

# Chef's House Menu

Three-course plated meal. Price is subject to 21% service charge and applicable Washington State Sales Tax.

## First Course

### House Signature Salad

Crisp Garden Greens, Grape Tomatoes and Cucumber, Orange Balsamic Vinaigrette.

## Entrée Choices

### Breast of Chicken Parmigiana

Breaded and Pan-Fried, Served with Cream Sauce, Melted Mozzarella and Parmesan Cheese. Served with Spaghettini.

### Pasta Verdura

Spaghettini with Zucchini, Mushrooms, Spinach, Broccoli, Cauliflower, Tomatoes, Onions, White Wine, Garlic and Butter.

### Classic Spaghetti

Our Famous Meat Sauce or Marinara. Topped with Our Own Cheese Blend.

## Dessert

### Chocolate Mousse

## Coffee, Teas and Soft Drinks

**\$37.00 Per Person**

# Chef's Silver Menu

Three-course plated meal. Price is subject to 21% service charge and applicable Washington State Sales Tax.

## First Course

*Choose Two*

### Fried Artichoke Hearts

Garlic Aioli

### Bruschetta Bites

Tomatoes, Fresh Basil, Balsamic, Served on Crostini

### 13 Coins Meatballs

Marinara, House Cheese Blend

### Coins Crab Cakes +\$2

Garlic Aioli

## Second Course

*Choose One*

### House Signature Salad

Crisp Garden Greens, Grape Tomatoes and Cucumber, Orange Balsamic Vinaigrette.

### Caesar Salad

Fresh Romaine Lettuce, Shaved Parmesan Cheese, House Made Croutons, our own classic Caesar Dressing.

## Third Course

*Choose Three*

### New York Steak

Superb Flavor and Texture. Crowned with Frizzled Onions. Served with Spaghettini.

### Filet of Wild Salmon Meuniere

Roasted King Salmon, Parsley Lemon Sauce. Served with Spaghettini.

### Chicken Scallopini Alla Marsala

Sautéed with Mushrooms and Lemons. Finished with Marsala Wine. Served with Spaghettini.

### Breast of Chicken Parmigiana

Breaded Chicken, Cream Sauce, Melted Cheese. Served with Spaghettini.

### Bonus Vegetarian Entrée Included

### Pasta Verdura

Spaghettini with Zucchini, Mushrooms, Spinach, Broccoli, Cauliflower, Tomatoes, Onions, White Wine, Garlic and Butter.

## Coffee, Teas and Soft Drinks

**\$47.00 Per Person**

## Dessert

### New York Cheesecake or

Chocolate Mousse **\$7 Per Person**

Vanilla Crème Brulee **\$10 Per Person**

# Chef's Gold Menu

Three-course plated meal. Price is subject to 21% service charge and applicable Washington State Sales Tax.

## First Course

*Choose Two*

### Bruschetta Bites

Tomatoes, Fresh Basil, Balsamic, Served on Crostini.

### Coins Crab Cakes

Garlic Aioli

### Sugar Cane Prawn Skewers

Roasted Red Pepper Sauce

## Second Course

*Choose One*

### 13 Coins Spinach Salad

Bacon, Egg, Tomato, Aged Gruyere House Made Croutons, Herb Dressing.

### Caesar Salad

Fresh Romaine Lettuce, Shaved Parmesan Cheese, House Made Croutons, our own Classic Caesar Dressing.

## Third Course

*Choose Three*

### Rib Eye Steak

A well-marbled Steak crowned with Frizzled Onions. Served with Spaghettini.

### Filet Mignon

Crowned with Frizzled Onions. Served with Spaghettini.

### Jumbo Prawns Scampi Style

Garlic, Red Pepper Flakes, Tomato, White Wine. Served with Spaghettini.

### Chicken Scallopini Alla Marsala

Chicken Breast, Mushrooms, Marsala Sauce. Served with Spaghettini.

### Fettuccine Venetia

Sweet Cream, Scallops, Prawns, Mushrooms, White Wine, Parmesan

### Bonus Vegetarian Entrée Included

### Pasta Verdura

Spaghettini with Zucchini, Mushrooms, Spinach, Broccoli, Cauliflower, Tomatoes, Onions, White Wine, Garlic and Butter.

## Coffee, Teas and Soft Drinks

**\$60.00 Per Person**

## Dessert

### New York Cheesecake or

Chocolate Mousse      **\$7 Per Person**

Vanilla Crème Brulee      **\$10 Per Person**

# Chef's Platinum Menu

Four-course plated meal. Price is subject to 21% service charge and applicable Washington State Sales Tax.

## First Course

*Choose Two*

### Cheese Filled Stuffed Mushrooms

#### Steak Bites

Roasted Red Pepper Sauce

#### Calamari

Garlic Aioli, Cocktail Sauce

#### Coconut Prawns

Thai Chili

## Second Course

*Choose One*

### 13 Coins Spinach Salad

Bacon, Egg, Tomato, Aged Gruyere House Made Croutons, Herb Dressing.

### Caesar Salad

Fresh Romaine Lettuce, Shaved Parmesan Cheese, House Made Croutons, our own Classic Caesar Dressing.

## Accompaniments

*Choose Two*

Sautéed Mushrooms, Zucchini, or Spinach

Roasted Broccolini

Steamed Asparagus  
Béarnaise Sauce

## Third Course

*Choose Three*

### Rib Eye Steak

A well-marbled Steak crowned with Frizzled Onions. Served with Spaghettini.

### Steak David

Filet Mignon, Topped with Dungeness Crab & Hollandaise, Spinach. Served with Spaghettini.

### Fresh Sea Scallop Sauté

Sautéed Onions, Mushrooms, White Wine. Served with Spaghettini.

### Filet of Salmon Meuniere

Roasted Fresh King Salmon, Parsley Lemon Sauce. Served with Spaghettini.

### Veal Piccata

Veal Cutlets, Capers, Lemon, White Wine. Served with Spaghettini.

### Bonus Vegetarian Entrée Included

### Pasta Verdura

Spaghettini with Zucchini, Mushrooms, Spinach, Broccoli, Cauliflower, Tomatoes, Onions, White Wine, Garlic and Butter.

Coffee, Teas and Soft Drinks

## Dessert

New York Cheesecake or  
Vanilla Crème Brulee

**\$75.00 Per Person**