



POMEGRANATE BISTRO

**SEATTLE
RESTAURANT
WE **

APRIL 19TH - MAY 2ND

TUESDAY - SATURDAY

3:00 pm - 9:00 pm

3 COURSES FOR \$35

FIRST COURSE

HOUSTON OAKS SEAFOOD GUMBO

sausage, shrimp, catfish

OR

BUTTERMILK BIBB SALAD (GF),(★)

bibb lettuce, pickled corn, radish, cucumber,
cherry tomato, bacon, black pepper pecans,
buttermilk dressing

SECOND COURSE

served with cornbread & honey butter

BOURBON STEAK * (GF)

bourbon marinated sirloin cap steak, grits n' greens

*suggested wine pairing | treanna cabernet sauvignon,
paso robles, ca \$15*

OR

CATFISH

crispy fried catfish, fries n' greens

*suggested wine pairing | delille chaleur estate blanc,
columbia valley, wa \$15*

DESSERT

CHOCOLATE BOURBAN PECAN TART (VG),(★)

whipped cream, chocolate shavings

OR

STICKY TOFFEE CAKE (VG),(★)

crème anglaise, pralines

(GF) Gluten Free (VG) Vegetarian (V) Vegan (DF) Dairy Free (★) Contains Nuts

Before ordering, please let us know if you have a food allergy.

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.