

DINNER ENTREES

ALL ENTREES, UNLESS OTHERWISE STATED ARE SERVED WITH A DAILY SELECTION OF THE CHEF'S CHOICE SIDE DISHES. SIDE DISHES ARE GENERALLY INSPIRED BY OUR REGION AND THE SEASON.

Ranch and Ocean A seven ounce baseball cut natural top sirloin, flame broiled. With tempura battered wild prawns and a bourbon demi-glace 28

Seared Sea Scallops over arugula and fresh black pepper linguini. Tossed with Fuji apples, fennel and ginger in a light cider champagne sauce. 23 *BA*

Crab and Mushrooms Sambuca Carbonara Crimini and oyster mushrooms sautéed with sweet onions, bacon, garlic, parsley and crab meat. In a light Sambuca reduction sauce over fresh fettuccini. 23 *BA*

Campfire Salmon An Alaskan Amber barbecue marinated Alaskan Coho Salmon filet, pan seared and flambéed campfire style. 23 *BA*

Grilled Alaskan Coho Salmon Filet with herbed compound butter and lemon dill aioli. 23 *BA*

Thundermuck Tuna Locally roasted coffee crusted Albacore Tuna seared rare, with a honey ginger sesame sauce, balsamic reduction and pickled ginger. 23 *BA*

Applejack Halibut An Alaskan Halibut filet, pan-seared, flambéed with Applejack brandy then finished in the oven with a nest of Fuji apples. With an Applejack brandy reduction sauce. 24 *BA*

Pan Seared Natural Chicken Breast tossed with sweet onions, vine-ripened tomatoes and a chiffonade of basil, served over fresh spinach penne pasta. 22 *BA*

Natural Ale Braised Baby Back Ribs glazed with an Alaskan Amber barbecue sauce and frizzled sweet onions.
Full Rack 28 **Half Rack** 23

Fennel Seed Crusted Natural Pork Tenderloin.
Oven roasted with Fuji apples and garlic. 18

Seven Ounce Baseball Cut Natural Top Sirloin,
flame broiled and topped with frizzled sweet onions.
Served with a bourbon demi-glace 18

Ten Ounce Natural New York Steak Blackened in Cast Iron, then blanketed with Oregon blue cheese. With bourbon demi-glace. 28

Ten Ounce Natural Ribeye Steak
Flame broiled and topped with caramelized sweet onions.
With Bourbon demi-glace. 26

***Vegetarian, Vegan or have any special dietary requests?**

Allow our Chefs to create something special for you!

***Many items are already gluten free!**

**All Entrees indicated by a *BA* are available
as a lighter portion for 18 dollars**

Our staff is happy to accommodate special requests.

Executive Chef/General Manager *Christopher Holen*

"The only thing we overlook is the Columbia River!"

3 Course Fixed Price Dinner

Choose any one-cup of
soup, cup of chowder
or starter salad

+

Choose any 18 dollar entrée

Or entrée with a *BA*

+

Choose any dessert
(Excludes 1/2 Baked
Alaska)

=

25 dollars

"We feature only

Sustainable,

Wild Caught

Seafood"

*Wild Alaska
Salmon*

Proudly Serving



1/2 PRICE WINE NIGHT

ON SELECT BOTTLES

EVERY MONDAY NIGHT

All major credit cards
accepted.

No personal checks please.

For parties of six or more an
18% gratuity will be added
for your convenience.

Private Dining, Catering
and Cooking Classes
available

DINNER MENU



APPETIZERS

Crab Cakes Pan fried golden, with a chili aioli. 12

Tempura Battered Wild Prawns with a honey ginger soy and sesame dipping sauce 10

Crispy Calamari fried golden, with a lemon dill aioli. 9

Local Willapa Bay Oysters broiled on the half shell with shallots, butter and fresh basil. 10

Ale Steamed Local Clams finished with fresh lemon and compound butter. 9

Thundermuck Tuna Locally roasted coffee dusted albacore tuna seared rare, with sesame ginger honey sauce, reduced balsamic and pickled ginger. 8

Seared Sea Scallops with Fuji apples, fennel and ginger over arugula in a light cider champagne sauce. 12

Garlic Treats Garlic, cream cheese and jalapenos wrapped in a flour tortilla and lightly deep fried. Served with a salsa stuffed avocado. 8

Mushroom Sambuca Carbonara Crimini and oyster mushrooms sautéed with sweet onions, bacon, garlic and parsley. In a light Sambuca reduction sauce, with goat cheese and grilled toast points. 9

Dry Jack and Asiago Cheese Fondue served with sourdough bread and Fuji apples. 9

5 Onion Dip Sweets, reds, garlic, shallot and scallions sautéed in whole butter, deglazed with pinot gris, then oven baked with a panko crust. Served with fresh baked baguette. 9

Karaage Poke Sesame and soy marinated Albacore tuna. Breaded and deep fried. Hot and crisp on the outside, cold and rare in the middle. Served with a wasabli crème fraiche. 9

DESSERT

Half Baked Alaska

Our signature dessert features a double chocolate chip cookie baked fresh in a cast iron skillet. Topped with vanilla bean ice cream, walnuts, and chocolate sauce.

Arrives to your table flaming with brandy.

Perfect for sharing! 9

Vanilla Bean Ice Cream 4

Northwest 3 Berry Cobbler a la mode 6

Fuji Apple Crisp a la mode 6

Dark Chocolate Mousse

with candied hazelnuts and macerated strawberries 6

Lemon Cheesecake with a walnut crust 7

Chef's Choice Crème Brulee 6

SOUP & SALAD

Marinated Mushroom and Fennel Salad

Crimini and Oyster mushrooms marinated with fennel, garlic and shallot in Oregon Pinot Noir, with fresh avocado. 7

Vine Ripened Tomato Salad served warm with goat cheese, basil and reduced balsamic. 7

Mixed Baby field Greens tossed with a creamy Oregon blue cheese apple-cider vinaigrette. With Fuji apples and candied hazelnuts. 6

Romaine Heart Caesar Salad lightly tossed in Caesar dressing with pan sautéed croutons and shaved dry jack cheese. 5

House Made Clam Chowder. 5

Fresh Made Soup of the Day. 5

Our Story: Baked Alaska was born in the Spring of 2000 and was originally the concept of Chef Christopher Holen used in mock culinary school projects such as Menus, Business Plans etc. In June of 2000 the ideas spawned a real business plan and school externship. Baked Alaska Soup Co. began as a mobile soup kitchen of sorts traveling throughout the state of Alaska working off of a 5x8 utility trailer, towed behind a VW camper van. A sourdough bread bowl full of hot soup could be found at nearly any musical festival that summer. We've coined the phrase "Have Soup, Will Travel."

On August 31, 2000 Chris, along with his wife Jennifer, Baked Alaska opened its doors in a permanent and stationary location in beautiful old town Astoria, Oregon. The road may have ended but the dream lives on. With Chef Chris cooking and Jennifer waiting tables, this pint-size seven table café quickly became popular.

In the Spring of 2001 Baked Alaska expanded to the location you are visiting today. On April 20th this full service restaurant and lounge was introduced to Astoria. We'd like to give thanks to all the folks who have helped make our dream a reality. Without them, what you experience here today may not have been possible, and what you see here in the future may not be further away than tomorrow.

We hope you have a wonderful experience and look forward to seeing you again soon!

Chris & Jennifer Holen and Crew