

SEATTLE RESTAURANT WEEK
OCTOBER 24 – NOVEMBER 6,
2021

\$35
EACH

DINNER @

WILD MOUNTAIN CAFE

DEVIL GOES DOWN TO GEORGIA

Devil's Rib Platter – Something wicked this way comes! Mouthwatering Pork ribs slathered in our homemade BBQ sauce. Gets roasted garlic mashed potatoes and a side o' bacon-sautéed spinach!

Pick your appetizer:

Aglio Ooglio: Whole garlic cloves roasted in olive oil, sprinkled with chili pepper flakes and served with fresh rosemary-herbed goat cheese and grilled organic country bread

Hot Dates: Organic dates woven on a skewer with bacon then grilled to warm. Served with our homemade bleu cheese & roasted garlic spread, red grapes, candied pecans and grilled organic country bread

Pick your dessert:

Red Velvet Cake OR Seasonal Dessert

VOODOO-RIFIC

A FEAST FOR FALL WITH A COCKTAIL!

VooDoo Catfish- Pan-fried catfish smothered in spicy shrimp etouffé, served on a bed of rice with a side o' bacon sautéed spinach !

Pick your appetizer:

House salad: with romaine, pickled red onion, tomato & cucumber with your choice of dressing (Bleu cheese, Balsamic, Cilantro-Lime or Creamy Herb

Cup of Soup: seasonally made soup that comes with a piece of grilled organic country bread.

Comes with your choice of an Apple Cider Mimosa -OR- a Cinnamon Maple Whiskey Sour!