



SEATTLE RESTAURANT WEEK LUNCH

First Course

Frolik House Salad

heirloom tomato | cucumber | watermelon radish | carrot |
balsamic vinaigrette

Watermelon Burrata Salad

basil pesto | baby heirloom tomato

Signature Truffle Fries

flagship | garlic | house made special sauce

Second Course

The Caesar Supreme Salad (with chicken breast)

baby gem | roasted tomato | house-made croutons | egg |
anchovies | olive | parmigiano reggiano

Frolik Burger

dry aged cheddar cheese | lettuce | tomato | house-made
special sauce

Substitution: vegetarian patty

Wild Mushroom Tagliatelle

leek | pea | fava | zucchini | parmesan