

Breakfast Menu

Off the Griddle

Adobe

Apple Gingerbread Griddle Cakes

Five small cakes served with applesauce and sour cream 8.

Adobe Hot Cakes

A stack of three with butter and syrup 5.

Bananas Foster French Toast

Freshly cut from a sourdough baguette, finished with bananas, brown sugar, butter and cream. Garnished with rum whipped cream and drizzled with caramel 9.

Classic French Toast

Served with butter and warm syrup 7.

Lemon-Ricotta Pancakes

Topped with our Northwest berry blend and fresh whipped cream 8.

Bacon Waffle

With honey butter, two strips of bacon and cinnamon vanilla syrup 8.

Razzle Dazzle French Toast

Filled with orange cream cheese and finished with a raspberry glaze 9.

Lighthouse Waffle

With honey butter and syrup 5.
With blueberry or strawberry topping 6.

Eggs Any Style

Two Eggs Any Style and Toast *

with Hash Browns 8.
with Hash Browns & Bacon 8.5
with Hash Browns & Sausage 8.5
with Hash Browns & Ham Steak 9.

Adobe Scramble *

Two eggs scrambled with diced ham and sautéed mushrooms served with hash browns and choice of toast 9.

Fresh Made Oatmeal

Made from scratch and served with brown sugar, raisins and milk. An old fashioned favorite that will warm you up and keep you going until lunch time 4.

Granola Yogurt Parfait

Chef's house recipe, toasted to perfection, layered with yogurt and fresh fruit. Made to order 6.

TAKE OUT ORDERS

There is a \$2 charge per entree, for all take out orders, plus tax & gratuity.

An 18% gratuity is added to parties of six or more. The City of Yachats has a 5% Food & Beverage tax, excluding alcohol beverages.

*State law requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. V 7.13

Hearty Northwest Specials

Hangtown Fry *

Four breaded fresh grilled oysters, two strips of bacon, a scrambled egg, hash browns and toast 14.

Dungeness Crab Benedict *

Crab on English Muffin with Hollandaise sauce, two poached eggs and fresh herbs served with hash browns 16.

Biscuits and Gravy *

Two eggs any style served with our house made biscuits and sausage gravy 9.

Three Meat Skillet *

Ham, sausage and bacon with diced peppers, onions, diced potatoes, cheese and your choice of eggs. Served with a side of fresh fruit 11.

Corned Beef Hash *

Griddled crisp with two eggs any style, hash browns and toast 12.

Chicken Fried Steak *

Topped with our country gravy, two eggs any style, hash browns and toast 14.

Huevos Rancheros *

Made with two fresh corn tortillas, eggs, refried beans, guacamole and pico de gallo 9.

Adobe Cheese Benedict *

Two poached eggs with ham on a a grilled English muffin finished with cheese sauce and served with hash browns 10.

Grilled Salmon and Eggs*

Wild caught salmon with two eggs any style, hash browns and toast 16.

Southwest Verde

Egg & Sausage Sandwich

On an English muffin with American cheese, grilled red onions and green chilies served with fresh fruit 9.

Specialty Omelets

Omelets are made with three fresh eggs and are served with hash browns and your choice of biscuit or toast.

Low cholesterol eggs can be substituted for additional \$1

Adobe Seafood Omelet

Oregon pink shrimp and Dungeness crab with tomatoes and green onions. Topped with Hollandaise sauce 17.

Philly Cheese Steak Omelet

With grilled onions and sweet peppers, Adobe cheese sauce and American cheese on top 10.

Western Omelet

Ham, diced peppers, tomatoes, green and red onions, Jack and cheddar cheese 10.

Ham 'n' Cheese Omelet

Diced ham with Jack and cheddar cheese 10.

Primavera Frittata

Fresh tomatoes, mushrooms, green and red onions, spinach with Jack and cheddar cheese 9.

Smoked Salmon Florentine

With sautéed mushrooms, spinach and Swiss cheese 12.

Dinner Menu

Starters

Sautéed Mushroom Caps

With fresh herbs, Marsala wine, au jus and freshly grated parmesan 14.

Baked Brie

Accompanied with fresh seasonal fruit 13.

Grilled Vegetables & Hummus

Grilled seasoned veggies served with tapenade and house made hummus garnished with pita chips 10.

Spinach Dip

Blend of spinach, artichokes and four cheeses served with toasted baguette 10.

Adobe Cheese Bread

4 Pieces of sliced sourdough bread topped with our house cheesy spread melted to a golden brown 6.

Seafood Cocktails

Served with cocktail sauce

Dungeness Crabmeat 16.

Oregon Petite Pink Shrimp 8.

Oyster Shooter 2.5*

Calamari

Kalamata olives and pepperoncini tossed in a white wine garlic and served with marinara 13.

Smoked Salmon Bruschetta

Toasted baguette with dill cream cheese, cucumber and smoked salmon 11.

Steamers*

One pound clams steamed in garlic butter basil broth served with a baguette 12.

Soups & Salads

Clam Chowder

Cup 5. Bowl 7.5

Soup du Jour

Cup 3.5 Bowl 5.

French Onion Soup

Cup 4.5 Bowl 5.5

Adobe Caesar Salad

House made dressing with grated parmesan and asiago cheese tossed in crisp romaine 10.

Tuscan Salad

Artichokes, garbanzo beans, olives, marinated onions, hearts of palm, fresh mozzarella and grape tomatoes with an herb vinaigrette 12.

Grilled Peach Salad

Mixed greens with thin sliced prosciutto, grilled peach slices, feta cheese and a balsamic glaze served with a raspberry vinaigrette 12.

