



1190 Pacific Drive • Cannon Beach, OR
844-226-2043 • www.wayfarer-restaurant.com
Serving Breakfast, Lunch & Dinner beginning at 8 am daily

The Wayfarer Restaurant & Lounge is a favorite of locals and visitors alike. It is one of the few spots in Cannon Beach to offer views of the Pacific Ocean and Haystack Rock from the restaurant and the seasonal deck. The culinary team at the Wayfarer provides Pacific Northwest cuisine utilizing fresh, local ingredients. Join us for breakfast, lunch, dinner or perhaps just to enjoy one of our decadent desserts or a glass of wine from our award winning wine list.

SOUP & SALAD

WAYFARER CLAM CHOWDER • Thick, creamy and full of sweet, tender Pacific clams, this is our classic Northwest chowder, made with bacon, potatoes and sautéed vegetables.

THE WAYFARER "WEDGE" • Our version of a timeless classic. A crisp wedge of chilled iceberg lettuce is smothered in our house-made blue cheese dressing and topped with grape tomatoes, crisp warm bacon and crumbled blue cheese – simple and so delicious.

RESERVATIONS ARE RECOMMENDED



BREAKFAST

CINNAMON ROLL FRENCH TOAST • House-made cinnamon roll sliced and dipped in an egg batter and grilled to a golden brown. Add Oregon hazelnuts and marionberry butter for an additional fee.

CRAB CAKE BENEDICT • Our fresh Dungeness crab cakes on a crisp house-made English muffin, topped with poached egg and lemon-spiked hollandaise sauce. Served with hash browns or fresh fruit.

LUNCH

BEER BATTERED FISH & CHIPS • Thick, meaty chunks of Alaskan halibut dipped in a light beer batter and deep-fried to golden brown perfection. We serve the fish Northwest style – in a fryer basket with french fries, tartar sauce and fresh lemon.

TURKEY CIABATTA STACK • Slow-roasted turkey sliced thinly and stacked with sliced sweet pickles, cranberry sauce, herb cream cheese and lettuce on a grilled, oven-fresh ciabatta roll. Served with french fries.

DINNER

PINOT NOIR SALMON • Wild Northwest salmon seared and accented with a Pinot Noir gastrique. Finished on a cedar plank and served with our custom house-blend rice and seasonal vegetables.

TOMAHAWK • A dry-aged, 22 ounce, bone-in Rib Eye steak from Gossling Farms, Washington County, OR. Grilled to your liking and topped with a Cabernet compound butter, served with our potato leek cake and seasonal vegetables.