

OCTOBER 26TH—NOVEMBER 8TH

dinner

THREE COURSES FOR \$50

SEATTLE RESTAURANT WE K

starters

AHI CRISPY RICE•

spicy yellowfin tuna, crispy sushi rice, ginger soy reduction, wasabi ginger

SEASONAL HARVEST SALAD*

SIMPLY THE BEST CALAMARI

sliced jalapeño and jalapeño lime aioli

SEAFOOD CHOWDER

corn, fennel, smoked bacon, dry sherry

entrees

GRILLED RIBEYE•

premium pasture raised Angus beef, 28 day aged, WildFin steak seasoning, garlic herb roasted marble potatoes, seasonal vegetables

SEARED AHI SALAD*•

wild line caught sesame crusted yellowfin, wasabi ginger dressing, arugula, red onion, radish, edamame, daikon sprouts, macadamia nuts, bean sprouts, wontons and cilantro

SHRIMP & GRITS•

all natural Pacific white prawns, andouille sausage, tomato, Blonde ale, smoked Gouda and chipotle grits, sunny side up egg

SIMPLY GRILLED SALMON•

lemon garlic vermouth butter, garlic and herb marble potatoes, seasonal vegetables, baby tomatoes, avocado lime verde

desserts

BUTTERSCOTCH PUDDING BRÛLÉE*

butterscotch custard, caramel whipped cream, brittle
gluten free

DONUTS

maple bourbon sauce, cinnamon anise sugar

COCONUT CREAM PIE*

chocolate coated flaky pie crust, coconut custard, macadamia nut caramel sauce, coconut Chantilly cream

**contains nuts or nut products*

• notice: contains or may contain raw or uncooked ingredients consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized juice may increase your risk of foodborne illnesses — eat smart at WildFin!