

The Sounder

Two-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.

Second Course

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.

Breast of Chicken Parmigiana

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

Pasta Verdura

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

Coffee, Teas and Soft Drinks

\$40.00 Per Person

Dessert

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| New York Cheesecake or Chocolate Mousse | \$7 Per Person |
| Vanilla Crème Brulee | \$10 Per Person |