

# THREE-COURSE EARLY DINNERS

• FOR \$30 •

---

ENJOY MONDAY - FRIDAY UNTIL 5:30 P.M.

MAKE IT 4-COURSES WITH TWO STARTERS | + \$3



YOUR CHOICE OF STARTER:

**CREAMY CLAM CHOWDER**

*Northwest clams, bacon, red potatoes*

**CLASSIC CAESAR SALAD** **GFA**

*romaine, garlic croutons, Parmesan*

**SHRIMP COCKTAIL** **GFA**

**TOMATO BASIL SOUP**

**CRISPY OYSTERS WITH COCONUT CURRRY**

*panko crusted, Thai curry sauce, rice, cilantro,  
red jalapeno, toasted coconut, candied ginger*



YOUR CHOICE OF ENTREE:

**CHICKEN MARSALA**

*pan seared with mushrooms, creamy Marsala sauce,  
linguine, topped with frizzled onions*

**NORTHWEST WILD SALMON** **GFA**

*chargrilled, sundried tomato basil butter,  
champ potatoes, seasonal vegetables*

**NORTHWEST TOP SIRLOIN\*** **GFA**

*grilled to your liking, champ potatoes, seasonal vegetables*

**ROASTED SCAMPI PRAWNS** **GFA**

*oven roasted with garlic butter,  
topped with fresh lemon and gremolata*

**WILD ALASKA TRUE COD**

*breaded and pan seared, lemon, thyme,  
craisin pistachio rice pilaf, seasonal vegetables*

**CRISPY OYSTERS WITH ROASTED CORN RELISH**

*panko crusted, roasted corn relish, slaw, Cajun aioli*



YOUR CHOICE OF DESSERT:

**PETITE ORANGE CREME BRULEE** **GFA**

*house custard, caramelized sugar glaze*

**BOURBON CHOCOLATE MOUSSE**

*Buffalo Trace Bourbon Cream, chantilly cream*

\*CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD MAY  
INCREASE YOUR RISK OF FOODBORNE ILLNESS.

**GFA** WE CAN MAKE THIS ITEM USING "GLUTEN FREE" INGREDIENTS.



