



APPETIZERS

- OYSTERS 2 WAYS**
Plain Grilled or Palermo (spicy sicilian) style served with garlic aioli
- SALAD/AHI SALAD**
Herb encrusted and seared Ahi over mixed greens with tomato bruschetta, red onions, lemon wedges, balsamic reduction and garlic aioli
- PARMESAN CRAB CAKES**
Dungeness crab and blue crab served with garlic aioli
- STEAMER CLAMS**
(1 pound) White wine, Italian herbs, tomato, and garlic, served with crusted bread
- SEARED AHI TUNA**
Herb encrusted, seared and served over a balsamic vinegar reduction with garlic aioli
- SCALLOPS ANTICA**
Scallops sautéed in white wine, garlic, capers, tomato, onion and a hint of aioli served with warm crusted bread
- OYSTERS**
Plain Grilled or Palermo (Spicy Sicilian) Style served with garlic aioli
- ANTIPASTO PLATTER**
Cured meats, cheeses, olives, pesto and crusted bread
- BRUSCHETTA** ➡
Rustic Artisan Rosemary Bread, Fontina cheese with tomato basil topping
- RUSTIC ARTISAN ROSEMARY BREAD** ➡
With Basil Garlic Pesto sauce for dipping
- CAPRESE SALAD** ➡
Tomatoes, fresh mozzarella, fresh basil with balsamic reduction and crusted bread

SOUPS AND SALADS

- SOUPS**
Clam Chowder Florentine • Soup of the Day
- SALADS**
- HOUSE SALAD** ➡
Mixed greens, tomato, red onions, feta crumbles, and balsamic vinaigrette
- CAESAR SALAD** ➡
Chopped Romaine, Parmesan Cheese,Caesar dressing, croutons
Add Chicken Breast or Grilled Shrimp or Anchovies
- DUNGENESS CRAB CAESAR SALAD**
Chopped Romaine, Parmesan Cheese, croutons And Caesar dressing generously topped with fresh local Dungeness crab
- SPINACH SALAD** ➡
Fresh spinach, mushrooms, hard boiled egg, dried cranberries, gorgon-zola crumbles and house balsamic vinagrette dressing

LUNCH

- CHICKEN**
Served With Pasta San Marzano or House Salad
- CHICKEN MARSALA**
Braised with Marsala wine and mushrooms
- GRILLED CHICKEN BREAST**
Grilled and lightly seasoned. Served with garlic aioli
- SEAFOOD**
Served With Pasta San Marzano or House Salad
- AHI SALAD** Herb encrusted & seared Ahi over mixed greens with tomato bruschetta, red onions, lemon wedges, balsamic reduction & garlic aioli.
- PRAWNS SCAMPI** Olive oil, butter, garlic, lemon, white wine
- PARMESAN HALIBUT** Parmesan encrusted halibut topped with lobster sauce
- CRAB ENCRUSTED WILD SALMON** Grilled and served with a shrimp and caper beurre blanc sauce
- WILD ALASKAN COHO SALMON**
Salmon served with garlic aioli and fresh tomato salsa.
Either prepared grilled or Palermo Style (spicy Sicilian rub)
- GRILLED OYSTERS**
Local fresh oysters served with garlic aioli.
Either prepared lightly dusted with seasoned flour or Palermo Style (spicy Sicilian rub)

SANDWICHES

- Served with House Salad or Kettle Chips*
(Gluten Free Bun available)
- MEATBALL SANDWICH**
Three meatballs on a hoagie roll with provolone and marinara sauce
- PASTRAMI REUBEN**
Sliced pastrami, provolone and sauerkraut on grilled marbled rye with 1000 island dressing
- GRILLED AHI TUNA STEAK SANDWICH**
Herb encrusted and grilled, served medium rare on a soft ciabatta bun with garlic lime aioli
- DUNGENESS CRAB MELT**
A generous serving of crab on grilled rosemary bread topped with Tillamook White Cheddar
- PHILLY CHEESE STEAK**
Thin sliced Philly Steak with Provolone, grilled onions and mixed bell peppers on a soft ciabatta bun
- SIDES (AVAILABLE WITH ENTREES)** ➡
Side House Salad • Side Caesar Salad
Yukon Gold Mashed Potatoes • Pasta San Marzano

