



LUNCH

SEATTLE RESTAURANT WEEK

March 30 - April 3 & April 6 - 10

Three courses for \$35 plus tax and service charge per person.

STARTERS

House Salad
Mixed greens, toasted hazelnut,
Cascadia cheese, apple,
balsamic vinaigrette. **GF**

Smoked Salmon Chowder
Tomato, red potatoes,
cream cheese, capers.

ENTRÉES

Smoked Salmon Reuben
Alaskan salmon, house made apple sauerkraut, Russian dressing,
Gruyère, rye bread, fries.

Northwest Seafood Pasta
Salmon, halibut, shrimp, clams, tomato, arugula, spring mushrooms, rigatoni.

Braised Wagyu Short Rib and Saffron Risotto
Spring peas, Barolo jus. **GF**

DESSERTS

Baked Apple Johnny
with Vanilla Ice Cream

Vanilla Bean Crème Brûlée
Whipped cream, strawberry. **GF**

GF Gluten Free | *Consuming raw or undercooked foods may increase your risk of foodborne illness.

A 20% Service Charge is included on your check.

Tips are not expected, but graciously accepted and 100% retained by your server.

Commissions are paid to our teams as a part of their compensation.

The 20% service charge is 100% retained by the company.

Washington State Law requires that we collect tax on all service charges.