

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, seasonal fruit, shallot, goat cheese, radishes, pistachios, balsamic vinaigrette.

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

Dinner Entrees

Wild Mushroom Papparelle | Fresh pasta, chanterelle mushrooms, roasted butternut squash, brown sugar, 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.

Sauteed Prawns | Creamy polenta, bourbon fruit sauce, candied walnuts.

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, creme anglaise, berry jam.

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 our award winning New England style chowder, Manhattan chowder, or our Spicy crab chowder.

Elliott's House Salad | Mixed greens, seasonal fruit, shallots, goat cheese, radishes, pistachios, 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.

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.

Sauteed Prawns | Creamy polenta, bourbon fruit sauce, candied walnuts.

Grilled Scallop Risotto | Hokkaido scallops, garlic herb butter, spinach-pepper bacon risotto, smoked tomato-lemon cream.

Wild Mushroom Papparelle | Fresh pasta, wild mushrooms, roasted butternut squash, brown sugar, 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, creme anglaise, berry jam.

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 our award winning New England style chowder or our Spicy crab and corn chowder.

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

Caesar Salad | Romaine lettuce tossed with Parmesan cheese, focaccia 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 butter, mashed potatoes, and market vegetable.

Choice Tenderloin Steak & Grilled Prawns | 8oz St. Helens tenderloin steak 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, creme anglaise, berry jam.

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.