

## Seattle Restaurant Week

### \$20 LUNCH

*select one small plate & one entrée*

#### Small Plates

##### CLASSIC SALAD 🌿

Seasonal greens, herbed croutons, cucumber, tomato, red radish, choice of dressing

##### NORTHWEST CHOWDER

Smoked salmon, clams, rock shrimp

##### BLEU WEDGE 🌿

Iceberg lettuce, honey smoked bacon, Oregon bleu cheese, cherry tomato, ranch

##### CARAMELIZED ONION DIP & GARLIC CHIPS 🌿

Caramelized onion, gorgonzola, spinach, house made garlic potato chips

#### Entrees

##### PIKE PLACE GRILLED CHEESE 🌿

Beecher's flagship, Tillamook white cheddar, provolone, parmesan, charred tomato relish, sourdough, tomato bisque

##### MUSHROOM RISOTTO 🌿

Arborio rice, English pea, asparagus, onion, baby spinach, parmesan romano, charred tomato

##### SPRING CHICKEN

Free-range chicken breast, green bean, English pea, honey mustard sauce, garlic mashed potatoes

### \$35 LUNCH

*select one starter & one entrée*

#### Small Plates

##### CLASSIC SALAD, NORTHWEST CHOWDER, BLEU WEDGE, CARAMELIZED ONION DIP & GARLIC CHIPS

##### CRAB CAKES

Lump crab, cucumber, watermelon radish salad, whole grain mustard cream

##### BURRATA BEET SALAD 🌿

Red watercress, roasted beet, pickled red onion, basil oil, sourdough crostini

##### LAMB LOLLIPOPS 🌿

Harissa, Greek yogurt, traditional hummus

#### Entrees

##### \*SOLARIUM BURGER

Black angus beef, crisp bacon, butter lettuce, red onion, tomato, Havarti, poblano ranch, sourdough, crispy fries

##### SHORT RIB TAGLIATELLE

Red wine demi-glace, chef blend of mushrooms, garlic, pecorino cheese, crispy onion

##### MAPLE RUBBED KING SALMON

Garlic broccolini, piquillo tomato relish, garlic mashed potatoes

Gluten Friendly 🌿 | Vegetarian 🌿

\* Meats, poultry, seafood, shellfish, or eggs that are undercooked to your specification may increase your risk of food borne illness.

Please inform your server of any allergies or intolerances.

A 21% automatic gratuity is added to all parties of 6 or more.

100% of the automatic gratuity is paid to your server.