



STEPHANIE INN

DINING ROOM

2740 South Pacific • Cannon Beach, OR
855-704-8308 • www.stephanieinn.com
Dinner is by reservation

REGIONALLY INSPIRED SEASONAL MENU

SMALL PLATES, SOUPS & SALADS

MOREL MUSHROOM RISOTTO

Morel mushrooms, aged balsamic vinegar, parmesan cracker, truffle herb salad

SMOKED SALMON RAVIOLI

House alder smoked wild king salmon, fresh pasta, fried capers, dill butter sauce

DUNGENESS CRAB & PEA TENDRIL SALAD

Willamette Valley Verjus vinaigrette, Dungeness crab, pea crème fraîche, fried leeks

ENTREÉS

DUNGENESS CRAB CAKES

Fresh Dungeness Crab with a prawn mousse, creamy celeriac purée, roasted winter squash, white balsamic vanilla bean beurre blanc
Suggested Wine Pairing: Eyrie, Chardonnay

GARLIC CRUSTED FILET MIGNON

Oregon Country Beef tenderloin medallions, roasted fingerling potatoes, carrots, red wine bordelaise
Suggested Wine Pairing: Pete's Mountain, Cabernet Sauvignon

MARINATED RACK OF LAMB

All natural Atherton Farms lamb, Parmesan risotto, sautéed chard, Dijon reduction sauce - *Suggested Wine Pairing: Owen Roe, Syrah*

STEPHANIE INN PRE-FIXE

4 COURSE EXPERIENCE

Our Chefs will gladly assist you with any dietary needs or special requests.



The concept is casually sophisticated with your choice of an elegant prix fixe, four course meal or à la carte selections. Plan to enjoy the entirety of the evening, or choose the part that fits your style. Just know you may never forgive yourselves for passing on the desserts. The menu changes nightly and seating is by reservation only.



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