

Boathouse 19

Tacoma Restaurant Week ~ Dinner

3 Courses | 30

Starters

SMOKED SALMON & CLAM CHOWDER
wild hot-smoked king salmon, clams, bacon, corn, potato

CAESAR SALAD
romaine, croutons, housemade dressing,
shaved parmesan

FRESH STRAWBERRY SALAD
fresh strawberries, baby mixed greens,
pistachio granola, goat cheese, citrus vinaigrette

SOUP OF THE DAY
chef's seasonal creation

Entrées

BLACKENED ROCKFISH
with **STRAWBERRY & MANGO SALSA**
pan seared, almond & tart cherry pilaf,
fresh asparagus, strawberry & mango salsa

PEACH BARBECUE CHICKEN
grilled chicken breast, peach bbq sauce,
classic potato salad, washington apple cole slaw

SMOKED SALMON FETTUCCINE
hot-smoked alaskan salmon, green peas,
grape tomatoes, fresh pasta, garlic cream, parmesan

SOUTHWESTERN PRAWN SALAD*
cumin crusted jumbo pacific prawns, avocado, roasted
red pepper, tomato, black beans, pepper jack cheese,
romaine, lime-cilantro dressing, crispy tortilla strips

GRILLED CERTIFIED ANGUS NEW YORK STEAK* | +4
seasoned steak butter, smashed yukon gold potatoes, grilled onions,
blue cheese stuffed tomato, sautéed spinach

Desserts

BAILEYS CHOCOLATE MOUSSE
housemade chocolate mousse, freshly whipped cream,
a hint of baileys irish cream liqueur

RASPBERRY CHEESECAKE JAR
cheesecake baked in a mason jar, raspberry sauce,
graham cracker crust, chambord whipped cream

BERRY CRISP
fresh seasonal berries, oatmeal cookie crumble,
brown sugar ice cream, cinnamon

LEMON CHEESECAKE JAR
cheesecake baked in a mason jar, fresh lemon curd,
graham cracker crust

No reservations necessary!

* 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.