

PASTA

Broiled Sea Scallops over arugula and fresh black pepper linguini. Tossed with Fuji apples, fennel and ginger in a light cider champagne sauce. 13

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. 14

Pan Seared Natural Chicken Breast tossed with sweet onions, vine-ripened tomatoes and a chiffonade of basil, over fresh spinach penne pasta. 11

SANDWICHES & BURGERS

Crab Melt Focaccia bread with Crab meat, vine-ripened tomatoes and dry jack cheese. Served open-faced. 13

Salmon Club Grilled Salmon filet with pepper bacon, Tillamook cheddar, vine-ripened tomatoes and romaine lettuce. Served on focaccia bread with lemon dill aioli. 11

Baked Alaska BLTA Crispy pepper bacon, romaine lettuce, vine-ripened tomatoes, and avocado. Served on focaccia bread with roasted garlic aioli. 9

Mckinley Burger Half pound Natural burger with sautéed wild mushrooms and dry jack cheese. Served with vine-ripened tomatoes and romaine lettuce on a house made sesame seed bun. 9

Denali Burger Half pound Natural burger with caramelized sweet onions, and Oregon blue cheese. Served with vine-ripened tomatoes and romaine lettuce on a house made sesame seed bun. 9

Blackened Natural Chicken Breast Smothered with basil pesto and Oregon blue cheese. Served with vine-ripened tomatoes and romaine lettuce on focaccia bread. 9

Halibut Sandwich Grilled Alaskan Halibut filet with basil aioli and fresh avocado. Served on house baked focaccia bread with wasabi radish sprouts and vine-ripened tomatoes 14

All sandwiches and burgers served with choice of yam salad, spinach penne pasta salad (tomatoes, mushrooms and goat cheese,) string fries, steak fries, yam fries, starter salad, cup of chowder or soup of the day.

ENTRÉE SALADS

Cross the Crick Salad Mixed baby field greens tossed with roasted tomato vinaigrette. With marinated mushrooms, avocado and vine-ripened tomatoes. Topped with a grilled Alaskan Sockeye salmon filet. 12

Thundermuck Tuna Salad Locally roasted Coffee dusted albacore tuna, seared rare. With cucumber, wasabi radish sprouts, shaved fennel and mixed baby field greens tossed with a wasabi vinaigrette. 12

Blackened Sirloin Salad Mixed baby field greens tossed with a pinot noir vinaigrette. With Fuji apples, candied hazelnuts, Oregon blue cheese and a seven ounce blackened, natural center cut Top sirloin. 14

Northwest Meets Far East Salad Mixed baby field greens tossed with a honey sesame ginger dressing. With carrots, English cucumbers, wasabi radish sprouts and Honey Glazed natural chicken breast. 10

OTHER FAVORITES

Ale Battered Fish and Chips Served with house made tarter sauce, fresh lemon and steak cut fries. **With Alaskan Cod. 13 With Alaskan Halibut. 16**

Campfire Salmon An Alaskan Amber barbecue marinated Alaskan Sockeye Salmon Filet, flambéed campfire style. Served with sweet potato salad. 12

Blackened Fish Tacos with cilantro lime crème fraiche and shredded romaine lettuce. Served in flour Tortillas with pico de gallo, avocado and tortilla chips. 12

Chicken Pot Pie Our own special recipe in a cast iron skillet. 8

Crab Mac-N-Cheese Macaroni with crab meat and a dry jack & asiago cheese Mornay sauce. Topped with bread crumbs and baked in a cast iron skillet. 12

1/2 PRICE WINE NIGHT
ON SELECT BOTTLES
EVERY MONDAY NIGHT

Vegetarian, Vegan or have any special dietary requests?
Allow our Chefs to create something special for you!
***Many items are already gluten free!**

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 & Cooking Classes available.

www.bakedak.com



Executive Chef/General Manager Christopher Holen
"The only thing we overlook is the Columbia River!"

LUNCH 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 an 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

Bowl 6 Fresh Baked Sourdough Bread Bowl 7

Fresh Made Soup of the Day. 5

Bowl 6 Fresh Baked Sourdough Bread Bowl 7

Need a quick lunch? Choose any starter salad, a cup of soup or clam chowder and fresh baked bread for a set price of 9 dollars

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