

MCCORMICK & SCHMICK'S

SEAFOOD & STEAKS

SEATTLE RESTAURANT WEEKS

April 2 - 19, 2018

Dinner Menu

STARTERS

(choice of)

Classic Caesar Salad

parmesan garlic croutons

New England Clam Chowder

potatoes, bacon

Roasted Beet & Arugula Salad

blue cheese, balsamic vinaigrette, toasted hazelnuts

ENTRÉES

(choice of)

Ricotta Cheese Gnocchi

dungeness crab asparagus, toy box tomatoes, lemon sage

Truffle Beef Medallions*

grilled; truffle butter, brussels sprouts hash, red wine sauce

Local Horseradish Crusted Steelhead

braised swiss chard, fingerling potatoes, smoked tomato fondue

Twin Maine Cold Water Lobster Tails (additional \$10)

oven roasted; lobster mashed potatoes, drawn butter

DESSERTS

(choice of)

Crème Brûlée

topped with fresh berries

Almond Cookie Basket

white chocolate mousse, fresh berries

Warm Molten Cake

vanilla ice cream, chocolate sauce, heath bar crunch

\$35 per person

(tax & gratuity not included)

*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

A Suggested Gratuity of 15%-20% is customary. The amount of gratuity is always discretionary.