



Seattle Restaurant Week

Lunch 2 courses for \$20

PICK 2 COURSES

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.

Cup 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

Grilled Salmon with Toasted Hazelnut Butter, Fresh hand cut fillet. Garlic mashers
& fresh veggies. (gf)

Fish & Chips, Beer Battered True Cod, roasted onion tartar, slaw & fries.

Applewood Smoked Chicken & Fruit Salad, Seasonal mixed greens, grapes, strawberries,
Gruyere', candied walnuts & honey-Dijon dressing. (gf)

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

Grilled Chicken Club, Lemon-thyme chicken, Tillamook cheddar, bacon, mixed greens,
tomato & garlic-Dijon mayo with fries.

DESSERTS

CHOOSE ONE

Caramel Apple Tart

Key Lime Pie

Almond Joy Sundae

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