



DINE AROUND SEATTLE
March 3rd – 28th
Lunch Menu - 3 Courses for \$15

Small Plates – select one

NW Seafood Chowder

Salmon, Cod, bacon, potatoes, cream

Pecan and Blue Salad

Crisp romaine, field greens, candied pecans, red grapes,
blue cheese crumbles, blue cheese dressing

Tip Of The Iceberg Salad

Wedge of iceberg lettuce, blue cheese dressing,
bacon, balsamic tomato relish

Entrees – select one

Served with French Fries, Yam Fries or House Salad:

Wild Salmon BLT

Alaskan Sockeye Salmon, crisp bacon,
lettuce, tomato, red onions

Grilled Turkey Gouda Sandwich

Grilled ciabatta roll, smoked gouda cheese, roasted red
bell peppers, garlic aioli

BBQ Pulled Pork Sandwich

Slow roasted, Ciabatta roll, coleslaw,
house Chipotle BBQ sauce

Gluten free bread available upon request

Desserts – select one

Crème Brulee

Rich vanilla bean custard, crisp caramel crust

S'mores

Tableside grilling over an open flame

Ice Cream Scoop

Vanilla ice cream, chocolate sauce

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