

TACOMA

RESTAURANT WEEK

DINNER

3-COURSE DINNER SPECIALS

Includes choice of:

Appetizer, Entree, & Dessert

\$30

APPETIZER

Fried Calamari

tossed in red wine-vinagrette with jalapeño, banana peppers, sweet peppers, with lemon-garlic aioli

TASTE

Steamed Clams

white wine, butter, garlic, dill

TASTE

*Ahi Poke

kalbi-sriracha marinade, sesame, wontons

TASTE

Chilean King Crab Shot-Tail

House cocktail sauce, baby shrimp & chopped iceberg salad

TASTE

NW Clam Chowder

CUP

Lobster Bisque

CUP

Green Salad

ENTREES

*Crab & Shrimp Stuffed Sole

Oregon coast Sole, lobster sauce, rice, seasonal vegetable

Smoked Salmon Fettuccine

garlic cream, wild mushrooms, green peas, house smoked salmon

Jambalaya

petite prawns, chicken, andouille sausage, rice

Grilled *Sirloin

8oz. center-cut, maitre'd butter, mashed potatoes, seasonal vegetables

DESSERT

Traditional Vanilla Bean Crème Brûlée

Seasonal Sorbet

Made in house daily, please ask your server for today's selection

Seasonal Dessert Shot

Made in house daily, please ask your server for today's selection

Make Your Holiday Reservations Today!

Inquire at The Host Stand, or call 253-752-881

* These items are cooked to order and may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.