



Seattle Restaurant Week

3 FOR \$65

excluding tax and service charge | select one from each category

STARTERS

CAESAR SALAD

hearts of romaine, garlic herb croutons,
grated Parmigiano-Reggiano

CLAM CHOWDER

creamy Northwest-style

ARTICHOKE HEARTS*

classic hollandaise

ENTRÉES

All entrées served with a chef-selected seasonal vegetable and garlic mashed potatoes.

KING SALMON*

grilled, lemon caper beurre blanc

FILET MIGNON*

6 oz., bordelaise sauce

PAN-ROASTED GARLIC CHICKEN

rosemary-garlic butter

DESSERT

OLYMPIC MOUNTAIN ICE CREAM *or* SORBET

VANILLA BEAN CRÈME BRÛLÉE

fresh seasonal berries

NEW YORK-STYLE CHEESECAKE

fresh seasonal berries

** Consumption of raw or undercooked meats, poultry, eggs or shellfish may increase your risk for foodborne illness. Steaks are cooked to order.*

A 20% service charge is included. 100% of this service charge is retained by Schwartz Brothers Restaurants. We strive to be an employer of choice and our servers are paid a base wage and a separate commission based on their sales. Additional gratuity is not expected and purely optional. If you have any questions please ask to speak with a member of management.