



LET CUTTERS TAKE CARE OF EVERYTHING

Book your event at Cutters. Our staff will help with all the details for a truly memorable experience. For private dining inquiries and availability call (206) 448-4884 or visit us at cutterscrabhouse.com

COLUMBIA RIVER KING SALMON*

Cedar plank roasted, pomegranate glaze, braised kale, roasted rutabaga, mashed Yukon gold potatoes, pomegranate gremolata 27

NORTHWEST CAJUN FISH TACOS

Pacific cod, mahi, avocado jalapeño cream, crispy pickled peppers, black rice, cherry tomato pico de gallo 16

OYSTER PO' BOY

Deep fried Pacific oysters breaded in panko and seasoned corn flour, shredded romaine, lemon caper tartar, toasted baguette, jicama citrus slaw, Old-Bay seasoned french fries 15

STUFFED PACIFIC RED SNAPPER

Wild gulf shrimp and garlic stuffed Red Snapper, hazelnut crusted, pan fried, roasted cauliflower, sauteed kale, apple cider butter sauce 19

GRILLED SEA SCALLOPS

Six seared sea scallops, red quinoa, garlic lacinato kale, pear d'anjou, asparagus, beet, ginger sauce 25

KASU BLACK COD

Seared, miso-sake marinated, squash spears, shishito peppers, julienned pickled carrots, radishes, sushi rice 24

GRILLED WASHINGTON STEELHEAD

Coriander molasses rub, roasted beets, mixed greens, apples, peppers, Gorgonzola, smoked hazelnuts, creamy beet horseradish vinaigrette 22

CHATEAU STE MICHELLE COLD CREEK VINEYARD

Cabernet Sauvignon
Grown in an iconic 45 year old vineyard, this cabernet consistently delivers power, structure, and rich concentrated black fruit. The wine offers black cherry flavors and chocolate notes, with typical Cold Creek density. 16

Chefs Brett Howell and Kaelon Sparks

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.