

**SEATTLE RESTAURANT WEEK**  
**\$35 THREE COURSE DINNER MENU**

**CHOICE OF BEVERAGE**

BUD LIGHT DRAFT, COORS LIGHT BOTTLE or SODA  
UPGRADE TO MAKERS MARK OLD FASHIONED +\$8

**COURSE 1 - CHOICE OF SALAD**

CAESAR – Chopped romaine hearts, shaved parmesan and croutons. Served with Caesar dressing and a lemon wedge.

ITALIAN HOUSE – Chopped Iceberg lettuce, red onions, black olives, tomatoes and croutons. Served with red wine vinaigrette dressing.

WEDGE – Iceberg lettuce, crispy bacon and tomatoes. Topped with blue cheese dressing.

**COURSE 2**

SMALL GARLIC BREAD WITH MARINARA

**& CHOICE OF ENTRÉE**

SMALL SPAGHETTI & MEATBALL – Spaghetti pasta topped with marinara sauce and house made meatballs.

LARGE SPAGHETTI MARINARA – Spaghetti pasta topped with house made marinara.

FETTUCCINE ALFREDO – Fettuccine pasta with garlic and shallots in a white wine cream sauce and parmesan.

**COURSE 3 - CHOICE OF DESSERT**

TIRAMISU – Frangelico tiramisu cream layered between espresso soaked lady fingers and dusted with cocoa powder.

RUM BREAD PUDDING – House made bread pudding stuffed with rum infused custard. Drizzled with caramel sauce and topped with whipped cream.