

DINNER ENTREES

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

Ranch and ocean. A seven ounce natural beef top sirloin, flame broiled. With pancetta wrapped wild prawns and a bourbon demi-glace. 28 (GF)

Crab and mushroom Pernod fettuccini. Crimini and oyster mushrooms sautéed with sweet onions, garlic, parsley and crab meat with a splash of Pernod, finished with white wine and light cream. Served over fresh fettuccini. 23 *BA*

Steamed local clams with Italian sausage, shaved fennel and a splash of Pernod. Finished with white wine and compound butter over fresh made linguini. 18

Sauteed wild prawns in a tomato cream sauce, tossed with fresh rigatoni. 23 *BA*

Thundermuck tuna. Yellowfin tuna dusted with locally roasted coffee and seared rare. With an Oregon honey ginger glaze and reduced balsamic. 23 *BA* (GF)

Iron seared natural bone-in chicken breast with sautéed onions, mushrooms & a port wine mustard jus. Served on a bed of arugula. 18 (GF)

Oregon hazelnut crusted Alaskan halibut pan seared golden and served with a cranberry vinaigrette. 28 (GF)

Campfire salmon. A wild salmon filet marinated with a Fort George brewery Cavatica stout barbecue sauce and flambéed campfire style. 23 *BA*

Iron seared crispy skin wild salmon with arugula and lemonette. 23 *BA* (GF)

Seared sea scallops with Fuji apples, fennel and ginger over arugula in a light cider champagne sauce. 23 *BA* (GF)

Seven ounce natural beef top sirloin, char-broiled. With grilled sweet onions and a bourbon demi-glace. 18 (GF)

DAILY CREATIONS

To keep the ideas flowing and to add diversity to our everyday menu, our chefs are coming up with new things frequently. We are committed to offering the following concepts. All items are market price.

Land food. Allow your server to tell you about today's meat special. It could be beef, poultry, pork, lamb or even wild game.

Seafood. Allow your server to tell you about today's fish special. This will vary depending on seasonal availability.

Vegan mercy. Allow our chefs to create something special just for you. We try our best to source fresh and best in-season produce from a close proximity.

Our staff is happy to accommodate special requests.



3 COURSE FIXED PRICE MENU

CHOOSE ANY (1)
CUP OF SOUP, CUP OF CHOWDER
OR STARTER SALAD

+

CHOOSE ANY (1)
18 DOLLAR ENTRÉE OR
ENTRÉE WITH A *BA*

+

CHOOSE ANY (1)
DESSERT

Excludes the Baked Alaska and Half Baked

=

25 DOLLARS

TRAVEL AROUND OUR NEW WINE LIST

Brave. Obscure. Elegant. Romantic.

Sip your way around the world from the comfort of your table. Dare to explore the adventurous flavors and seductive notes. Let your palate transport you to places uncharted.

50 wines. 25 dollars each.



All major credit cards accepted.

No personal checks please.

For parties of 6 or more an automatic gratuity of 18% will be added for your convenience.

Private dining, catering
and cooking classes available.

Executive Chef/General Manager Christopher Holen

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

DINNER MENU

(GF = GLUTEN FREE)

Many items can be made (GF) with slight modification. Just let us know. We are happy to accommodate when possible.

APPETIZERS

Dungeness crab cakes, pan-fried golden with a chili aioli. 14

Pancetta wrapped wild prawns with arugula and scallion pesto. 12 (GF)

Crispy calamari fried golden and served with a spicy mint sauce. 11

Willapa Bay oysters

- **Pan-fried** on a bed of marinated cabbage with caper tarter and vodka cocktail sauce. 12
- **In a shot glass** with cocktail sauce and vodka or tequila. 14 (GF)
- **Raw on the half shell** with a pink a peppercorn mignonette 12 (GF)

Steamed local clams with Italian sausage, shaved fennel and a splash of Pernod. Finished with white wine and compound butter. 15 (GF)

Thundermuck tuna. Yellowfin tuna dusted with locally roasted coffee and seared rare. With an Oregon honey ginger glaze and reduced balsamic. 11 (GF)

Seared sea scallops with Fuji apples, fennel and ginger over arugula in a light cider champagne sauce. 14 (GF)

Garlic treats. Garlic, cream cheese and roasted jalapenos wrapped in a flour tortilla and lightly deep-fried. With a house-made pico de gallo stuffed avocado. 9

Pernod mushrooms. Crimini and oyster mushrooms sautéed with sweet onions, garlic, parsley and a splash of Pernod, finished with white wine and light cream. Topped with goat cheese and served with focaccia toast. 10

Aged jack and asiago fondue served with house baked sourdough bread and Fuji apples. 11

Smoked seafood. An assortment of house smoked seafood that varies to the whimsy of the chef. 14 (GF)

Seasonal vegetable plate. An assortment of roasted, grilled or sautéed seasonal vegetables. Served with hummus and focaccia toast. 8

Save room for **DESSERT**

Ask your server for our dessert menu which changes with the season and the whimsy of our chefs—and of course we have our namesake Baked Alaska dessert as well as an additional rendition playfully known as the Half Baked. A wonderful way to finish your dining experience with us!



SOUP and SALAD

Mixed baby field greens with pears, sweet and spicy hazelnuts and a Rogue blue cheese buttermilk dressing. 8 (GF)

Whole leaf romaine heart Caesar salad served with garlic focaccia crostini and shaved aged jack cheese. 8

Roasted beets on a bed of arugula. With shaved fennel, grilled sweet onion, toasted pine nuts and goat cheese 8 (GF)

House-made clam chowder.

Cup 6 Bowl 7

House-made soup of the day.

Cup 6 Bowl 7

Our goal is for you to enjoy your dining experience with us. If you are a vegetarian, vegan, have dietary restrictions or just want to have a culinary adventure, allow our chefs to create something special just for you!

Our Story: Baked Alaska began as a mere hypothetical restaurant for a mock business plan developed by Chef Christopher Holen as part of his culinary school curriculum. To fulfill his required externship, Chris was granted permission to pen an actual business plan and set out on his own. In the spring of 2000 Baked Alaska Soup Co. was born. Chris and his wife Jennifer packed up their VW camper van, hooked a utility trailer to the back, and took their dreams on the road. A mobile soup kitchen of sorts, the original Baked Alaska went from festival to festival throughout the state of Alaska selling bread bowls of soup and French press coffee. They coined the phrase “have soup, will travel,” and lived by the notion “no matter where you go, there you are.”

Things moved pretty fast after that and on a whim the Holens found themselves purchasing a small café in beautiful old town Astoria, Oregon. The road may have ended, but the dream lived on and (with Chris cooking and Jennifer waiting tables) the seven-table café quickly became popular.

In the spring of 2001, Baked Alaska expanded to the location that you are visiting today. On April 20th, and with tremendous community support, this full-service restaurant and lounge was introduced to Astoria. The Holens would like to give thanks to all of the folks that helped to make a dream a reality. Without them, what you experience here today may not have been possible, and what the future will bring may not be further away than tomorrow.

Our goal is for you to have more than just a great meal but a memorable experience. We look forward to seeing you again soon!