

# WALLA WALLA STEAK CO

## Seattle Restaurant Week

October 29<sup>th</sup> - 31<sup>st</sup> & November 5<sup>th</sup> - 7<sup>th</sup>  
*\$50 per person, plus tax & service charge*

### FIRST COURSE

CHOOSE ONE:

Caesar Salad

Romaine Hearts, Parmesan Cheese, Herb Croutons, Lemon

OR

House Smoked Salmon Chowder\*

Chef's Preparation

### SECOND COURSE

CHOOSE ONE:

Beef Cheek Ragout\*

Fresh Tagliatelle, Braised Beef Cheeks, Parmesan

OR

Surf & Turf\*

6oz Filet, Sauteed Prawns, Mashed Potatoes, Charred Broccoli

OR

Buttermilk Fried Chicken\*

Green Beans, Smoked Gouda Grits, Black Garlic Ranch

### THIRD COURSE

CHOOSE ONE:

Chocolate Pot de Crème

Frangelico, Dark Chocolate, Chantilly

OR

Basque Cheesecake

Huckleberry Compote, Lemon Curd



*Substitutions will be politely declined*

*For parties of 6 or more, we present one check.*

*Our professional service team receives industry leading compensation including commissions on sales, health insurance, 401k, and extensive education and training for a successful career path.. To make that possible, a 20% service charge is included on each check. Walla Walla Steak Co. retains 100% of the service charge.*

*\*State law requires us to inform you that consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*