

# SEATTLE RESTAURANT WE



## THREE FOR \$35

Each 3-course dinner includes your choice of starter, entree and dessert.  
Sunday - Thursday nights.

### STARTERS

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#### Hawaiian Ahi Nachos\*

Traditional Hawaiian poke served on homemade taro chips with wasabi aioli.

#### Anthony's Award-Winning Clam Chowder

#### Classic Caesar Salad

### ENTREES

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#### Fresh Columbia River Steelhead

Chargrilled and finished with roasted apple-ginger butter.  
Served with seasonal vegetables.

#### Double R Ranch Signature Top Sirloin\*

Chargrilled to your liking and served with a champ potatoes.

#### Alaska Black Cod

Ginger-miso glazed and cashew crusted over crispy slaw, almond  
basmati rice pilaf and seasonal vegetables.

### DESSERTS

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#### Baileys Irish Cream Chocolate Mousse

Made with organic Fran's dark chocolate.

\*May be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.

 We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.