

Lunch Menu

SAFFRON SALMON



Fresh Handpicked Dungeness Crab
tangy house made cocktail sauce \$16

Fresh Oregon Pink Shrimp
tangy house made cocktail sauce \$9

Freshly Made Clam Chowder
bacon, potatoes, cream, celery, herbs, spices
cup \$5 bowl \$8.50

House Salad
mixed greens, grated carrots, seasoned toasted bread
crumbs, gorgonzola vinaigrette \$5 petite \$7 bistro

Caesar Salad
romaine lettuce, toasted bread crumbs, parmesan,
creamy garlic dressing \$5 petite \$7 bistro
add anchovies \$1.50

Baby Spinach
bacon, soy nuts, gorgonzola, granny smith apples,
sherry vinaigrette \$6 petite \$9 bistro

Chowder & Salad
cup of clam chowder paired with mixed greens or the
Caesar salad \$9 paired with the spinach salad \$10

Fish & Salad
add grilled salmon, grilled prawns or dungeness crab
to a bistro mixed greens or a bistro caesar salad \$13
bistro spinach salad \$14

Please make your server aware of food allergies.

No Cell Phones! \$2 split plate charge

18% Gratuity added to parties of five or more.

Grilled Salmon Sandwich
saffron aioli, tomato, basil, toasted roll, house
made slaw \$12
(substitute \$2 for a house salad or frites and \$3 for a
cup of clam chowder)

Crab B.L.T.
dungeness crab, bacon, lettuce, tomato, rémoulade,
toasted roll, house made slaw \$16
(substitute \$2 for a house salad or frites and \$3 for a
cup of clam chowder)

Grilled Portobello Mushroom Sandwich
gorgonzola, piquillo peppers, caramelized onion,
rémoulade, toasted bun, house made slaw \$11
(substitute \$2 for a house salad or frites and \$3 for a
cup of clam chowder)

6 oz. Grilled Strip Loin Steak Sandwich
caramelized shallots, bleu cheese butter toasted flat
bread, house made frites \$15

Michael Burger
grilled natural beef, cheddar, smoked bacon, tangy
steak sauce, toasted bun, house made frites
1/4 lb \$10 1/2 lb \$12

Grilled Natural Beef Burger
lettuce, onion and tomato, toasted bun, house made
frites 1/4 lb \$7.50 1/2 lb \$10
add cheddar, gorgonzola or caramelized shallots
\$2 each

House Made Frites
twice fried fresh shoe string potatoes, sea salt, tangy
steak sauce \$5

Lightly Dusted Calamari Sautéed in Olive Oil
garlic, lemon, red chili flakes, red cabbage, parsley
\$13

Goat Cheese Baked With Garlic
olive tapenade, fresh herbs, toasted crostini \$12

6 oz. Pan Fried Dungeness Crab & Shrimp Cake
wasabi aioli, malt vinegar reduction \$16
add frites and house made slaw to the crab
and shrimp cake \$21

Spicy Seafood Stew
mussels, prawns, halibut, dungeness crab, saffron,
tomato, vegetables \$22

Prawns Tossed with Orzo Pasta
tomato, fresh basil, garlic, olive oil \$15

Grilled Wild Salmon
horseradish cream, seasonal vegetables \$20

Chef's Choice of Fish market price

Pan Seared Strip Loin
porcini mushroom crust, olive oil, sea salt, seasonal
vegetable \$19

Saffron Salmon only uses wild salmon. When in-season,
we buy live Dungeness crab locally and pick the meat
ourselves. All of our meals are prepared fresh to order.
Consequently, food may take a bit longer to prepare.
Please sit back, relax and enjoy the view.

saffron salmon • 859 s.w. bay blvd. • newport, or 97365
541-265-8921