

Olympic Dinner Menu \$55

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

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 Sauteed 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.

CRÉME 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 food-borne illness.*

Puget Sound Menu \$65

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

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 spice cashews.

CHEESECAKE Chef's seasonal preparation.

OLYMPIC MOUNTAIN ICE CREAM Madagascar Vanilla or Ice Cream of the Day.

Elliott Bay Menu \$95

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

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 spice cashews.

CRÉME 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 food-borne illness.*