

# 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.