PASTA

- PESTO LINGUINI**
Linguine tossed in a basil garlic pesto sauce
With Chicken With Salmon
- SEAFOOD PASTA**
Scallops, shrimp, and fish tossed with a white wine Alfredo sauce and fresh garlic
- BAKED LASAGNA**
With Northwest hormone-free beef, served with our house salad
- PASTA LINGUINI ALFREDO OR MARINARA** ➡
Half Order 6 Full Order
- MANICOTTI FLORENTINE** ➡
Pasta roll filled with spinach, basil and ricotta cheese, served with a ribbon of marinara and Alfredo sauce and our house salad
- SPAGHETTI & MEAT BALLS**
Savory Italian meat balls with marinara sauce

ARTISAN BURGERS

- OREGON HARVEST BURGER** Chez Marie Gluten free patty made with organic rice, grains and vegetables with lettuce, tomato, and onion on a european bun with garlic aioli, Tillamook white cheddar or provolone cheese additional charge
- TIM'S PARMESAN CHICKEN BURGER** Grilled parmesan chicken breast with Provolone cheese and Caesar saladCoops Hot stuff Burger Jalapeños, grilled onion, tomato, lettuce, fresh mozzarella and garlic aioli
- 1/2 POUND**
Northwest hormone-free 0% Chuck patty on a European bun. Served with House Salad or Kettle Chips (Gluten Free Bun available)
- GUACAMOLE BURGER**
Fresh guacamole,hickory smoked bacon & provolone
- 1285 BURGER**
BBQ sauce, smoked gouda, grilled onion
- AMERICANO BURGER**
Our own classic, lettuce,tomato, onion and garlic aioli
Add Tillamook White Cheddar or Provolone Cheese
- PESTO BURGER** Provolone, grilled onions and mixed bell peppers with basil pesto
- COOP'S HOT STUFF BURGER**
Jalapeños, grilled onion, tomato, lettuce, “Fresh Mozzarella” and chipotle aioli

MORE BURGERS

- Served with House Salad or Kettle Chips*
- OREGON HARVEST BURGER** ➡
Chez Marie Gluten Free patty made with organic rice, grains and vegetables. Served with lettuce, tomato, onion on a European bun with garlic aioli Tillamook White Cheddar or Provolone Cheese
- TIM'S PARMESAN CHICKEN BURGER**
Grilled parmesan chicken breast with Provolone cheese and Caesar salad

DINNER

WEDNESDAY'S PRIME RIB DINNER NIGHT

The best dinner deal in Old Town. We serve prime hormone free beef!

HOUSE SPECIALS

- CIOPPINO**
Scallops, shrimp, crab and fish in a rich tomato broth San Francisco style, served with warm crusted bread
- HERB ENCRUSTED HALIBUT**
Grilled and served with shrimp, capers, dill and cream, served with Yukon Gold mashed potatoes and house salad

SEAFOOD

- Served With Pasta San Marzano or House Salad*
- PARMESAN HALIBUT**
Parmesan encrusted halibut topped with lobster sauce
- PRAWNS SCAMPI**
Olive oil, butter, garlic, lemon, white wine
- CRAB ENCRUSTED WILD COHO SALMON WITH SHRIMP**
Grilled and served with a shrimp and caper beurre blanc sauce
- WILD ALASKAN COHO SALMON** - 2 Ways
Served with garlic aioli, and fresh tomato salsa. Either prepared grilled or Palermo Style (spicy Sicilian rub)
- GRILLED OYSTERS**
Local fresh oysters served with garlic aioli.
Either prepared lightly dusted with seasoned flour or Palermo Style (spicy Sicilian rub)

LAMB ~ BEEF

- Lamb and Steaks served with Pasta San Marzano or Yukon Mashed Potatoes and House Salad*
- LAMB SHANK**
Osso Bucco style, braised in red wine,mushrooms, and tomatoes

