

APRIL 19TH - MAY 2ND

lunch

\$35

one entree & one
appetizer or dessert

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

BEEF CLUB

thin shaved Open Prairie beef, horseradish mayo, fried pickled
red onions, white cheddar, bacon, marinated tomato, rye bread

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*