

Beardslee Public House
Seattle Restaurant Week – 3 Course Menu
\$35 In House/\$45 Curbside
Available Sunday-Thursday from 10/24 to 11/6/2021



A GIFT FROM THE CHEF

Warm Soft Brewing Grain Pretzel, Smoked Gouda Sauce

STARTER

Choose one

Kale Salad: Red Cabbage, Kale, Carrot, Bermuda Onion, Sunflower, Flax, Hemp and Pumpkin Seeds, Whole Mustard Vinaigrette

Caesar Salad: Garlic Pretzel Croutons

Chicken Tortilla Soup: Roasted Chicken, Fresh Tomatillo, Cilantro, Roasted Corn, Avocado and Corn Tortilla Strips

ENTRÉE

Choose one

1/3 Pound USDA Prime Burger with Cheddar, Green Lettuce, Tomato, Beardslee Burger Spread and House Cut Fries

Two Piece Halibut Fish and Chips with Tartar Sauce

Lemon Caper Chicken With Herbed Risotto Cake and Oven Roasted Brussels Sprouts

Veggie Burger with Pickled Onions, Lettuce, Tomato, Garlic Aioli, House Potato Bun, House Cut Fries

DESSERT

Choose one

White Chocolate Pumpkin Cheesecake

Crème Brulee Trio: Madagascar Vanilla, Bourbon Butterscotch, Chocolate

Valrhona Chocolate Chip Cast Iron Cookie & Vanilla Ice Cream