

# The Quay Restaurant

## Starters

**The Quay's Famous Northwest Clam Chowder**  
cup 5 bowl 7

**Fresh House Salad**  
fresh salad greens served with tomato, cucumber, olives,  
peperoncini and garlic croutons  
your choice of dressing  
4

**\*Absolut Vodka Black Tiger Prawns**  
Serrano Pepper & absolute vodka  
11

**Red Lion Beer Battered Onion Rings**  
Mt Tabor Brewing Red Lion Ale beer battered onions fried golden brown  
7

**Crab, Spinach and Artichoke Heart Gratin**  
Pacific Red Crab mixed with the Chef's special spices  
to create a melting masterpiece,  
served with char-grilled baguettes.  
15

**\*Washington Clams**  
Puget Sound clams steamed in Washington's expedition chardonnay,  
herbs, shallots and garlic. served with clarified butter  
and char grilled lemon  
15

**\*Sesame Crusted Ahi**  
pan seared with avocado mousse, wasabi cream fraiche  
drizzled with ponzu vinaigrette  
12

## By Garden

**\*Northwest Seafood Salad**  
red crab meat black tiger shrimp,  
Bermuda onion, chopped egg, crumbled goat cheese,  
tomato, cucumber, choice of dressing  
19

**\*Chopped Caesar Salad**  
served with pancetta bacon, grape tomato,  
shaved parmesan cheese,  
garlic croutons, creamy Caesar dressing; contains raw egg  
15  
add salmon - 6 grilled chicken- 5 large prawns -7

## By Land

**Double R Ranch Prime Rib**  
Friday and Saturday Special  
aged 28 days and slow roasted. crusted with cracked black pepper,  
garlic and rosemary cooked to order. served with au jus, horseradish,  
roasted fingerling potatoes and seasonal vegetables.  
this dish is a local favorite.

8 oz 28.00 12 oz 32  
*Pairs well with Cabernet Sauvignon Woodward Canyon*

**Char-Grilled New York**  
rosemary pepper crusted finished with a roasted garlic bleu cheese.  
cooked to order, served with fingerling potatoes seasonal vegetables  
32  
*Pairs well with Cabernet Sauvignon Columbia*

**Char-Grilled Rib-Eye**  
grilled to order, served a wild mushroom ragout  
with roasted garlic fingerling potatoes fresh seasonal vegetables  
34  
*Pairs well with Cabernet Sauvignon Double Canyon*

**\*1/3 Lb Char- Grilled Burger**  
cooked to order served on a toasted brioche bun,  
lettuce, tomato caramelized onion,  
chipotle honey aioli with crisp French fries  
10  
Add bacon-1.50 cheddar cheese 1.00 add avocado 2.00

**Pan Seared Pork Tenderloin**  
topped with a finished crumbled goat cheese with a maple  
and fig demi- glace, fresh basil wilted, spinach and  
dried Hood River cherry risotto to give a sweet finish  
22  
*Pairs well with Chardonnay Ryan Patrick Reserve*

**Herb Crusted Draper Valley Breast of Chicken**  
A robust fresh basil and Hood River cherry chutney finished with a  
wild local oyster & shitake mushroom risotto and seasonal vegetables  
22  
*Pairs well with Chardonnay Ryan Patrick Reserve*

**Spinach and Porcini Manicotti**  
stuffed with fresh organic spinach, porcini mushrooms,  
Tillamook ricotta and mozzarella cheese,  
then baked with a béchamel sauce  
18  
*Pairs well with Pinot Gris Kings Estate*

## By Sea

**\*Manila Clam and Penne Cove Mussel Linguine**  
favorable dish with sundried tomatoes, mushroom, fresh spinach,  
tossed in a rich tomato coulis, with shaved parmesan cheese  
and grilled baguette  
18  
*Pairs well with Pinot Gris Kings Estate*

**Fresh Alaskan Halibut Fish and Chips**  
Vancouver's own Mt Tabor Brewing Red Lion Red Ale battered halibut,  
served with creamy coleslaw, french fries and house made tartar sauce  
19  
*Pairs well with Mt Tabor Brewing Red Lion Ale*

**Pan Seared Pacific Salmon Succotash**  
served on a rich in color bed of succotash, sweet summer corn,  
edamame, red peppers and braised baby kale, finished with  
fresh dill and whole grain mustard crème fraiche  
24  
*Pairs well with Pinot Noir Rex Hill*

**Parmesan Crusted Alaskan Halibut**  
topped with a artichoke & and tomato pesto  
roasted pepper coulis giving it a mildly nutty flavor,  
finished with a wild local oyster & shitake mushroom risotto  
and seasonal vegetables  
26  
*Pairs well with Sauvignon Blanc Wise Guy*

**\*Pan Seared Scallops**  
tender and mild wild caught sea scallops seared in brown butter,  
Oregon hazelnut, and white truffle oil served with risotto Milanese  
roasted red pepper coulis with braised baby kale  
26  
*Pairs well with Chardonnay Ryan Patrick*

**\*Sauté' Black Tiger Prawns**  
sautéed prawns with garlic, shallots deglazed with vermouth  
finished with unsalted butter from local dairies, Italian parsley  
served on a bed of risotto Milanese  
braised baby kale and pomegranate butter.  
26  
*Pairs well with Pinot Gris Big Fire*

### Executive Chef Steve Head's Signature Dish

**Blackened Stripped Oregon Sea Bass**  
pan seared dusted with savory spice,  
served with a delectable roasted peach compote, pomegranate butter,  
fresh basil and dried Hood River cherry risotto, savory with a sweet contrast  
27  
*Pairs well with Pinot Noir Rex Hill*

