

ONA

RESTAURANT
& LOUNGE

ONARESTAURANT.COM

Easter
2017



SPECIALS

Mixed Fresh Fruit

chocolate ganache 8

OnaCeviche*

*wild prawns, dungeness crab, albacore tuna, scallop,
bay shrimp, crispy tortilla, avocado 18*

French Toast

*artisan bread with heavy cream, nutmeg and caramel,
served with fresh whipped cream and berries 9.5*

Oregon Dungeness Crab Cake Benedict

*vine ripened tomato, smashed roasted potatoes,
one crab cake 15*

Flat Iron Steak and Eggs*

*mushroom gravy, grilled potatoes,
& sourdough toast 16*

Veggie Omelette

*fresh seasonal veggies with
grilled potatoes & sourdough toast 10.5
add Oregon hazelnut pesto 2 add avocado 2*

Fire Roasted

Anderson Farm Leg of Lamb and Eggs

*hash browns or smashed roasted potatoes
& sourdough toast 17*

Oregon Dungeness Crab Omelet

*alder smoked pepper bacon, avocado, crème fraîche,
grilled potatoes & sourdough toast 18*

Hangtown Fry

*Yaquina Bay oysters, smoked pepper bacon, baby
spinach, sweet onion, & Pecorino Romano cheese with
soft scrambled eggs, smashed roasted potatoes
& sourdough toast 17*

The Easter Basket

*wild Mexican prawns, weather-vane scallop, flat iron
steak, hollandaise, two eggs, smashed roasted potatoes
& sourdough toast 25*

LUNCH

Halibut Fish and Chips

*tempura-style IPA batter,
capered remoulade, Asian slaw & fries* 19

House-Made Ramen

chashu pork, sesame, scallions 18

Oregon Dungeness Crab & Bay Shrimp Melt

*open face on artisan sourdough with
Tillamook medium cheddar
& vine ripened tomato.
caesar, fries or Asian slaw* 15

3 Meatloaf Sandwich

*grass fed, grass finished McK Ranch beef,
Sudan Farm lamb, and Carlton Farm pork,
caesar, fries or Asian slaw* 11

Grilled Cheese & Tomato Bisque

*artisan sourdough, Tillamook Reserve extra
sharp white cheddar* 12
add pesto to your sandwich 2
with Oregon dungeness crab 5

SALADS

Ona Caesar

7 / 14 add Oregon dungeness crab 10
add grilled Draper Valley chicken 7

Ona Dungeness Crab Salad

*crispy noodles, Nappa cabbage, roasted
peanuts, parsnip frites, apricot vinaigrette* 25

Razor Clam Salad

*oyster mushroom, pickled vegetables,
hazelnuts, tamari vinaigrette* 18

It's All About the Beet Salad

*River's Edge chèvre, arugula, candied walnut,
pickled fennel, roasted shallot vinaigrette,
balsamic gastrique* 8 / 15

SOUP

Served with
Portland French Bakery Sourdough

Manila Clam Chowder

*house-shucked Manila clams,
alder smoked pepper bacon, cream
cup* 6 • *bowl* 10

Tomato Bisque

cup 5 • *bowl* 8.5
add Oregon dungeness crab 5

FOR THE TABLE

Oregon Dungeness Crab Cake

capered remoulade 12

Oregon Dungeness Crab Dip

 12.5

Yaquina Bay Oyster Shooters*

one 3 • *three* 8 • *six* 15

Manila Clams

grape tomato, dry vermouth, garlic, butter
17.5

5 Grilled Wild Mexican Prawns

seaweed salad, Asian slaw 17

Crispy Calamari

spicy cocktail sauce, capered remoulade 12.5

Crispy Peking Duck Leg Confit

atsara, fried mantou 15

Czech Cauliflower & Mushrooms

smoky paprika, tahini sauce 8

Oregon Hazelnut Pesto

artisan sourdough 7

COCKTAILS

Ona Bubbles

*Scharffenberger brut bubbly
with house infused apricot brandy* 11

Bloody Mary

*Smirnoff vodka, spicy or not
with groceries* 10

Mimosa

Korbel bubbly & organic orange juice 9

Kramer "Celebrate"

sparkling Muller-Thurgau 11

*Consuming raw or undercooked meats, poultry, seafood or eggs
may increase your risk of food-borne illness.

18% gratuity will be added to parties of six or more.

Ona complies with the 5%
City of Yachats Food and Beverage Tax