

Act One:

starters -

Fried Green Tomatoes

with orange, cumin and green chili mayonnaise. 7

Chevre Cheese Fondue

classic Swiss cheese fondue brightened with the addition of Chevre cheese; served with apples and bread. 10

Dungeness Crab Beignets

savory fritters on Creole spiced apricot marmalade with fresh greens drizzled with reduced balsamic vinegar. 11

Bucket of Steamer Clams "Widmer"

one half lb. fresh Willapa Bay Manila clams steamed in a Heffewiezen broth with lemon, chili flakes, garlic and parsley 11

Calamari Fritti

flash-fried calamari tubes and tentacles in seasoned rice flour and served with lime wedges and Creole spiced mayonnaise. 10

Act Two:

pizza and sandwiches -

Pizza Margherita

grilled flatbread with fresh Mozzarella cheese, vine ripened tomatoes, basil and garlic olive oil. 10

Cheeseburger Classic with hand-cut fries

"This burger tastes like burgers used to taste!" - Kathy Colvin, Chinook Coffee Co.
char-broiled 1/3 lb. hormone free burger patty with Tillamook white cheddar cheese, lettuce, tomato, onion, dill pickle and our secret sauce. 10 Add two thick rashers of bacon. 2

New Orleans Muffaletta Burger

1/3 lb hormone free ground beef patty char-broiled and topped with Muffaletta olive relish, feta cheese and lettuce and served on a ciabatta roll with hand-cut fries. 11

Fish & Shrimp Cake Sandwich with hand-cut fries

house-made fresh Red rockfish and shrimp cake made with pickled ginger, sweet bell pepper and Parmesan cheese on a bun with fresh lettuce, tomato, and parsley-caper mayonnaise. 11

salads & soups -

Cafe 42's Signature Caesar Salad

hearts of romaine combined with fresh arugula, roasted garlic Caesar dressing, croutons, and Parmesan cheese. 6

Fresh Nectarine and Spinach Salad

with red onions, toasted hazelnuts, orange zest, goat cheese and a blueberry-orange vinaigrette. 7

House Salad of Mixed Greens

with your choice of our house-made dressings: Feta Cheese and Dill, Honey-Celery Seed, 'Bear River' Ranch. 4

Brandied Cream of Tomato, Dill and Bleu Cheese Soup

or

Cheri's New England Style Clam Chowder

with sea clams, bacon, celery, onions, potatoes, butter, heavy cream and sherry. - cup 4 bowl 7

Act Three:

entrees: all entrees include house-baked bread, house-made Marionberry conserve, corn relish and appropriate seasonal accompaniment.

Ravioli Stuffed With Butternut Squash and Gorgonzola Cheese

a sweet/tart ensemble of sautéed with red onions and apples, finished with an apple cider and Madeira glaze, topped with shaved Parmesan, Asiago and Romano cheese. 18

Jambalaya !!!

Prawns, Chicken and Andouille Sausage in a spicy stew of tomatoes, onions, celery and peppers seasoned with Tasso ham and served with rice. 21

Seafood Stew

salmon, white fish, clams, shrimp, mussels, and scallops in a seasoned seasonal broth. 24

Wild Chinook Salmon "High Noon" style

- a tip of the hat to our friends at the High Noon Restaurant and Saloon in Albuquerque, NM - a pan-roasted filet, served with Jalapeno and Cheddar cheese cornbread, three bean chili and smoked sweet bell pepper syrup 26

Grilled Natural Carlton Farms Pork Tenderloin

with house-made cranberry barbecue sauce, grilled apple and shoestring fries. 23

Grilled Natural Tri-tip Steak

with Blue-cheese sauce and smoked Spanish paprika shoestring potatoes. 24

Lemon Crab & Shrimp Fettuccini

Dungeness crab and local shrimp sautéed with garlic, lemon, vermouth and cream then tossed with fettuccini noodles 23

Grilled Caesar Salad "42"

with a mix of crab and shrimp, grilled lemon-pepper chicken breast, or house-smoked salmon on top of grilled hearts of romaine combined with roasted garlic Caesar dressing, croutons, and Parmesan cheese. 15

Pan-fried Willapa Bay Oysters

herbed corn and rice flour encrusted Ekone Oyster Co. oysters with house-made tartar sauce. Small 15 Regular 18

Local Razor Clams

flash-fried Saltine cracker encrusted clams, fried red potatoes and house-made parsley caper mayonnaise. Small 15 Regular 19

Beef Stroganoff

Egg noodles in sherry-sour cream sauce with pan-seared strips of sirloin bavette, red onions, Crimini mushrooms and poppy seeds. 23

Eight-hour Pot Roast

Bone-in chuck roll slow roasted with mushrooms, onions and carrots; hand-mashed potatoes with green peas and brown pan gravy. Small 15 Regular 19

Skillet-fried Chicken

one half Draper Valley hormone-free chicken, hand-mashed potatoes and house-made chicken gravy. 18

Country-fried Steak

hand-breaded and deep-fried cubed beef steak with hand-mashed potatoes and our house-made chicken gravy. Small 15 Regular 18

Note: Consuming raw or undercooked meats poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Driving an automobile can be equally as hazardous to your health. Split orders: add \$3.00. A gratuity of 18% will be added for parties of six or more.