



*Menu and wine list change regularly; some items may no longer be available. Menu current April 2013.*

## ***Appetizers***

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

*Crab Cakes*  
parsley, lemon & shallot aioli

*Sea Scallops*  
corn & mushrooms

*Foie Gras Pasta*  
Oregon black truffles

## ***Soup / Salad***

*Soup Du Jour*

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

*Grilled Romaine Salad*  
pancetta, parmesan & candied nuts  
add 2 grilled prawns

## ***Raviolis***

*Lobster Ravioli*  
hazelnuts & marsala sauce  
appetizer / entree

*Ravioli Du Jour*

## ***Entrees***

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

*Fresh Fish*  
black rice, seasonal vegetable & caviar butter sauce

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

*Duck Breast*  
braised greens, foie gras & truffle oil drizzle

*Marinated Lamb Rack*  
mushrooms, potatoes & natural reduction sauce

*Draper Farms Chicken Marsala Pasta*  
tomato, mushrooms & onions

*Char Grilled Portabella*  
spinach, tomato, gorgonzola & carrot juice

*Chef's Prix Fixe Menu*  
changes nightly

*Many items offered are Gluten Free  
\$5.00 split fee per course - extra plate no charge ~ 19% gratuity may be added on parties of 7 or more*

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

*Pastry Chef, Nancy Williams*

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