

# Olympic Menu \$55

## Dinner Starters

**Cup of chowder** | Choice of New England style chowder or our Manhattan chowder.

**Elliott's House Salad** | Mixed greens, seasonal fruit, shallots, goat cheese, radish, pistachios, white balsamic vinaigrette.

**Caesar Salad** | Romaine lettuce tossed with Parmesan cheese, croutons and classic Caesar dressing.

## Dinner Entrees

**Wild Mushroom Pappardelle** | Mushroom medley, roasted squash, browned butter, sage, pine nuts, Madeira jus.

**Marinated Grilled Chicken** | Bone-in chicken breast marinated with thyme and garlic. Served with natural pan jus, roasted garlic mashed potatoes, market vegetables.

**Blackened Pacific Rockfish** | Blackening spice, mango relish, creamed beluga lentils, Fresno chilis.

**Grilled Chili Lime Prawns** | Sautéed chard with Andouille sausage, smoked cheddar polenta, fire roasted red pepper-tomato sauce, pickled jicama.

**Pan Fried Oysters** | Pan-fried and served with bourbon sauce and tartar sauce. Accompanied by roasted garlic mashed potatoes and market vegetables.

**Planked Alaskan Sockeye Salmon** | Spice rubbed with our house blend and oven roasted on an alder plank. Served over grilled market vegetables. Finished with smoked tomato-onion beurre blanc.

## Dessert

**Chocolate Decadence Cake** | Flourless chocolate cake, coconut-saffron cream, toasted spice cashews.

**Cheesecake** | Chef's seasonal preparation.

**Crème Brûlée** | Slow baked custard caramelized crisp to order. Topped with fresh berries.

**Olympic Mountain Ice Cream** | Madagascar Vanilla or Ice Cream of the Day.

# Puget Sound Menu \$65

## Dinner Starters

**Cup of chowder** | Choice of New England style chowder, Manhattan chowder, or spicy crab chowder.

**Elliott's House Salad** | Mixed greens, seasonal fruit, shallots, goat cheese, radish, pistachios, white balsamic vinaigrette.

**Caesar Salad** | Romaine lettuce tossed with Parmesan cheese, croutons and classic Caesar dressing.

## Dinner Entrees

**Bairdi Crab** | Steamed whole leg sections with drawn butter, mashed potatoes and vegetables.

**Grilled Columbia River King Salmon** | Grilled potato hash, asparagus, pomegranate butter, basil pesto.

**Grilled Chili Lime Prawns** | Sautéed chard with Andouille sausage, smoked cheddar polenta, fire roasted red pepper-tomato sauce, pickled jicama.

**Grilled Scallops** | Hokkaido scallops, garlic herb butter, spinach and bacon risotto, sun-dried tomato, pine nuts, sun choke puree.

**Wild Mushroom Pappardelle** | Mushroom medley, roasted squash, browned butter, sage, pine nuts, Madeira jus.

## Dessert

**Crème Brûlée** | Slow baked custard caramelized crisp to order.  
Topped with fresh berries.

**Chocolate Decadence Cake** | Flourless chocolate cake, coconut-saffron cream, toasted spiced cashews.

**Cheesecake** | Chef's seasonal preparation.

**Olympic Mountain Ice Cream** | Madagascar Vanilla or Ice Cream of the Day.

# Elliott Bay Menu \$95

## Dinner Starters

**Cup of chowder** | Choice of New England style chowder or our spicy crab and corn chowder.

**Elliott's House Salad** | Mixed greens, seasonal fruit, shallots, goat cheese, radish, pistachios, white balsamic vinaigrette.

**Caesar Salad** | Romaine lettuce tossed with Parmesan cheese, croutons and classic Caesar dressing.

## Dinner Entrees

**Alaskan King Salmon Oscar\*** | Pan seared King salmon topped with Dungeness crab and classic bearnaise. Served with roasted garlic-Parmesan mashed potatoes and market vegetables.

**Alaskan King Salmon & Scallops** | Grilled Alaskan King salmon basted with lemon herb butter paired with grilled Hokkaido scallops. Served with garlic - Parmesan mashed potatoes and market vegetables.

**Full Dungeness Crab** | Steamed and served with drawn butter, mashed potatoes, and market vegetable.

**New York Strip & Grilled Prawns** | New York strip grilled and paired with grilled prawns brushed with garlic scampi butter. Served with garlic-Parmesan mashed potatoes and market vegetables.

**Alaskan King Crab Legs** | From Dutch Harbor, Alaska. Steamed whole leg sections with drawn butter, roasted garlic-Parmesan mashed potatoes and market vegetables.

## Dessert

**Cheesecake** | Chef's seasonal preparation.

**Chocolate Decadence Cake** | Flourless chocolate cake, coconut-saffron cream, toasted spiced cashews.

**Crème Brûlée** | Slow baked custard caramelized crisp to order. Topped with fresh berries.

**Olympic Mountain Ice Cream** | Madagascar Vanilla or Ice Cream of the Day.

\*Consuming raw oysters or undercooked seafood or shellfish may increase your risk of foodborne illness.