

SEATTLE RESTAURANT WEEK

OCTOBER 18-31

3-Course Dinner | \$50 per person

FIRST COURSE

(choice of)

HOUSE MADE SOUP OF THE DAY

ROMAINE CAESAR*

Parmesan, artisan crouton, house-made dressing, lemon

SECOND COURSE

(choice of)

SLOW ROASTED HERB CRUSTED PRIME RIB*

10oz, Yukon Gold mashed potatoes, au jus, creamy horseradish

STUFFED SALMON*

Crab, artichoke + sundried tomato stuffing,
Yukon Gold mashed potatoes, asparagus, beurre blanc

SHRIMP AND LOBSTER CARBONARA

Prosciutto, peas, egg cream, Parmesan

THIRD 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

AUSTIN CABERNET SAUVIGNON, PASO ROBLES

Aromas of ripe dark fruit layered with subtle floral notes and a touch of sweet oak.
Rich flavors of black cherry, plum and blackberry layered with baking spices and vanilla.

Glass : \$16 | Bottle: \$63

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.

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