

# Thursday, March 11th, 2010

Elliott's is celebrating our love of crab and our long standing relationships with the people who bring it to us during the month of March. Featuring fresh Northwest crab prepared with Elliott's uncompromising standards. Please join us for Elliott's "Crack and Crush" event on March 24th, ask your server for details.

## wild salmon

Wild vs. Farmed... We believe wild salmon has a more natural lifestyle and consequently has a better taste and texture than farmed. Our salmon are caught when they are still feeding through the natural food chain thus ensuring a deep, rich salmon flavor.

That is why we "go wild" with salmon!

Elliott's is committed to serving only salmon from healthy non-threatened runs.

**Alaskan Troll King**

Troll caught from the icy waters of Alaska and handled at sea with the highest quality standards of any salmon. 38.

**Troll Alaskan Coho**

Specially handled from the water to your table, this is the finest Coho salmon available. 26.

**Troll Ivory King**

A white king salmon is, after all, quite an oddity. No one is sure why about only one in 100 wild kings is white. 28.

**Alaskan Sockeye**

From the pure waters of the Gulf of Alaska. 23.

## Salmon Preparations

### Simply Grilled\*

Lightly seasoned and basted with olive oil. Served with market vegetables and black pearl barley rice.

### Alder Planked\*

Seasoned with our house rub and baked on an alder plank. Served with grilled market vegetables and finished with smoked tomato onion beurre blanc.

### Cajun Pan Seared\*

Dusted with our Cajun spice and flash seared. Topped with roasted red pepper butter and served over creamy polenta and market vegetables.

## Celebrating Washington Wine Month

### Hogue Genesis Riesling, Columbia Valley 2007.

Rich and crisp with notes of mandarin orange, jasmine, and apricot with flavor of citrus and stone fruit. 9/gl Bttl. 36.

### Chateau Ste. Michelle Marier Sauvignon Blanc, Columbia Valley 2007

Flavors of gooseberry and old world style mineral, with balanced acidity. 10/gl Bttl. 39.

### Dusted Valley Chardonnay, Columbia Valley 2007

Subtle flavor of oak and butter with notes of fruit. 9/gl Bttl. 36.

### Hogue Genesis Red Blend, Columbia Valley 2007

Supple and generous with currant and blackberry flavors that linger on the refined finish. 9/gl Bttl. 36.

## Elliott's Dinner Favorites

### Stasteelum Kul Pacific Oysters\*

From Sequim Bay on the East end of the Strait of Juan de Fuca. Grown and harvested by the Jamestown S'Klallam tribe this oyster is tumbled and has a medium briny start with vegetable flavors and a sweet finish. 1/2 Dozen. 15. 1 Dozen. 25.

### Fresh Halibut with Sauteed Morel Mushrooms and English Peas\*

Lummi Island Halibut pan seared and served with sauteed English Peas and morel mushrooms. Finished with lemon beurre blanc and chive oil. 32.

### Seafood Soba Noodles

Asian wheat noodles flash seared with bay shrimp, bay scallops, fin fish and Asian vegetables. Tossed with a sesame and soy sauce and finished with pickled ginger and sesame seeds. 23.

## Elliott's Crab Favorites

### Northwest Crab Celebration.

Dutch Harbor King, Bairdi snow, and Dungeness crab cracked and served chilled with dipping sauces. Perfect for two. 54.

### Dutch Harbor King Crab Spring Rolls Appetizer

King and snow crab meat with Asian vegetables. Served with mango-papaya coleslaw and sweet chili-plum sauce. 13.

### Fresh Alaskan Golden King Crab

Harvested in South Eastern Alaska this crab is flown in fresh to us from Alaska. Known to be sweeter than other varieties of king crab it is served with market vegetables and mashed potatoes. 56.

### Snow Crab Risotto

Snow crab meat and claws with smoked Yellow foot Chanterelle mushrooms, butternut squash, corn and sage risotto. Finished with crab creme and white truffle oil. 25.



\*Consuming raw oysters or under cooked seafood or shellfish may increase your risk of food borne illness.