



# ***Seattle Restaurant Week***

**3 FOR \$65**

*excluding tax and service charge | select one from each category*

---

## **STARTERS**

### **CAESAR SALAD**

hearts of romaine, garlic herb croutons,  
grated Parmigiano-Reggiano

### **CLAM CHOWDER**

creamy Northwest-style

### **ARTICHOKE HEARTS\***

classic hollandaise

---

## **ENTRÉES**

*All entrées served with a chef-selected seasonal vegetable and garlic mashed potatoes.*

### **KING SALMON\***

grilled, lemon caper beurre blanc

### **FILET MIGNON\***

6 oz., peppercorn brandy sauce

### **PAN-ROASTED GARLIC CHICKEN**

rosemary-garlic butter

---

## **DESSERT**

### **OLYMPIC MOUNTAIN ICE CREAM *or* SORBET**

### **VANILLA BEAN CRÈME BRÛLÉE**

fresh seasonal berries

### **NEW YORK-STYLE CHEESECAKE**

fresh seasonal berries

---

*\* Consumption of raw or undercooked meats, poultry, eggs or shellfish may increase your risk for foodborne illness. Steaks are cooked to order.*

A 20% service charge is included. 100% of this service charge is retained by Schwartz Brothers Restaurants. We strive to be an employer of choice and our servers are paid a base wage and a separate commission based on their sales. Additional gratuity is not expected and purely optional. If you have any questions please ask to speak with a member of management.