

Seattle Restaurant Week

2 courses for \$35 - or - 3 courses for \$50

Sunday - Thursday

APPETIZERS

CHOOSE ONE

Bowl of Seafood Bisque, *Sweet red crab, bay shrimp & cod in a rich seafood stock sherry cream reduction.*

Mixed Pepper Calamari, *Roasted garlic-lemon aioli.*

Ginger Chicken Lettuce Wraps, *Wok seared chicken, braised shiitake mushrooms & water chestnuts.*

ENTREES

CHOOSE ONE

Pit Roasted Salmon with Fried Caper Beurre Blanc, *Fresh hand cut fillet cold smoked & grilled over applewood. Garlic mashers & fresh veggies.*

Flat Iron Steak & Grilled Garlic Prawns, *Ancho chili-coffee rub, Chimichurri & creamy roasted chili polenta. (gf)*

Coconut-Green Curry with Ginger-Jasmine Rice, *Stir fried Asian veggies, spicy coconut curry sauce, mango & peanuts. Your choice of prawns, chicken or tofu. (gf)*

Seafood Fettuccine, *Parmesan-Basil sauce, prawns, scallops, bay shrimp, salmon, cod & roasted red pepper.*

DESSERTS

CHOOSE ONE

Caramel Apple Crisp

Key Lime Pie

Mini Almond Joy Sundae

No substitutions or split plates. Not available with Coupons or any other discount program.