

Scott's

— BAR & GRILL —

SEATTLE RESTAURANT WEEK 2026 APRIL 19 - MAY 2

2-COURSE MENU \$35 | 3-COURSE MENU \$45

2-COURSE MENU | \$35

FIRST COURSE

(choice of)

HOUSE MADE SOUP OF THE DAY

ROMAINE CAESAR

Parmesan, artisan crouton,
house-made dressing, lemon

SECOND COURSE

(choice of)

GRILLED SALMON*

Spicy rosemary butter, fingerling potatoes, baby tomatoes

CRAB STUFFED SOLE

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

SPICY CAJUN SHRIMP & CHICKEN FETTUCCINE

Cajun sauce, Andouille sausage, Parmesan, green onion

3-COURSE MENU | \$45

FIRST COURSE

(choice of)

HOUSE MADE SOUP OF THE DAY

BLUE CHEESE SALAD

Romaine, slivered almonds, chopped egg, blue cheese crumbles

SECOND COURSE

(choice of)

SAKE MARINATED SALMON*

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

CRAB AND SHRIMP FETTUCINE

Garlic cream, white wine, spinach, tomato, Parmesan

CHAR-GRILLED SIRLOIN* /GF

8 oz., steakhouse butter, grilled asparagus, Yukon Gold mashed potatoes

THIRD COURSE

(choice of)

KEY LIME PIE

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

CRÈME BRULÉ

Rich vanilla custard with a caramelized sugar crust

FEATURED WINE

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. VEG - vegetarian.

May contain eggs and/or dairy. Please ask your server for details. A Suggested Gratuity of 18% is customary. The amount of gratuity is always discretionary. *

NOTICE: Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness. Prices and menu items subject to change.