



**DINE AROUND SEATTLE  
SUNDAY THROUGH THURSDAY IN MARCH**

**\$30**

**CHOOSE 3 COURSES FROM OUR ENTIRE MENU  
APPETIZER OR SALAD ~ ENTRÉE ~ DESSERT**

**LOBSTER – ADD \$20; BEEF FILET - ADD \$15; NEW YORK STEAK - ADD \$10**

**\*\*\* NOT VALID WITH PASSPORT OR PROMOTIONAL GIFT CERTIFICATES.**

**AN ORIGINAL SEATTLE CLASSIC RESTAURANT SINCE 1990**

**MEETINGS & EVENTS**

PONTI OFFERS 4 PRIVATE DINING ROOMS TO ACCOMMODATE GROUPS OF 6 TO 200.  
PLEASE INQUIRE FOR MORE INFORMATION.

*Appetizers*

**TRIO PACIFIC OYSTERS ON THE HALF SHELL\*** ~ GINGER MIGNONETTE

**DUNGENESS CRAB SPRING ROLL** ~ SWEET CHILI SAUCE

**PENN COVE MUSSELS OR MANILA CLAMS** ~ STEAMED IN GINGER, LEMONGRASS COCONUT SAKE  
BROTH, MISO BUTTER, GREEN ONION, FRESH BASIL GARNISH

**TEMPURA WHITE GULF PRAWNS** ~ MANGO WASABI COULIS

**AHI POKE** ~ CUCUMBER, AVOCADO, WON TON CHIPS

**ALDER SMOKED PACIFIC BLACK COD** ~ FIVE SPICE CURE, SEAWEED SALAD,  
CARROT-GINGER PUREE

**GRILLED MARINATED MONTEREY CALAMARI** ~ PICHOLINE OLIVES, TOMATOES, GARLIC,  
WATERCRESS, GREMOLATA

**WARM CHANTERELLE TARTLET** ~ FONTINA CUSTARD, CARAMELIZED ONIONS

*Salads & Soup*

**ORGANIC MIXED GREEN SALAD** ~ HOUSE SMOKED ALMONDS, BARTLETT PEAR,  
OREGON BLUE CHEESE, CHAMPAGNE VINAIGRETTE

**CLASSIC CAESAR SALAD** \* ~ PARMIGIANO - REGGIANO, MACRINA BRIOCHE CROUTONS  
ADD ANCHOVY FILETS \$1

**ROASTED BEET CARPACCIO** ~ SHERRY VINEGAR, TOASTED WALNUTS, WARM LAURA CHENEL  
CHEVRE

**SOUP DU JOUR**

*Pasta and Risotto*

**THAI CURRY PENNE**

GRILLED ALASKA WEATHERVANE SCALLOPS, DUNGENESS CRAB, BASIL CHIFFONADE,  
TOMATO-GINGER CHUTNEY

**JUMBO GULF PRAWN LINGUINI**

FRESH CARSO'S LINGUINI, EXTRA VIRGIN OLIVE OIL, TOMATOES, BASIL, GARLIC, SHALLOTS,  
PARMIGIANO - REGGIANO

**YELLOW FOOT CHANTERELLE RISOTTO**

PARMIGIANO-REGGIANO, BASIL OIL, FRIZZLED ONIONS



## Seafood

### **GRILLED COPPER RIVER SOCKEYE SALMON**

SOY CILANTRO LIME SAUCE, WILD RICE-QUINOA PILAF, FALL VEGETABLES

### **GRILLED ALASKA WILD KING SALMON \***

SOY CILANTRO LIME SAUCE, WILD RICE-QUINOA PILAF, FALL VEGETABLES

### **PAN SEARED ALASKA WEATHERVANE SCALLOPS**

BASIL-SAMBAL PESTO, CARROT-PARSNIP PANCAKE, FALL VEGETABLES

### **ALDERWOOD SMOKED ALASKA BLACK COD**

FIVE SPICE CURE, LEMON-WATERCRESS SAUCE, WILD RICE-QUINOA PILAF, FALL VEGETABLES

### **PAN ROASTED SOUTH PACIFIC OPAKAPAKA**

SAFFRON-CORN BUTTER AND EDAMAME SUCCOTASH

### **TEMPURA NORI WRAPPED AHI TUNA\***

WASABI AIOLI, SAKE-GINGER SAUCE, COCONUT MILK RICE STEAMED IN BANANA LEAF

### **BOUILLABAISSE**

WHITE GULF PRAWNS, MANILA CLAMS, PENN COVE MUSSELS, SCALLOPS, SAFFRON AND PERNOD STEW, GRILLED BREAD, ROUILLE

### **STEAMED NORTH ATLANTIC LOBSTER TAIL**

GARLIC WHIPPED YUKON POTATOES, FALL VEGETABLES, MEYER LEMON BUTTER

ADD \$20

## Meat and Poultry

### **CHAIRMAN'S RESERVE GRILLED BEEF TENDERLOIN \***

CABERNET – SOY DEMI-GLACE, FALL VEGETABLES, GARLIC WHIPPED POTATOES

ADD \$15

### **DOUBLE 'R' RANCH NEW YORK STEAK\***

CABERNET – SOY DEMI-GLACE, FALL VEGETABLES, GARLIC WHIPPED POTATOES

ADD \$10

### **BRAISED OREGON LAMB SHANK**

CHICKPEAS, TOASTED CUMIN, PICHOLINE OLIVES

### **BRICK ROASTED WASHINGTON CHICKEN**

LEMON-SHALLOT PAN SAUCE, GARLIC WHIPPED YUKON GOLD POTATOES

GARLIC WHIPPED POTATOES - 4    POMMES FRITES – 4    SEASONAL VEGETABLES - 4  
SAN PELLEGRINO SPARKLING MINERAL WATER~ 1 LITER - 5    500 ML - 3  
FIJI STILL WATER ~ 1 LITER - 5    500 ML – 3

03/11

No separate checks please. 18% Gratuity added to parties of 7 or more. Some seafood items are served raw

**SUBSTITUTIONS: \$3 PER ITEM**

**EXECUTIVE CHEF:**  
ALVIN BINUYA

**PROPRIETORS:**  
RICHARD & SHARON

*\*Washington State Law requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. \*Some seafood is prepared rare to medium rare unless otherwise requested. Raw eggs are used in the Caesar salad dressing.*

Some seafood items are served raw. Our steaks are cooked to order.