

Westport Winery

Fresh. Local. Healthy. Homemade. Simply the best.

dinner Friday and Saturday 4pm to 8pm

lunch daily 11am to 2pm and until 4pm on Friday and Saturday

bakery and tasting room open daily 11am to 6pm and until 8pm on weekends

- lunch from farm to fork -

- quiche -

served with soup or salad

BENEDICTINE

maple-smoked ham, bacon, chives, Cougar Gold and Swiss cheeses served with Hollandaise sauce ~ 12

COUNTRY

Italian sausage, potatoes, rosemary, onions and cheddar cheese served with mixed berry jam ~ 11

- sandwiches -

served with soup or salad

BEACHCOMBER

cranberry chicken salad with crisp bacon, seasonal greens and berry vinaigrette on toasted whole wheat ~ 11

SEA GRANT

Dungeness crab salad with melted Tillamook cheddar and homemade thousand island on grilled sourdough ~ 14

LAND GRANT

avocado, seasonal greens, tomato, Tillamook cheddar, cream cheese and berry pepper jelly on toasted whole wheat ~ 10

WINEMAKER'S CLUB

maple-smoked ham, crisp bacon, Tillamook cheddar and Swiss cheeses, seasonal greens and tomato topped with homemade herbal bleu ranch on toasted sourdough ~ 12

SOU'WESTER

decadent cold water lobster salad with a Marsala and lemon zest dressing nestled in a toasted roll ~ 14

COMFORTER

smoked pastrami, Tillamook cheddar, pepper jack and Swiss cheeses, grilled to perfection on sourdough ~ 11

FARMER'S FAVORITE

thinly sliced prime rib, Tillamook pepper jack, and caramelized onions in a toasted roll with Charterboat Chick's Cabernet Sauvignon *au jus* ~ 12

Wine club members receive a 20% discount on wine and wine cocktails while dining.
Complimentary wine tasting is not available during meal service.

- lunch or dinner -

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- starters -

DUNGENESS CRAB CAKES

with homemade thousand island ~ 15

MERMAIDS ON HORSEBACK

bacon-wrapped prawns with pineapple
horseradish glaze ~ 12

CORKSCREWS, CRAB & CHEESE

corkscrew pasta in a garlic, butter and Cougar Gold
cheese sauce topped with local Dungeness crab ~ 11

STUFFED MUSHROOMS

with Bay City's sweet Italian sausage ~ 8

BAY SHRIMP COCKTAIL PARFAIT

with homemade Fleur de Lis Pinot Gris cocktail sauce
layered with shredded greens and minced celery ~ 9

STEAMER CLAMS

in a garlic, butter and Shorebird Chardonnay broth served
with dunking sourdough toast ~ 15

- soups -

a hearty serving of happiness

BOWLOF SOUP WITH A TOASTED ROLL

choose razor clam chowder, tomato basil and Italian
sausage, or the chef's soup of the day ~ 7

CUP OF SOUP WITH SIDE SALAD

choose homemade berry vinaigrette, herbal bleu ranch,
thousand island, or garlic-feta Caesar dressing ~ 8

- salads -

entree size and served with a toasted roll

choose from our homemade berry vinaigrette, herbal bleu ranch, thousand island, or garlic-feta Caesar dressing

TROPICAL

Dungeness crab, avocado, segmented oranges, toasted
coconut, and sesame seeds on seasonal greens ~ 18

CAESAR

Sautéed prawns with brown butter croutons on seasonal
greens topped with a parmesan *tuiles* ~ 14

LIGHTHOUSE

our signature cranberry chicken salad, carrot curls, feta, dried
cranberries, and roasted almonds on seasonal greens ~ 12

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

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- dinner -

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- entrees -

served with soup or salad

choose garlic rosemary mashed potatoes or long grain cranberry rice pilaf

includes sesame seared vegetables and oat rolls

BEEF WASHINGTON

certified Angus beef filet mignon with
caramelized onions under puff pastry
with Béarnaise sauce ~ 29

CHICKEN CORDON GOLD

breaded chicken breast stuffed with
maple-smoked ham, Cougar Gold and
Swiss cheeses with Béarnaise sauce ~ 22

