

SEATTLE RESTAURANT WEEK

OCTOBER 24 - NOVEMBER 6 • AVAILABLE SUNDAY-THURSDAY

3 FOR \$35

Please enjoy your choice of starter, entree and dessert.

STARTERS

Classic Caesar Salad

Anthony's Clam Chowder

New England style clam chowder potatoes & bacon

Tropical Nachos*

*Oregon Shrimp, toasted macadamia nuts,
pineapple-mango salsa & creamy sesame dressing*

ENTREES

Chargrilled Fresh Columbia River Steelhead

*Roasted apple-ginger butter, almond basmati rice pilaf
& seasonal vegetables*

Snake River Farms Wagyu Top Sirloin* GF

Grilled to your liking, champ potatoes & seasonal vegetables

Wild Shrimp Marinara

*Wild Patagonia pink shrimp, caramelized garlic, fresh basil marinara
on angel hair pasta*

DESSERTS

Baileys Irish Cream Chocolate Mousse

Made with organic Fran's dark chocolate

Petite Fire Roasted Apple Bread Pudding

*Maker's Mark caramel sauce, fire roasted apples, candied pecans
& vanilla ice cream*

*May be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.

GF We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.