

**MCCORMICK  
& SCHMICK'S**  
SEAFOOD RESTAURANT

*Bellevue Restaurant Week*

DINNER | APRIL 7-APRIL 18

**STARTERS**

[CHOICE OF]

**SALAD AL FRESCA**

LOCAL ARTISAN MIXED  
GREENS, CANDIED WALNUTS,  
CRANBERRIES, CRUMBLLED  
BLUE CHEESE, TOSSED  
WITH ORANGE  
COGNAC VINAIGRETTE

**WEDGE SALAD**

PANCETTA, CRUMBLLED BLUE  
CHEESE, TOMATOES,  
GREEN ONIONS

**BABY BEETS**

PRESERVED MAYER LEMON,  
GOAT CHEESE, FRISEE  
LETTUCE, PICKLED  
ONIONS TOSSED IN A  
CHAMPAGNE VINAIGRETTE

**ENTREES**

[CHOICE OF]

**PAN SEARED COLUMBIA  
RIVER STEELHEAD**

CORN FONDUE,  
ROASTED CORN, PANCETTA,  
PEAS, ROASTED RED PEPPERS,  
FINGERLING POTATOES,  
CILANTRO

**GRILLED BEEF  
MEDALLIONS**

BLACK TRUFFLE JUS,  
BRUSSEL SPROUTS, FINGERLING  
POTATOES, ROASTED  
BUTTERNUT SQUASH

**ROASTED BACON WRAPPED  
AIRLINE BREAST**

ROASTED POTATO MEDLEY,  
SWISS CHARD WITH  
A PINEAPPLE GREEN  
PEPPER GLAZE

**DESSERTS**

[CHOICE OF]

**POTE DE CREME**

DARK CHOCOLATE, MILK  
CHOCOLATE, WHITE  
CHOCOLATE, OREO CRUMBLE

**MINI BREAD PUDDING**

WHITE CHOCOLATE, BING  
CHERRIES SERVED WITH  
BOURBON CARAMEL SAUCE

**NEW YORK CHEESECAKE**

RASPBERRY SAUCE,  
FRESH STRAWBERRIES