

Palisades DINNER - MENU COPY - \$50
Seattle Restaurant Week 2025 3.30 to 4.12

1st Course
choice of

New England Clam Chowder

Caesar Salad

Parmesan crisp, achiote sauce, sweet pepper

2nd Course
choice of

Slow Roasted Herb Crusted Prime Rib*

10 oz. Yukon Gold mashed potatoes, au jus, horseradish cream

Grilled Rosemary Salmon

Rosemary butter, Yukon Gold mashed potatoes, seasonal vegetable, lemon butter

Shellfish Linguine

Lobster, shrimp, mussels, clams, scallops, garlic butter

Sake Marinated Black Cod

Shrimp cake, shiitake mushroom, zucchini ribbons,
coconut lemon grass curry, chili oil

3rd Course
choice of

Molten Chocolate Cake

Bourbon sauce, chocolate covered espresso beans, whipped cream

Crème Brûlée

Rich vanilla custard with a caramelized sugar crust

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please ask your server for details. For convenience, a Suggested Gratuity of 18% will show on guest checks for parties of 8 or more. The amount of gratuity is always discretionary. Feel free to increase or decrease the suggested gratuity amount based on your dining experience.