

Olympic Menu \$55

Dinner Starters

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

Elliott's House Salad | Mixed greens, local strawberries, shallot, goat cheese, spiced walnuts, balsamic vinaigrette

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

Dinner Entrees

Vegetable Farroto | Local farro, wild mushroom, basil, garlic, sundried tomato, carrot, roasted cauliflower.

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

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

Crab Cakes | Dungeness and Jonah crab, ocean shrimp, mango ketchup, Singapore chili sauce, chayote-jicama slaw.

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

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

Dessert

Chocolate Decadence Cake | Flourless chocolate cake, blackberry anglais, local berry jam.

Cheesecake | Chef's seasonal preparation.

Crème Brûlée | Slow baked vanilla bean 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 our award winning New England style chowder, Manhattan chowder, or our Spicy crab chowder.

Elliott's House Salad | Mixed greens, local strawberries, shallot, goat cheese, spiced walnuts, balsamic vinaigrette.

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

Dinner Entrees

Crab Cakes | Dungeness and Jonah crab, ocean shrimp, mango ketchup, Singapore chili sauce, chayote-jicama slaw.

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

Grilled Wild Prawn Risotto* | Char grilled gulf prawns, garlic herb butter, spinach-pepper bacon risotto and smoked tomato-lemon cream.

Seared Scallops & Braised Beef | Creamed corn, spiced beef, mashed potatoes, pickled onion.

Cider Brined Pork Chop | Mustard spaetzle, sugar snap peas, asparagus, bacon-beer sauce.

Vegetable Farrotto | Local farro, wild mushroom, basil, garlic, sundried tomato, carrot, roasted cauliflower.

Dessert

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

Chocolate Decadence Cake | Flourless chocolate cake, blackberry anglais, local berry jam.

Cheesecake | Chef's seasonal preparation.

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.

Elliott Bay Menu \$95

Dinner Starters

Cup of chowder | Choice of our award winning New England style chowder or our Spicy crab and corn chowder.

Elliott's House Salad | Oregon blue cheese, apples, spiced walnuts, dried cranberries and apple cider vinaigrette.

Caesar Salad | Romaine lettuce tossed with Parmesan cheese, brioche 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 & Dungeness Crab Cakes | Grilled Alaskan king salmon basted with lemon herb butter paired with Elliott's signature Dungeness crab and shrimp cakes. Served with garlic - Parmesan mashed potatoes and market vegetables.

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

New York Strip & Grilled Prawns | 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 dipping butter, roasted garlic-Parmesan mashed potatoes and market vegetables.

Dessert

Cheesecake | Chef's seasonal preparation.

Chocolate Decadence Cake | Flourless chocolate cake, blackberry anglais, local berry jam.

Crème Brûlée | Slow baked vanilla bean 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.