



Seattle Restaurant Week

Dinner 3 courses for \$35

APPETIZERS

CHOOSE ONE

Caesar Salad, Asiago, croutons & fresh lemon.

House Mixed Greens Salad, Seasonal mixed greens, tomato, cucumber & croutons.
Choice of dressing.

Sambal Shrimp, Quickly fried in togarashi flour & tossed with sweet-spicy red chili sauce
& napa slaw.

Bowl of Seafood Bisque, Sweet red crab, bay shrimp & cod in a rich seafood stock sherry
cream reduction.

BBQ Chicken, Smoked Mozzarella & Gouda Quesadilla

Red onion & cilantro, BBQ-ranch sauce & fresh salsa rojo.

ENTREES

CHOOSE ONE

Pit Roasted Salmon with Fried Caper Beurre Blanc, Fresh hand cut fillet cold smoked &
grilled over applewood. Garlic mashers & fresh veggies.

Oven Roasted Stuffed Prawns, Spinach & shrimp stuffing, beurre blanc, garlic mashers
& fresh veggies.

Flat Iron Steak & Grilled Garlic Prawns, Ancho chili-coffee rub, Chimichurri &
creamy roasted chili polenta. (gf)

Coconut-Green Curry with Ginger-Jasmine Rice, Stir fried Asian veggies, spicy coconut curry
sauce, mango & peanuts. Your choice of prawns, chicken or tofu. (gf)

Kogi Short Rib & Egg Stack, Braised Kalbi short rib, kimchi fried rice cake & sunny side eggs.

Seafood Fettuccine, Parmesan-Basil sauce, prawns, scallops, bay shrimp, salmon,
cod & roasted red pepper.

DESSERTS

CHOOSE ONE

Caramel Apple Tart

Key Lime Pie

Almond Joy Sundae

No substitutions. Not available with Passport, Coupons or any other discount program.