



Seattle Restaurant Week

April 1st– April 31st

2 courses for \$20

PICK 2 COURSES

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 cheese dressing.

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

Cup 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.

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

Crab and Bay Shrimp Melt, Crab, artichokes, and parmesan with bay shrimp, tomato and cheddar on sourdough. Served with fries.

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

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

DESSERTS

CHOOSE ONE

Mixed Berry Cobbler

Key Lime Pie

Almond Joy Sundae

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