

# Sockeye City<sup>grill</sup>

## 3 Course Gourmet Dinner

\$26.50

### Appetizer Choices

#### *Dungeness Crab Cake*

pan seared, pea shoots,  
charred tomato aioli

#### *Fresh Arugula and*

#### *Fennel Salad*

raspberry vinaigrette

#### *Tomato Bruschetta*

red peppers, onions,  
fresh basil, feta cheese,  
reduced balsamic

#### *Clam Chowder*

manila clams, root vegetables, cream,  
roasted garlic, fresh herbs

### Entrée Choices

#### *Braised Lamb Shank*

vegetable ratatouille,  
and savory garlic mashed potatoes

#### *Pan Seared Wild Sockeye Salmon*

dungeness crab and hollandaise topping,  
roasted nugget potatoes and fresh garden vegetables

#### *Butternut Squash Ravioli*

black tiger prawns, saffron cream,  
shaved parmesan

#### *Fire Grilled Albacore Tuna*

roasted garlic chips, ponzu sauce, asian slaw,  
and savory garlic mashed potatoes

*Vegetarian Dishes are available upon request*

### Dessert Choices

#### *Cheesecake*

strawberry topping

or

#### *Fruit Sorbetto Trio*

*Please ask your server for wine pairing suggestions.*