</i>	7.00	25.00
<i>Chateau St. Michelle Riesling</i>	7.00	25.00
<i>Kiona Riesling</i>	7.00	25.00
<i>Covey Run Riesling</i>	6.00	21.00
<i>Beringer White Zinfandel</i>	6.00	21.00
<i>Chateau St. Michelle Gewurztraminer</i>	7.00	25.00
<i>Chateau St. Michelle Pinot Gris</i>	-----	32.00
<i>House Chard Chateau (St. Michelle/Stimson)</i>	5.00	-----



River View Desserts

Classic Cheesecake

New York and creamy topped with strawberries on request. 4.95

Lava Bomb Cake

Chocolate cake with hot fudge filling. Served hot with whipped cream. 5.95

Chocolate Peanut Butter Cheesecake

Layers of chocolate chunks, chunky peanuts and creamy cheesecake. 4.95