



Appetizers

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

Crab Cakes
parsley, lemon & shallot aioli
21.

Sea Scallops
mushrooms & butter sauce
19.

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
mushroom risotto cake, white wine, garlic, capers, lemon & parsley
29.

Fresh Fish
seasonal vegetable & caviar butter sauce
AQ

Medallions of Beef
all natural petite tender, pancetta, onions, gorgonzola & potatoes
32.

Duck Breast
braised greens, foie gras & truffle oil drizzle
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

Executive Sous Chef, Eric Kiewer

Newmans at 988 ~ 988 Hemlock Street, Cannon Beach, Oregon, 97110 ~ 503.436.1151 ~ www.newmansat988.com