

PASTA

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. 16

Steamed local clams with Italian sausage, shaved fennel and a splash of Pernod. Finished with white wine and compound butter over fresh-made linguini. 15

Sauteed wild prawns in a tomato cream sauce, tossed with fresh rigatoni. 16

SANDWICHES & BURGERS

All of the items below are served with your choice of fresh-cut Yukon gold fries, hand-cut yam fries, German-style yam salad, starter salad, cup of soup or chowder.

The Column burger. One third pound natural beef topped with smoked gouda and roasted jalapeno relish. On a house-baked bun with romaine and vine-ripened tomato. 12

The Denali burger. One third pound natural beef topped with caramelized sweet onions and Rogue blue cheese. On a house-baked bun with romaine and vine-ripened tomato. 12

The grilled Astoria sandwich. Hand-tossed grilled flatbread stuffed with roasted wild salmon, cream cheese, capers and scallions. 15

Grilled wild salmon BLT. Grilled wild salmon filet with black pepper bacon, basil pesto, romaine lettuce and vine-ripened tomato on grilled focaccia. 14

Dungeness crab sandwich grilled panini style with vine-ripened tomato and aged jack cheese. 16

Baked Alaska BLTA grilled panini style. Crispy pepper bacon, romaine lettuce, vine-ripened tomato and avocado. 11

TACOS

All tacos filled with marinated cabbage, avocado mousse and pico de gallo. Served with fresh-fried corn tortilla chips. Choose from:

- **Blackened Alaskan cod.** 13
- **Pan-fried oyster.** 14
- **Grilled pork belly.** 14

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.



(GF = GLUTEN FREE)

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

ENTRÉE SALADS

Cross the crick salad. Arugula tossed with lemonette and accompanied by shaved fennel, toasted pine nuts, roasted beets and a grilled wild salmon filet. 14 (GF)

Thundermuck tuna salad. Yellowfin tuna, dusted with locally roasted coffee and seared rare. With cucumber, wasabi radish sprouts, shaved fennel and mixed baby field greens tossed with an orangette. 15 (GF)

Blackened sirloin salad. Mixed baby field greens tossed with a cranberry vinaigrette. With pears, sweet & spicy hazelnuts, grilled sweet onions and a seven ounce blackened, natural center cut top sirloin. 18 (GF)

OTHER FAVORITES

Tempura style fish and chips. Rice flour tempura battered fish, served with house-made caper tarter sauce, fresh lemon and house-cut Yukon gold fries or hand-cut yam fries. (GF)

With Alaskan Cod. 14 **With Alaskan Halibut.** 17

Campfire Salmon. A wild salmon filet marinated with a Fort George Brewery Cavatica stout barbecue sauce and flambéed campfire style. Served with German-style yam salad. 14

Dungeness crab macaroni and cheese. Macaroni with crab meat and an aged jack and asiago cheese mornay sauce. Topped with bread crumbs and baked in a cast iron skillet. 15

Iron seared natural bone-in chicken breast with sautéed onions, mushrooms and a port wine mustard jus. Served on a bed of arugula. 12 (GF)

Chicken pot pie. Our own special recipe baked in a cast iron skillet. 10

Pork bolognaise. Ground pork with fresh rosemary and spices, simmered in veal stock with a touch of cream. Served in a skillet with fresh rigatoni. 12

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.

www.bakedak.com

Executive Chef/General Manager Christopher Holen

“The only thing we overlook is the Columbia River!”

LUNCH 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 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 Fresh baked sourdough bread bowl 8

House-made soup of the day. Cup 6

Bowl 7 Fresh baked sourdough bread bowl 8

Need a quick lunch? Choose any starter salad, a cup of soup or clam chowder and fresh baked bread for a set price of 12 dollars.

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 their 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!