

SEATTLE
RESTAURANT
WE 

\$50.00 / Guest



STARTERS

Peri Peri Cauliflower gf*+v*
golden fried cauliflower tossed in warm peri spices, served with lemon aioli

Kale Caesar` gf*
tender greens, garlic croutons, creamy handmade caesar dressing

Roasted Beet Hummus gf*+v*
roasted beet hummus, watermelon radishes, sugar snap peas, cucumbers, crostini, feta, and za'atar seasoning

Arancini
crispy arborio rice fritters with melted fontina, served with hearty marinara and sprinkled with parmesan

Italian Herb Chicken Medallions
marinated chicken thighs, coated in a fragrant Italian herb batter, fried to golden perfection, and served with our house made smokey pepper sauce

MAINS

Smash Burger` gf*
two hand crafted & seasoned 3 oz patties grilled with caramelized onions, pickles, white American cheese, camper sauce, & crispy battered fries

Mushroom Cassoulet gf*
great northern, black & pinto beans, oyster and cremini mushrooms, garlic, shallot, thyme, breadcrumbs and spinach salad

Crunchy Chicken Sandwich gf*
succulent chicken thigh, comeback sauce, pickles, lettuce, shaved white onion & crispy battered fries

Blackened Cod
8 oz wild caught cod, blackened and seared, served with Mediterranean-style organic tomato rice, grilled asparagus, and finished with a rich lobster sauce

Portobello & Ricotta Ravioli
bechamel, mushrooms, spinach, parmesan

Pork Chop
two 6 oz boneless pork chop, slow cooked with herbs, seared & served w/ house blend of mushroom alfredo saffron risotto

NY Strip Steak` +4
14 oz 100% Angus beef seared medium rare, herbed compound butter, and fontina s'mashed potatoes

DESSERTS

Lemon Italian Cream Cake
rich yellow cake filled with Italian lemon cream finished with vanilla cake crumble and powdered sugar

Hazelnut Crunch
airy cocoa meringue layered with hazelnut semifreddo, crisp hazelnut meringue, a crunchy hazelnut mix, more semifreddo, and a final dusting of cocoa

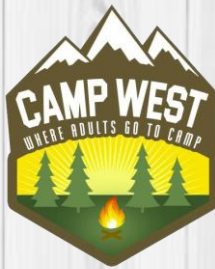
COCKTAILS & BEVERAGES



-no substitutions. dine in only, *can be made gluten free or
vegan upon request, `consumption of raw meat/eggs may result
in foodborne illness

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