

SHARPS ROASTHOUSE

SEATTLE RESTAURANT WEEK

DINNER MENU

SERVED AFTER 3PM

\$35 Per Person

DRINK

Scratch Manhattan

or

14 oz Draught Beer of Your Choice

or

Non-Alcoholic Beverage of Choice

APPETIZER

Applewood Smoked Pulled Pork Fries

Hand-Cut-Today Fries, Caramelized Onions, Scratch 4 Cheese Sauce

or

Little Sharp's Signature Salad

Romaine, Tarragon Balsamic, East Wenatchee Red Apple, Pickled Figs, Rogue River Blue Cheese,
Sugar-Roasted Black Walnuts

MAIN COURSE

Billionaire's Bacon and Hass Avocado Smoked Prime Hamburg

Prime Marbled Beef, Candied Black-Peppercorn Bacon, Cellar Aged Provolone, Shred Lettuce,
Beefsteak Tomato, Purple Onion, Mayo, Fresh Sliced Avocado

or

Applewood Smoked Pork BBQ Mac and Cheese

12-Hour Pulled Pork, Sherried Onions, Creamy 4 Cheeses, Fried Onion Strings

or

Spit Roasted Mary's Organic 1/2 Chicken

Our Signature Rotisserie Chicken, Crushed Sour Cream Yukon Golds, 24 Hour Stock Pot Gravy,
Citrus Parmesean Broccoli

DESSERT

Bossbourbon® Vanilla Custard

No substitutions

4% cooks commission: 100% goes to our extraordinary culinarians