



Eat Up the View

Perched over the Columbia River on Pier 11 in Astoria, nearly every seat at John Jacob's Waterfront Grill provides views of the active waterfront. Just outside the 15-foot-high windows, sea lions and harbor seals cavort and splash in the river. Freighters pass by and seagulls dance in the wind. Amid this theatrical display, diners can choose from an array of Northwest-inspired cuisine by chef Sean Borst. "We offer a fresh Northwest grill concept and local foods - as fresh and local as possible," says chef Borst. Menus change with the seasons to ensure the freshest possible produce, seafood and meats. A sampling of dinner items includes cashew encrusted salmon served with mango orange coulis (pictured above), lamb shank with root vegetables and Pacific cioppino with halibut, mussels, clams, prawns and scallops served with crostini. There is a nice variety of pastas and steak dishes to round out the menu. Reasonably priced sandwiches include John's Dip served with horseradish and wine au jus, an Oregon blue cheese burger and a Dungeness crab melt. A variety of salads and desserts are other popular items. Manager Mike Willock emphasized the restaurant's focus on striving for excellence with customer service. The new restaurant opened in December 2006, and ever since, the food and staff have received rave reviews by locals and visitors alike. *John Jacob's is open for lunch, dinner and brunch on weekends and is located at 77 11th St in Astoria, (503) 325-2798. - Cyndi Mudge*



Food Notes

The new **Bridgewater Bistro** on the riverfront in Astoria is now open for lunch and dinner. Owners, Tony and Ann Kischner, who also own the Shoalwater Restaurant in Seaview, Washington, have designed the bistro in an entirely different style from the Shoalwater, with marvelous results. The restaurant is simple, yet elegant, with an open floor plan that flows easily from one area to another and tall windows opening to the deck and river. The Kischners brought executive chef "Red" Pelletier to oversee the new kitchen as well as directing kitchen operations at the Shoalwater with new chef Walt Fowler. The Bridgewater Bistro's menu includes nibbles and small plates



as well as entrees with house-made bread and seasonal accompaniments. Several of the entrees may be offered as a full serving or café-size. Another new feature is the prix fixe four-course meal that includes a small bite, a cup of soup or side salad, an entrée and dessert, all for \$45. Tony's forte is wine, and, in addition to their extensive wine list, they are offering red and white wine flights, either alone or paired with small bites, as well as Northwest brews with or without the bites. Children have their own menu with small tyke bites and small meals and sandwiches. Some things you may notice on their menu are the inclusion of organic free-trade coffees and teas and the use of trans-fat free cooking oils. Contrary to early advertising, the Bridgewater Bistro will not be open Sundays. They will be open Tuesday through Saturday, 11am to 4pm for lunch and 5-9pm for dinner Tuesday through Thursday and