

Olympic Menu \$65

Dinner Starters

Chowder Cup of New England style chowder.

Elliott's House Salad Mixed greens, seasonal fruit, shallots, goat cheese, candied pecans, white balsamic vinaigrette.

Caesar Salad Romaine lettuce, house dressing, parmesan cheese, croutons.

Dinner Entrees

Cauliflower Batter fried cauliflower, spiced chickpeas, roasted cashews, citrus, sour cream. GF (Vegan with no sour cream)

Pan Roasted Chicken Bone-in breast, natural jus, creamy polenta, asparagus, fresh corn-mushroom salsa.

Crispy Pacific Rockfish * Peppers, shiitake mushroom, cashew, cauliflower, black bean sauce, jasmine rice cake.

Grilled Prawns and Short Rib Garlic herb butter, braised beef, fresh corn-mushroom salsa, creamy polenta, asparagus.

Pan Fried Oysters Tartar sauce, Bourbon sauce, mashed potatoes, seasonal vegetables.

Alaskan Sockeye Salmon * Alder planked, house rub, grilled vegetables, smoked tomato beurre blanc. GF

Dessert

Seasonal Panna Cotta

Olympic Mountain Ice Cream

Seasonal Chocolate Cake

Puget Sound Menu \$75

Dinner Starters

Chowder Cup of New England style chowder.

Elliott's House Salad Mixed greens, seasonal fruit, shallots, goat cheese, candied pecans, white balsamic vinaigrette.

Caesar Salad Romaine lettuce, house dressing, parmesan cheese, croutons.

Dinner Entrees

Cauliflower Batter fried cauliflower, spiced chickpeas, roasted cashews, citrus, sour cream. GF (Vegan with no sour cream)

Pan Roasted Chicken Bone-in breast, natural jus, creamy polenta, asparagus, fresh corn-mushroom salsa.

Grilled Scallops* Hokkaido scallops, garlic herb butter, roasted pumpkin-mushroom risotto, toasted pepitas, mustard beurre blanc. GF

Grilled Prawns and Short Rib Garlic herb butter, braised beef, fresh corn-mushroom salsa, creamy polenta, asparagus.

Bairdi Crab Steamed whole leg sections with drawn butter, potatoes, market vegetables. GF

Alaskan Sockeye Salmon* Alder planked, house rub, grilled vegetables, smoked tomato beurre blanc. GF

New York Strip Steak* Maître d'butter, port wine and shallot demi-glace, potatoes, seasonal vegetables.

Dessert

Seasonal Cheesecake

Seasonal Panna Cotta

Olympic Mountain Ice Cream

Seasonal Chocolate Cake

Elliott Bay Menu \$95

Dinner Starters

Chowder Cup of New England style chowder.

Elliott's House Salad Mixed greens, seasonal fruit, shallots, goat cheese, candied pecans, white balsamic vinaigrette.

Caesar Salad Romaine lettuce, house dressing, parmesan cheese, croutons.

Dinner Entrees

Cauliflower Batter fried cauliflower, spiced chickpeas, roasted cashews, citrus, sour cream.
GF (Vegan with no sour cream)

Pan Roasted Chicken Bone-in breast, natural jus, creamy polenta, asparagus, fresh corn-mushroom salsa.

Alaskan King Salmon Oscar* Grilled King salmon with Dungeness crab, bearnaise, potatoes, market vegetables.

Full Dungeness Crab Steamed with drawn butter, potatoes, market vegetables. GF

New York Strip & Grilled Prawns Grilled New York strip, grilled prawns, garlic scampi butter, potatoes, market vegetables.

Alaskan King Salmon* Alder planked, house rub, grilled vegetables, smoked tomato beurre blanc. GF

King Crab Legs Steamed, drawn butter, potatoes, market vegetables. GF

Dessert

Seasonal Cheesecake

Seasonal Panna Cotta

Olympic Mountain Ice Cream

Seasonal Chocolate Cake