



blueacre seafood

\$20 Lunch Menu

(per person)

Appetizers

(guest's choice)

New England Style Clam Chowder

Black Truffle Oil Drizzle | Scallion

Hearts of Romaine Caesar Salad

Charred Lemon Vinaigrette | Parmesan | Fennel Croutons

Entrées

(please choose three)

Ritzy Alaskan Ling Cod

Old Bay Aioli | Buttered Crumb | Whipped Potatoes

Red Flannel Hash

Hot Smoked Salmon | Roasted Vegetables | Crispy Potatoes | Eggs Over Easy

Windsor Court Salad

Baby Iceberg Lettuce | Dungeness Crab | Crispy Bacon | Hard Boiled Egg |
Tomatoes | Onion | Bleu Cheese | Lorenzo Dressing

Dungeness Crabmeat "BLC" Sandwich

Apple Smoked Bacon | Lettuce | Tomato | Dungeness Crab | Sauce Louis

Cioppino Cervera

Shrimp | Clams | Fin Fish | Torchio Pasta | Rouille Bruschetta

Beverage Selection

(refills available upon request)

"On the Gun" Jones Soda

Cola | Diet Cola | Lemon-Lime

Assorted Tazo Teas

Starbucks Drip Coffee



blueacre seafood

\$30 Lunch Menu

(per person)

Appetizers

(guest's choice)

New England Style Clam Chowder

Black Truffle Oil Drizzle | Scallion

Hearts of Romaine Caesar Salad

Charred Lemon Vinaigrette | Parmesan | Fennel Croutons

Entrées

(guest's choice)

Grilled Bristol Bay Sockeye Salmon*

Port Soaked Cherries | Cracked Rosemary | Smoked Almond Brown Butter

Ritzy Alaskan Ling Cod

Old Bay Aioli | Buttered Crumb | Whipped Potatoes

Spiced Rubbed Draper Valley Farms Half Chicken

Wilted Spinach | Diced Tomato | Sherry Vinegar Gastrique

Steak Frites*

Marinated Double R Ranch New York Strip | Buerre Maitre D | Fried Potatoes

Dessert

(guest's choice)

Bittersweet Mousse Au Chocolate

Cocoa Nib Streusel

Olympic Mountain Sorbet

Seasonal Variety

Chocolate Pecan Pie

Vanilla Chantilly

Beverage Selection

(refills available upon request)

“On the Gun” Jones Soda

Cola | Diet Cola | Lemon-Lime

Assorted Tazo Teas

Starbucks Drip Coffee



blueacre seafood

\$40 Lunch Menu

(per person)

Appetizers

(guest's choice)

Jumbo Lump Dungeness Crab Cake

Mirliton Salad | Tangy Mustard Lime Sauce

New England Style Clam Chowder

Black Truffle Oil Drizzle | Scallion

Organic Baby Lettuce Salad

Stark Crimson Pears | Lavender Infused Goat Cheese | Candied Walnuts

Entrées

(please choose three)

Grilled Wild Alaskan King Salmon*

Port Soaked Cherries | Cracked Rosemary | Smoked Almond Brown Butter

Three Peppercorn Crusted #1 Hawaiian Ahi Tuna*

Whipped Potatoes | Frizzled Leeks | Sauce Au Poivre

Steak Frites*

Marinated Double R Ranch New York Strip | Buerre Maitre D | Fried Potatoes

Spiced Rubbed Draper Valley Farms Half Chicken

Wilted Spinach | Diced Tomato | Sherry Vinegar Gastrique

Dessert

(guest's choice)

Chocolate Pecan Pie

Vanilla Chantilly

Angel Food Cake

Pumpkin Cheesecake Ice Cream | Pralines

German Chocolate Cake

Black Walnut Ice Cream

Beverage Selection

(refills available upon request)

“On the Gun” Jones Soda

Cola | Diet Cola | Lemon-Lime

Assorted Tazo Teas

Starbucks Drip Coffee