



## *Appetizers*

*Wild Mushroom Polenta*  
*garlic, eggplant, gorgonzola & balsamic syrup*  
12.

*Crab Cakes*  
*parsley, lemon & shallot aioli*  
21.

*Sea Scallops*  
*mushrooms & butter sauce*  
19.

*Steamed Clams*  
*garlic, rosemary & white wine*  
14.

*Foie Gras Pasta*  
*Oregon black truffles*  
24.

## *Soup / Salad*

*Soup Du Jour*  
9.

*Green Salad*  
*pears, walnuts, gorgonzola & balsamic dressing*  
10.

*Grilled Romaine Salad*  
*pancetta, parmesan & candied nuts*  
11. or add 2 grilled prawns 17.

## *Raviolis*

*Lobster Ravioli*  
*hazelnuts & marsala sauce*  
24. appetizer / 39. entree

*Ravioli Du Jour*  
AQ.



## Entrees

### *Prawn Scampi*

*white wine, garlic, capers, lemon & parsley*

29.

### *Fresh Fish*

*mushroom risotto cake, seasonal vegetable & caviar butter sauce*

AQ

### *Medallions of Beef*

*all natural petite tender, pancetta, onions, gorgonzola & potatoes*

32.

### *Duck a l'orange*

*foie gras, seasonal vegetables, polenta, & orange gastrique*

33.

### *Marinated Lamb Rack*

*mushrooms, potatoes & natural reduction sauce*

39.

### *Pork Tenderloin Roulade*

*feta cheese, onions & red wine glaze*

27.

### *Draper Farms Chicken Marsala Pasta*

*tomato, mushrooms & onions*

28.

### *Char Grilled Portabella*

*spinach, tomato, gorgonzola & carrot juice*

26.

### *Chef's Prix Fixe Menu*

*changes nightly*

AQ

*Many items offered can be Vegan and Gluten Free*

*\$5.00 split fee per course - extra plate no charge ~ 19% gratuity may be added on parties of 6 or more*

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

*Chef / Owner, John Newman, C.E.C*

*Sous Chef, Eric Klawer*

*Newmans at 988 ~ 988 Hemlock Street, Cannon Beach, Oregon, 97110 ~ 503.436.1151 ~ [www.newmansat988.com](http://www.newmansat988.com)*