

C U T T E R S

PLATED LUNCH SERVICE

Starter Selections (Select One)

PACIFIC NORTHWEST CLAM CHOWDER Applewood smoked bacon 10

TOMATO BISQUE Crème fraîche 10

ICEBERG WEDGE Cherry tomatoes, Monterey Jack, smoked hazelnuts 10

MIXED GREENS SALAD Seasonal vegetables, champagne vinaigrette 10

ROMAINE + KALE CAESAR SALAD Sourdough croutons, Parmesan Reggiano 10

Entrée Selections (Choose Two)

CUTTERS SPECIALTY CHICKEN Seasonal preparation 26

GRILLED WILD COHO SALMON* Lemon beurre blanc 32

PAN SEARED MAHI MAHI Garlic herb butter 31

COLUMBIA RIVER STEELHEAD Herbed butter 28

PAN SEARED ALASKAN HALIBUT Seasonal gastrique 36

GRILLED BEEF TOP SIRLOIN* Braised mushrooms, house steak sauce 36

FILET OSCAR* Grilled beef tenderloin, Dungeness crab, house béarnaise 40

CHEF'S SEASONAL RISOTTO Seasonal vegetables, creamy mascarpone 26

OVEN ROASTED CRAB STUFFED PRAWNS Lemon beurre blanc 34

STEAMED ALASKAN SNOW CRAB LEGS Garlic buttered corn on the cobb wheels,
roasted rainbow potatoes Half Portion 36 / Full Portion 60

Dessert Selections (Select One)

CHEF'S SEASONAL CHOCOLATE House chocolate cake with seasonal accompaniments 10

CRÈME BRULÉE Raw sugar crust, fresh berries 10

SEASONAL COBBLER Olympic Mountain vanilla ice cream 10

OLYMPIC MOUNTAIN ICE CREAM OR SORBET Seasonal flavors, macadamia nut streusel 8

All entrées are served with Chef's choice of starch, seasonal market vegetables and our house bread service
Dessert selections accompanied by coffee, decaf and tea service

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of foodborne illness.

Pricing does not include 20% service charge, 10.1% sales tax and a 3.9% Living Wage surcharge.