



trellis

SEATTLE RESTAURANT WEEK

LUNCH MENU

2 COURSES FOR \$18

April 2nd – April 19th

Sunday – Thursday 11:00AM – 2:00PM

STARTERS

ARTICHOKE BISQUE

Crispy shallots, micro greens

SHRIMP & GRITS

Grilled tiger prawn, arugula salad, polenta

ENTRÉES

TURKEY CLUB

Oven roasted turkey, bacon, heirloom tomatoes, aioli, multigrain bread

SPRING VEGETABLE LINGUINI

House made pasta, seasonal vegetables

SALADE NICOISE

Seared tuna, roasted red pepper, olive tapenade, green beans, fingerling potatoes, sherry vinaigrette, soft-boiled egg

SEATTLE
RESTAURANT
WEEK 

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

A 20% service charge will be added to parties of 8 or more.

100% of the service charge will be distributed to the servers serving you.



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SEATTLE RESTAURANT WEEK

DINNER MENU

3 COURSES FOR \$33

April 2nd – April 19th

Sunday – Thursday 5:00PM – 9:00PM

STARTERS

BEET TARTARE

Arugula salad, goat cheese cremé fraiche

ARTICHOKE BISQUE

Crispy shallot, micro greens

ENTRÈES

HOUSE MADE PASTA

Fresh tagliatelle, bolognese sauce, fresh herbs

PAN SEARED SALMON

Seasonal vegetables, beurre blanc

CARROT RISOTTO

Organic baby carrots, lemon zest, parmesan

DESSERTS

HAND CRAFTED OLYMPIC MOUNTAIN ICE CREAM

Served with a Ginger Cookie

Please ask your server for our rotating selections

TRELLIS COOKIES

Peanut butter thumbprint and chocolate crinkle cookies
with chocolate sauce



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