CORKS, CRAB & CHEESE

corkscrew pasta in Cougar Gold cheese
sauce with local Dungeness crab and
toasted brown butter breading ~ 23

GARLIC TENDERLOIN

certified Angus beef filet mignon on a
Pinot Noirvana *demi gastrique* topped
with compound garlic butter ~ 29

PRIME RIB

encrusted in mustard seeds and served with
Charterboat Chick's Cabernet Sauvignon
au jus and strong horseradish ~ 23

CLAMS & CORKS

corkscrew pasta with a Shorebird
Chardonnay, garlic, and herb sauce topped
with Manila steamer clams ~ 20

STUFFED PRAWNS

jumbo prawns topped with a Dungeness
crab and Tillamook smoked white cheddar
with black pepper ~ 25

DUNGENESS CRAB CAKES

with homemade thousand island ~ 23

WILD PACIFIC SALMON

pan-seared with a *Shelter From The Storm*
lemon-herb reduction ~ 20

BACON WRAPPED PRAWNS

grilled with a pineapple horseradish glaze ~ 20

SURE AND TURE

garlic tenderloin and bacon wrapped prawns ~ 31

items on this menu may contain or be prepared near peanut and/or gluten products

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- desserts -

go ahead, they are worth it, and homemade

FROZEN CRANBERRY VELVET PIE

on an oatmeal cookie crust with a *Rapture of the Deep* cranberry sauce and Chantilly cream ~ 5

TRAIL MIX CARROT CAKE

with dried cranberries, sliced almonds, and pineapple topped with an Amaretto cream cheese frosting ~ 4

MOLTEN CHOCOLATE SOUFFLÉ

with a *Red Sky At Night* raspberry sauce and Tillamook vanilla bean ice cream ~ 7
(order when you order your entrée)

VANILLA BEAN CHEESECAKE

with a *Message In A Bottle* blackberry sauce and Chantilly cream ~ 5

FROZEN PEANUT BUTTER MUD PIE

topped with dark chocolate *ganache* and peanuts ~ 5

BLUEBERRY CRISP

fruit baked under our oatmeal crisp and crowned with Tillamook vanilla bean ice cream and lemon zest ~ 7
(order when you order your entrée)

BAKERY CASE

caramel pecan bars, truffle brownies, amaretto chunk or lavender sugar cookies, white wine, chocolate stout, or triple lemon cake, triple coconut cream or heap big blackberry pie, caramelized apple or berry tart, black bottom, triple lemon, or vampire cupcakes

- liquid refreshments -

NON-ALCOHOL

Wild Berry Lemonade ~ 2
Orange, Pineapple, Cranberry or Grapefruit Juice ~ 2
Chardonnay, Blush or Pinot Noir Grape Juice ~ 5
Iced Tazo Black or Passion Tea ~ 2
Coke, Diet Coke, Sprite, Diet Sprite, A&W Root Beer or Diet Root Beer ~ 2
Tazo Earl Grey, Refresh Mint or Zen Green Hot Tea ~ 2
Raven's Brew Three-Peckered Billy Goat or Skookum Decaf Coffee ~ 2

WINE

33 choices by the glass or bottle

BEER

Alaskan Amber Ale ~ 3
Alaskan Indian Pale Ale ~ 3
Coors or Coors Light ~ 3
Deschutes Mirror Pond Pale Ale ~ 3
Fish Tale Organic Amber Ale ~ 3
Pyramid Haywire Hefeweizen ~ 3
Pyramid Apricot Ale ~ 3
Rogue Dead Guy Ale ~ 3
Rogue Northwestern Ale 22 oz ~ 8
Rogue Chocolate Stout 22 oz ~ 8

FLOAT COCKTAILS

Ginger Snap ~ 7
Tazor ~ 7
Markham-rita ~ 7
Seismic Sea Dog ~ 7
Stiletto ~ 7
Aloha Colada ~ 8
Stop, Grope & Roll ~ 7
Tickle Me Tiki ~ 8
Purple Sow ~ 8
CosmiKaze ~ 7
Flojito ~ 7
Broken Cork Screw ~ 7

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