

# Boathouse19

## Tacoma Restaurant Week ~ Lunch

### Starters

**BOATHOUSE SMOKED SALMON DIP**  
house-smoked wild salmon, cream cheese,  
grilled lemon, fresh baguette

**SOUP OF THE DAY**  
chef's seasonal creation

**GRILLED PEAR SALAD**  
grilled bartlett pears, white balsamic vinaigrette,  
candied cashews, mixed greens, gorgonzola cheese

**SMOKED SALMON & CORN CHOWDER**  
wild sockeye salmon, bacon, corn, potato

### Entrées

**HAWAIIAN AHI POKE SALAD**  
marinated ahi, asian slaw, cucumber, sesame dressing, chili sauce

**BRAISED SHORT RIB**  
slow cooked boneless short rib, sautéed onion and mushrooms, creamed beef sauce

**NORTHWEST FISHERMAN'S STEW**  
rich tomato broth, wild caught salmon, gulf prawn, chopped clams, alaskan cod

**TRUE COD ARRABBIATA**  
pan seared true cod, parmesan risotto, arrabbiata sauce and lemon parsley

### Desserts

**KEY LIME PIE JAR**  
key lime custard, graham cracker crust, crumble, whipped cream

**CARAMEL APPLE CRISP**  
granny smith apples, caramel, sweet cream ice cream

**DRUNKIN' CHOCOLATE CHEESECAKE**  
kahlua dark chocolate cheesecake, crumbled brownie crust, whipped cream

**No reservations necessary!**

9001 South 19<sup>th</sup> Street Tacoma WA 98466 | 253.565.1919 | [www.boathouse19restaurant.com](http://www.boathouse19restaurant.com)

\* All seafood and beef is cooked to order. Consuming raw, undercooked, or unpasteurized food may increase your risk of foodborne illness, especially if you have certain medical conditions.