



EXPERIENCE SEATTLE

RESTAURANT WEEK

April 19 - May 2

2-course

\$35

1st Course

choice of:

New England Clam Chowder

Blue Cheese Salad

Romaine | slivered almonds
chopped egg | blue cheese crumbles

2nd Course

choice of:

Grilled Salmon*

Spicy rosemary butter | fingerling potatoes
baby tomatoes

Crab Stuffed Sole

Asparagus, tomato + summer pepper
medley | white wine butter sauce

3-course

\$45

1st Course

choice of:

New England Clam Chowder

Blue Cheese Salad

Romaine | slivered almonds | chopped egg | blue cheese crumbles

2nd Course

choice of:

Sake Marinated Salmon*

shrimp cake | shiitake mushrooms zucchini ribbons | coconut lemon grass curry chili oil

Dungeness Crab and Shrimp Fettucine

Asparagus, tomato + summer pepper medley | white wine butter sauce

Char Grilled Sirloin*^{GF}

8 oz, Russet potato wedges, asparagus | Old Bay butter

3rd Course

choice of:

Key Lime Pie

Nellie and Joe's Famous Key Lime juice | graham cracker crust & whipped cream

Crème Brûlée

Rich vanilla custard with a caramelized sugar crust

Wine Feature

Ethos Cabernet Sauvignon, Columbia Valley

Focused flavors of ripe blackberries, spiced chocolate, and black cherry
with lean tannins giving way to a long velvety finish.

Glass: \$14 | Bottle: \$55

GF Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.
*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 banquet events and 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. Prices and menu items subject to change