



## Seattle Restaurant Week

April 1st-April 31st

**3 courses for \$35**

### APPETIZERS

CHOOSE ONE

**Classic Caesar Salad**, house made dressing, croutons, fresh parmesan and lemon.

**House Mixed Greens Salad**, Seasonal mixed wild greens, choice of basil vinaigrette, honey Dijon or blue cheesedressing.

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

**Bowl of Arnie's Clam Chowder**, Our classic recipe of clams, potatoes, bacon and cream.

**Bay Shrimp Cocktail**, Sweet bay shrimp, zesty housemade cocktail sauce and lemon.

### ENTREES

CHOOSE ONE

**Pit Roasted Salmon with Lemon Caper Beurre Blanc**, Fresh hand cut fillet cold smoked & grilled, served with lemon caper beurre blanc, Garlic mashers & fresh veggies.

**Cashew Crusted Alaskan True Cod**, fillet breaded with cashews, lemon and Japanese breadcrumbs. Served with roasted onion tartar sauce, rice & fresh veggies.

**Flame Grilled Top Sirloin Steak**, 8 ounce top sirloin grilled to your preference. Served with a baked potato and fresh vegetable. (gf)

**Chicken Parmesan**, herb-Panko breaded and pan seared. Parmesan cream linguine and marinara.

**Seafood Fettuccine**, clams, mussels, prawns, fresh fish and pasta in a parmesan garlic cream sauce .

### DESSERTS

CHOOSE ONE

**Mixed Berry Cobbler**

**Key Lime Pie**

**Almond Joy Sundae**

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