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Get Nostalgic: 'Seasoned' restaurants plate up an April two-for-\$25 deal

How about making the new hot thing in restaurants one of the old hot places that have been around 20 years or more?

The Georgian is serving up scallops in truffle bacon butter sauce, Madison Park Cafe has coffee-dusted sirloin, Salty's has cedar-smoked salmon, and Il Bistro is cooking Bolognese, all as part of a "Seasoned Seattle" promotion this month meant to attract diners to the oldies-but-goodies.

Restaurants participating in "Seasoned Seattle" are offering two courses for \$25 (either an appetizer and entree or an entree and dessert) at dinnertime Sundays through Thursdays. To participate, restaurants must have opened no later than 1988, must be locally owned, either not a chain or the original store in a chain (e.g., only the original Kirkland location of Anthony's HomePort is eligible), and have prices that are high enough to make the \$25 offer a bargain.

Participants are 13 Coins, Anthony's HomePort in Kirkland, Elliott's Oyster House, The Fisherman's Restaurant & Bar, The Georgian, Il Bistro, Ivar's Acres of Clams on Pier 54, Lombardi's, Madison Park Cafe, Queen City Grill, Salty's on Alki and Shuckers. The deal runs Tuesday through April 30.

Full details and menus are online at nwsourc.com/contests/restaurants/seasoned/.

-- Rebekah Denn