Spinach Salad

Fresh baby spinach leaves, marinated onions, hard boiled eggs, sliced avocado, mushrooms, julienne bacon, and grape tomatoes tossed in a honey-bacon vinaigrette garnished with shaved parmesan 12.

Steak "n" Bleu Salad

Thin sliced beef on tossed greens, marinated red onion, sliced bacon, diced tomatoes and bleu cheese crumbles served with your choice of dressing 21.

Salad add-ons; Two Prawns 6.*

Char-broiled Chicken Breast 5.*

Grilled Salmon Filet 7.*

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Entrées

All entrees are served with your choice of a side house salad, side Caesar salad or soup du jour and fresh bread and butter.

Seafood Fettuccine *

Scallops, prawns and salmon in a white wine caper sauce with fresh herbs 24.

Shrimp Scampi Style *

Sautéed with garlic, shallots, capers, white wine, lemon juice and paprika served over fettuccine 25.

Oysters *

Rolled in fresh bread crumbs and cooked golden brown, served with basmati rice and vegetables 20.

Halibut Fish & Chips *

Served with fresh coleslaw, artichoke tartar sauce and lemon wedge 25.

Baked Adobe Crab Pot

Dungeness crab folded into fresh herbs, cream, parmesan and bread crumbs, layered with sautéed shallots, celery and mushrooms topped with bubbling cheddar cheese 25.

Bacon Wrapped Petite Filet & Prawns *

Served with vegetables and basmati rice 25.

Rib Eye Steak *

With a honey demi glace, vegetables and baked potato 28.

Broiled Chicken Breast *

Your choice of teriyaki sauce or sweet-n-smoky barbeque sauce served with basmati rice and vegetables 19.

Smoked Salmon Fettuccine

House smoked salmon in a garlic cream sauce with fettuccine topped with fresh parmesan cheese 20.

Beer Battered Prawns *

Five jumbo prawns fried to perfection in our house batter with basmati rice and vegetables 23.

Grilled Scallops *

Six scallops grilled and topped with a carrot chipotle glaze with vegetables and basmati rice 24.

Captain's Platter *

Grilled wild salmon, a beer battered prawn, scallop skewer and two grilled oysters served with basmati rice and vegetables 28.

Smoked Pork Tenderloin *

Topped with an apple pear chutney, served with vegetables and baked potato 20.

New York Peppercorn Style *

Sautéed and glazed with brandy finished with heavy cream, shallots & green peppercorns 28.

Savory Chicken Pasta *

Feta cheese, artichoke hearts and sundried tomato alfredo over fresh fettuccine with grilled chicken 19.

Veggie Cacciatore

Slow roasted vegetables with our house marinara placed over a bed of spaghetti squash 17.

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Lounge Menu

Adobe

Golden Fried Alaskan Cod*

Three deep fried pieces of cod with fries, slaw and tartar sauce 12.

Deep Fried Butterfly Shrimp*

Served with cocktail sauce, French fries and lemon wedge 10.

Salmon BLT*

Grilled salmon filet, smoked bacon, Roma tomatoes, arugula and basil mayo served on a Ciabatta roll and French fries 15.

Buffalo Hot Wings

Flash fried until crisp then tossed in our hot sauce. Served with carrots, celery sticks and blue cheese or ranch dressing 10.

Basket of Clam Strips

Served with fries, cocktail & tartar sauce 9.

New York Steak Kabobs*

Marinated and glazed with our teriyaki sauce 12.

Baked Crab Tortellini

With a shallot vermouth Gorgonzola cream sauce finished with bread crumb au gratin 14.

Southwest White Chicken Nachos

Tortilla chips with Monterey Jack cheese, salsa verde, black olives, cilantro, steamed onions and beans. Topped with a scoop of guacamole 13.

Adobe Nacho Grande Supreme

Tortilla chips with melted cheddar cheese, pico de gallo, jalapenos, black olives, onions, sour cream and guacamole 12.

Smoked Prime Rib Sandwich*

With grilled onions and Swiss Cheese served on a hoagie roll with fries 15.

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Bar Classics

Chicken Strips

Served with fries and your choice of ranch dressing or barbeque sauce 10.

Adobe Potato Skins

With hickory bacon, melted cheddar cheese and green onions accompanied with a smokey sour cream 10.

Melted Swiss & Mushroom Burger *

One third pound certified angus beef served on a ciabatta roll with a side of fries 12.
With Veggie Patty 13.

Jumbo Onion Rings

Served with our smokey sour cream dipping sauce 9.

Pizza & Breads

Meat Lovers

Pepperoni, Sausage, & Bacon 19.

Classic Cheese

Mozzarella, Asiago, Romano, Provolone & Fontina 15.

Garlic Chicken

White Sauce, Roasted Garlic, Tomatoes & Green Onions 18.

Grilled Vegetable

Zucchini, Bell Peppers, Mushrooms, Carrots, Asparagus, Arugula & Onions 17.

The Coastie

White Sauce, Dungeness Crab, Pink Shrimp, Mushrooms & Tomatoes 25.

Adobe Cheese Bread

4 Pieces of Sliced Sourdough Bread Topped with our house Cheesy Spread melted to a Golden Brown 6.

Margherita Flatbread

Grape Tomatoes, Roasted Garlic, Fresh Basil & Mozzarella 10.

Add Items To Create Your Own .50 each

FETA	ARTICHOKES
BLACK OLIVES	PEPPERONCINI
SPINACH	KALAMATA OLIVES
JALAPENO	WHOLE ROASTED GARLIC
MUSHROOMS	SUN DRIED TOMATOES
PINEAPPLE	

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