

SPRING RESTAURANT WEEK 2022

\$42.00-3 COURSE MENU

ENDS AT 5:30PM SEATING SATURDAY

Featured Wine & Cocktail

SPRING-THYME LEMONADE

KETTLE ONE VODKA/FRESH THYME LEMONADE

-15-

CS SUBSTANCE CABERNET SAUVIGNON

2018 WASHINGTON STATE
RATED 92 POINTS/4 YEARS RUNNING

-10-

First Course

FRENCH ONION SOUP

BCH THAI CALAMARI

PEANUTS/CILANTRO/SESAME SEEDS/RED PEPPER/SWEET THAI CHILI GLAZE

TOMATO & BURRATA

PESTO OIL/CROSTINI/BALSAMIC GLAZE

ROASTED PEAR & ARUGULA SALAD

SPICED WALNUTS/RED ONION/SHAVED PARMESAN/APPLE CIDER VINAIGRETTE

SHRIMP & SPINACH RAVIOLI

GRAPE TOMATO/SCAMPI SAUCE

CAPRESE STUFFED AVOCADO

CUT GRAPE TOMATO/PEARL MOZZARELLA/BALSAMIC GLAZE

Second Course

PAPPARDELLE PASTA

BRÖCCOLI/CHICKEN/ROASTED GARLIC CREAM SAUCE

BRAISED SHORT RIB

MUSHROOM & SPINACH RISOTTO

BLACKENED SALMON

ORZO SALAD/CUCUMBER/TOMATO/RED ONION/BLACK OLIVES/AVOCADO/SUNDRIED TOMATO CORN SALSA

CHICKEN SORRENTINO

PROSCIUTTO/EGGPLANT/MOZZARELLA/MASHED POTATOES/BROWN GRAVY

CRAB STUFFED FLOUNDER

BASMATI RICE/MIXED VEGETABLES/LOBSTER CREAM SAUCE

100Z SKIRT STEAK

MASHED POTATOES/SAUTEED SPINACH

Upgrade Option:

FILET MIGNON & SPINACH

ADDITIONAL \$15

Third Course

N. Y. CHEESECAKE

SALTED CARAMEL ICE CREAM TRUFFLE

TIRAMISU

****NO SUBSTITUTIONS****

*ITEMS CAN BE COOKED TO YOUR LIKING. CONSUMING RAW OR UNDERCOOKED MEATS, FISH OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

† BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY
NO SHARING. DINE IN ONLY

**MENU SUBJECT TO CHANGE BASED ON AVAILABILITY