



Dinner and a Show: An Unforgettable Evening

Immerse yourself in a night of wonder with our specially curated

3 COURSE PRIX FIXE DINNER MENU

\$59 PER PERSON

designed to get you to the show on time.

STARTER: SELECT ONE

BABY MIXED GREEN SALAD,

basil, mint, blood oranges, smoked almonds, lemon chili vinaigrette.

CAESAR SALAD,

extra virgin olive oil, garlic, parmesan, fresh lemon, garlic croutons.

SEAFOOD CHOWDER,

halibut & salmon in a creamy vegetable & infused dungeness crab stock.

CALAMARI,

mama lil sweet peppers, lemon-garlic aioli.

CAMBOZOLA FLATBREAD,

white truffle oil, honey roasted garlic, balsamic reduction

ENTREE: SELECT ONE

ROTISSERIE S&P CHICKEN,

yukon smashers, seasonal vegetables, herb au jus. /gluten free.

***NW CLASSIC KING SALMON,**

smashers, seasonal vegetables, beurre blanc./gluten free

***MISO GLAZED PAN SEARED BLACK COD,**

arugula, orange supreme, black sesame seeds, green beans, yuzu vinaigrette.

BEEF SHORT RIBS STROGANOFF,

onions & crimini mushrooms, egg noodles, sour cream, chives.

PRAWN LINGUINI,

creamy tomato sauce, cherry tomatoes, basil, parmesan, lemon

***APPLEWOOD GRILLED STEAK FRITES,**

sliced flatiron steak, port demi, haystack fries.

GARDEN PENNE PASTA,

mushrooms, seasonal vegetables, tomatoes, garlic, spinach, choice of cream sauce or marinara sauce./ vegetarian

DESSERT: SELECT ONE

MATTS' HOT CHOCOLATE,

warm bittersweet chocolate soufflé, molten milk chocolate truffle, white chocolate ice cream.

TRIPLE COBBLER,

vanilla cookie crumble, vanilla ice cream.

KEYLIME CHEESECAKE,

raspberry coulis, whipped cream .

RICOTTA DONUTS,

toasted coconut crème anglaise, mango puree.

PISTACHIO AFFOGATO,

olympic mountain gelato, caffè umbria espresso.

OLYMPIC MOUNTAIN ICE CREAM OR SORBET,

seasonal one scoop . / two scoop . / three scoop 9