

1285

RESTOBAR

PIZZA PASTA SEAFOOD

APPETIZERS

OYSTERS 2 WAYS
Plain Grilled or Palermo (spicy sicilian) style served with 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 and seared and served over a balsamic vinegar reduction with garlic aoli

SCALLOPS ANTICA
Scallops sautéed in white wine, garlic, capers, tomato, onion and a hint of basil 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, gorgonzola crumbles and house balsamic vinagrette dressing

AHI SALAD
Herb encrusted and seared Ahi over mixed greens with tomato bruschetta, red onions, lemon wedges, balsamic reduction and garlic aioli

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

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

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

HOT STUFF BURGER Jalapenos, grilled onion, tomato, lettuce, “Fresh Mozzarella” and Chipotle aioli

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)

PARMESAN CRUSTED TROUT
Boneless Trout filet crusted with parmesan served with drawn butter

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

NEW YORK STEAK
12 oz Northwest Aged Beef seasoned to perfection, grilled mushrooms and onions additional charge

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: Monday-Sunday at 11:00am to Close
Happy Hour: Monday-Friday 3:00pm to 5:00pm
Dinner Begins at 4:00pm

