

❧ Bistro Menu ❧

Appetizers

Dungeness Crab Cakes

organic baby lettuces, red onion & tomato salad,
lemon-caper-paprika aioli 18.95

Pan Fried Oysters

sautéed in butter, micro citrus vinaigrette salad w/a scallop & prawn, cocktail sauce 16.95

Crab and Artichoke Ravioli

ravioli w/lemon caper beurre blanc, lemon crab cream cheese brushettas w/proscuitto 16.95

Steamer Clams

sautéed in a white wine garlic butter sauce with, shallots, saffron &
artisan crostini 16.95

Duck Tostada

crispy corn tortilla with black bean puree, slaw, cilantro-lime crema and pico de gallo 16.95

Soup & Salad

Seasonal Soup

house made using the freshest ingredients available
A.Q.

Fuji Apple & Gorgonzola Salad

baby lettuces, fresh mixed greens, candied
walnuts, red onion,
champagne vinaigrette 9.95

Bistro Caesar Salad

house made dressing, reggiano-parmesan,
croutons 8.95

Roasted Beet Salad

baby lettuces, fresh greens, candied
pecans, goat cheese fritters, citrus
vinaigrette 9.95

Main Courses

Herb Crusted Halibut

basil mashed potatoes, w/asparagus, beurre rouge, sautéed prawn 29.95

Pan Seared Salmon Filet

balsamic blood orange reduction sauce, seasonal vegetables, roasted fingerlings
potatoes tossed in a truffle oil 29.95

Seafood Asian Bouillabaisse in Coconut Curry Broth

crab, fresh seasonal fish, prawns & scallops, Yakisoba noodles, scallions, tomatoes &
cilantro 28.95

Pan Seared & Roasted Duck Breast

mushroom & asparagus risotto with fontina cheese, black cherry-red
wine reduction sauce 29.95

Rack of Lamb

house made fresh mint sauce, seasonal fresh garden vegetables, and roasted fingerling
potatoes 35.95

New York Steak

roasted fingerling potatoes, sautéed mushrooms in a red wine Demi-Glaze
and seasonal vegetables

Large Cut 38.95 Petite Cut 27.95

Side Dishes

Very Adult Mac & Cheese

gruyere, fontina, Tillamook extra sharp
cheddar, Tillamook Monterey jack &
reggiano-parmesan cheeses,
pancetta gremolata 14.95

Sautéed Baby Green Beans

w/garlic butter & shallots 6.95

Herbed Shoestring Fries

w/garlic aioli 5.95

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness"

Menu items are seasonal and subject to change due to availability

We proudly serve "Natural" farmed meat that is raised with no added hormones or antibiotics with the animals fed a
natural vegetarian diet, absolutely no meat bi-products

Please inform your server of any food allergies, we are happy to prepare menu items accordingly

Menu substitutions will be politely considered

20% gratuity added to all parties of 7 or more

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