



Chef's Tasting Menu

3-Course Dinner

Includes Starter, Entrée
& Housemade Dessert

\$39

FIRST COURSE

Smoked Salmon Bisque

Smoked salmon, crème fraîche, fresh chives

Tuscan Kale Caesar

Lacinato, hearts of romaine, housemade
Caesar dressing, olive oil croutons,
shaved Asiago

Chili-Smoked Tiger Prawns

Parmesan, Gouda & bacon grits,
whiskey bbq-hollandaise sauce



3 oz. Tasting Pours \$5
*Chateau Ste Michelle Dry Riesling, WA or
Estancia Pinot Grigio, CA*

SECOND COURSE

Crab Stuffed Alaskan Rockfish

Dungeness crab, parmesan herb potatoes, roasted
Brussels sprouts, macadamia nuts, beurre blanc

Wild Mushroom Stuffed Chicken

Mashed Yukon potatoes, broccolini,
Brie, chèvre, beurre blanc

Simply Grilled Wild Alaskan Sockeye

Chef's seasonal preparation & accompaniments

Short Rib & Garlic Prawn Duo* (Add \$9)

Rich bone marrow bordelaise,
fried shallot rings, grilled asparagus,
parmesan herb potatoes



3 oz. Tasting Pours \$5
*Chateau Ste Michelle Chardonnay, WA or
Avalon Cabernet Sauvignon, CA*

THIRD COURSE

*Complete your meal with Simon & Seafort's
Delicious Dessert Trio*

Key Lime Pie, Burnt Cream and Locally Made Ice Cream



2 oz. Port Tasting \$5
Graham's Six Grapes, Portugal

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For the ease of our guests, a large party gratuity of 18% will be added to parties of 8 or more. 100% of this is paid directly to the service staff of our guests.