

APRIL 19<sup>TH</sup> - MAY 2<sup>ND</sup>

# 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 SPRING HARVEST SALAD

#### SIMPLY THE BEST CALAMARI

sliced jalapeño and jalapeño lime aioli

#### NORTHWEST SEAFOOD CHOWDER

corn, fennel, smoked bacon, dry sherry

### entrees

#### 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 SEASONAL SALMON•

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

*gluten free*

#### GRILLED RIBEYE•

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

### desserts

#### COCONUT CREAM PIE\*

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

#### DONUTS

maple bourbon sauce, cinnamon anise sugar

#### BUTTERSCOTCH PUDDING BRÛLÉE\*

butterscotch custard, caramel rum whipped cream, brittle

*gluten free*

*\*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.*

*\*CONTAINS NUTS OR NUT PRODUCTS*