SIRLOIN STEAK

- 6oz Northwest Choice Beef Center Cut
Add Grilled Mushrooms and Onions
- CULOTTE STEAK**
8oz Northwest Aged Beef, lean and tender
Add Grilled Mushrooms and Onions
- GUACAMOLE BURGER**
1/2 pound Northwest hormone-free 0% Chuck Patty with fresh guacamole,hickory smoked bacon and provolone
- 1285 BURGER**
1/2 pound Northwest hormone-free 0% Chuck Patty with BBQ sauce, smoked gouda, grilled onion and salsa fresca (Gluten Free Bun add 1)

PASTA

- Served with our Fresh Baked Artisan Rosemary Bread*
- CRAB STUFFED RAVIOLI**
Topped with creamy lobster sauce and served with our house salad
- PORTOBELLO MUSHROOM RAVIOLI** ➡
Topped with mushroom alfredo sauce and served with our house salad 1
- CHICKEN PARMIGIANO**
Parmesan encrusted chicken breast served with marinara cream sauce over linguini pasta and our house salad
- SEAFOOD PASTA**
Scallops, shrimp, and fish tossed with white wine and fresh garlic
- SEAFOOD CANNELLONI**
Scallops, shrimp, crab meat in a pasta roll with white and red sauce and house salad
- PESTO LINGUINI**
Linguin tossed in basil garlic pesto sauce
With choice of: Chicken Salmon Scallops
- BAKED LASAGNA**
With Northwest hormone-free beef, served with our house salad
- MANICOTTI FLORENTINE** ➡
Pasta roll filled with spinach, basil and ricotta cheese, served with a ribbon of marinara and Alfredo sauce and our house salad
- SPAGHETTI & MEAT BALLS**
Savory Italian meat balls with marinara sauce

SIDES (AVAILABLE WITH ENTREES)

Side House Salad • Side Caesar Salad • Pasta San Marzano • Yukon Gold Mashed Potatoes

PIZZA

*Exquisite handmade pizza.
Medium-sized, just right for two people.
(Gluten-free crust available on medium size only)
Personal Size Pizza is Available for
Add a House Side Salad for with any Pizza*

MEAT LOVERS

- Red or white sauce, pepperoni, Italian sausage, salami, linguica, mozzarella and parmesan
- THREE CHEESE** ➡
Red or white sauce, mozzarella, provolone and parmesan cheeses
- VEGGIE-VEGGIE** ➡
Red or white sauce, artichoke hearts, onions, zucchini, tomato, spinach, mushroom and fresh basil
- HAWAIIAN LUAU**
Red sauce, Canadian bacon, pineapple, mozzarella, Parmesan and diced tomato
- GREEK** ➡
Pesto, spinach, artichoke hearts, tomato, onion, mixed bell peppers, olives and feta cheese
- MARGHERITA RUSTICA** ➡
Extra virgin olive oil, fresh mozzarella, parmesan, tomato and fresh basil
- TWELVE 85 SPECIAL**
Barbeque sauce, chicken, smoked gouda, onion and diced tomato
- SMOKIN' SEAFOOD**
Red or white sauce, smoked oysters, anchovies, smoked gouda, artichoke hearts and diced tomato
- CHICKEN, GARLIC & ARTICHOKE HEARTS**
White sauce, grilled garlic chicken, red onions, artichoke hearts and Fontina cheese
- MUSHROOM AND SAUSAGE**
Red or white sauce, sweet local Italian sausage and fresh mushrooms
- PEPPERONI AND CHEESE**
Red sauce, pepperoni and mozzarella
- DESSERTS

Please ask your server about today's special

➡ = VEGETARIAN

www.1285restobar.com

Reservations & Take-out (541) 902-8338
1285 Bay Street in Old Town Florence

Hours: Open every day at 11:00am to Close
Happy Hour: Monday-Friday 3:00pm to 5:00pm
Dinner Begins at 4:00pm