



**JETTY**  
BAR & GRILLE

## SEATTLE RESTAURANT WEEK

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**DINNER MENU**  
**\$35 PER PERSON**

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### *Choose One*

#### **Truffle Mushroom Risotto**

Arborio rice, wild mushrooms, mascarpone, lemon, fines herbes  
parmesan

#### **Braised Shortrib**

couscous, butternut, carrots, pearl onion

#### **Grilled Bone-in Pork Chop**

spaetzle, roasted brussels, roasted mushrooms

#### **Roasted Beet Salad**

candied walnuts, salmon lox, blue cheese, pickled green beans, dill  
rye croutons, mizuna mustard, sherry vinaigrette

**Included with any item a glass of Vandori Pinot Gris,  
Merf Cabernet or Draft Beer.**

Tax and gratuity is not included. Cannot be combined with other promotions or discounts.  
We are proud partners of Smart Catch by James Beard Foundation. Smart Catch is an educational sustainable seafood program created by chefs for chefs with the purpose of increasing the sustainability of the seafood supply chain. Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of food borne illness.