

1285



RESTO BAR

PIZZA PASTA SEAFOOD

APPETIZERS

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 aioli

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 vinaigrette 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

COHO WITH SHRIMP

CRAB ENCRUSTED WILD SALMON

Grilled and served with a shrimp and caper beurre blanc sauce

WILD ALASKAN COHO SALMON - 2 WAYS

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

PARMESAN CHICKEN BURGER Grilled parmesan chicken breast with Provolone cheese and Caesar salad Coops 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

COOP'S 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

Linguini 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

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

HOMEMADE CALZONES AVAILABLE

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

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