



SEATTLE RESTAURANT WEEK

TWO COURSE LUNCH MENU \$20 PER PERSON

STARTER

choose one

French Onion Soup

baguette, gruyere cheese

Ahi Tuna Poké

soy, bell pepper, tomato, cucumber, lime
cilantro, scallion, frisée salad

Fried Calamari

garlic, lemon, remoulade

ENTRÉES

choose one

Wild Alaskan Cod & Chips

scuttlebutt beer-battered cod, tartar sauce, lemon

The Indigo Burger

1/2 lb. wagyu burger, crispy char siu pork belly
tillamook cheddar grilled onions, garlic aioli

Braised Short Rib Dip

totem roll, caramelized onion, smoked provolone, au jus

Open Faced Meatloaf Sandwich

rustic sourdough bread, garlic mashed potatoes, gravy, pickled shallot

Cobb Salad

grilled chicken, hard-boiled egg, heirloom tomato, avocado
smoked pork belly, capers, tarragon blue cheese dressing

Tax/Gratuity is not included. Cannot be combined with other promotions or discounts.
We are proud partners of Smart Catch by James Beard Foundation. Smart Catch is an educational sustainable seafood program created by chefs for chefs with the purpose of increasing the sustainability of the seafood supply chain. *Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of food borne illness.