



DINE AROUND SEATTLE
March 3rd – 28th
Dinner Menu - 3 Courses for \$30

Small Plates – select one

Steamed Pesto Manila Clams

White wine, pesto butter, bacon, tomatoes

Sesame Crusted Ahi Tuna

Seared rare, sriracha aioli, sesame soy, crisp wonton

Wild Spicy Prawns

Wild caught prawns, chili Cajun cream sauce, bacon, tomatoes, scallions, Bianco bread

Entrees – select one

Seafood Cobb Salad

Alaskan Salmon, Dungeness Crab, Wild Prawns, blue cheese, bacon, tomato, cucumber, blue cheese dressing

Blue Cheese Crusted Tenderloin Steak

Cabernet demi-glace, red jacket mashed potatoes, seasonal veggies

Cedar Plank Alaskan Salmon

Citrus aioli, roasted Parmesan potatoes, seasonal veggies

Desserts – select one

Crème Brulee

Silky rich vanilla bean custard, crisp caramel crust

S'mores

Tablesides grilling over an open flame

Kahlua Toffee & Chocolate Cake

Lush chocolate mousse flavored with Kahlua in a chocolate cookie crust

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