

Experience  
**SEATTLE**  
RESTAURANT WEEK

APRIL 3 - 16 • 3 COURSES \$65 Per Person

**Add on a “pre-course” \$7**

**Warm Crab and Lobster Dip** Chevre, capers, warm Macrina potato baguette, fresh chives

**Prawn Cocktail** Spicy cocktail sauce, classic Louie dressing

**Kung Pao Calamari** Flash-fried vegetables, roasted peanuts, sweet & spicy sauce

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1<sup>ST</sup> COURSE

**House Caesar Salad**

Crisp Romaine, house-made dressing, Parmesan cheese

**Lobster Bisque**

Rich tomato cream, tobiko, chives, herb croutons

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2<sup>ND</sup> COURSE

**Salmon Oscar**

Grilled, crab, béarnaise, market fresh vegetables

**Herb Crusted Prime Rib & Prawns**

Yukon Gold mashed potatoes, grilled asparagus, horseradish crème fraiche, house-made au jus

**Crab Stuffed Prawns**

Oven roasted, lobster infused fregola, curried tomatoes & roasted mushrooms, Bearnaise, herb aioli

**Roasted All Natural Free-Range Chicken**

Grilled asparagus, Yukon Gold mashed potatoes

**Add-On Sides \$8**

**Roasted Garlic Mushrooms** | **Char Grilled Asparagus & Bearnaise** | **Beecher's Mac & Cheese**

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3<sup>RD</sup> COURSE

**Crème Brûlé Trio**

Chocolate, Strawberry & Vanilla

**Molten Chocolate Cake**

**PALISADE**<sup>TM</sup>