

Beardslee Public House

Seattle Restaurant Week – 3 Course Menu



A GIFT FROM THE CHEF

Warm Soft Brewing Grain Pretzel, Smoked Gouda Sauce

STARTER

Choose one

Greek Quinoa Salad: Cucumber, Tomato, Bell Peppers, Artichoke, Kalamata, Pepperoncini, Oregano-Lemon Red Wine Vinaigrette

Caesar Salad: Garlic Pretzel Croutons

Chicken Tortilla Soup: Roasted Chicken, Fresh Tomatillo, Cilantro, Roasted Corn, Avocado and Corn Tortilla Strips

ENTRÉE

Choose one

Red Wine Marinated Sirloin Steak with House Cut Fries and Roasted Garlic Aioli

Two Piece Halibut Fish and Chips with Tartar Sauce

Lemon Caper Chicken With Herbed Risotto Cake and Oven Roasted Brussels Sprouts

Veggie Burger with Pickled Onions, Lettuce, Tomato, Garlic Aioli, House Potato Bun, House Cut Fries

DESSERT

Choose one

Pineapple Upside Down Cheesecake

Crème Brulee Trio: Madagascar Vanilla, Bourbon Butterscotch, Chocolate

Valrhona Chocolate Chip Cast Iron Cookie & Vanilla Ice Cream

\$35 Per Person In House

\$45 Per Person – Curbside Pickup and Delivery