

**WELCOME TO PALISADE** *It is our pleasure to*

*offer you a selection of dishes inspired by culinary*

*traditions from around the world. We take great care to*

*serve only the highest quality ingredients including Barents*

*Sea King crab legs which hail from the icy fjords of*

*Norway and are widely regarded as the best in the world.*

*Our wild colossal white prawns are harvested from*

*Mexico's Gulf Coast.*

*To bring out the distinctive flavors of our fresh fish, meats,*

*poultry and shellfish, we use specialized cooking techniques*

*such as the apple wood broiler and the wood-fired*

*rotisserie and searing grill.*

*Thank you for joining us this evening.*

*Robin Uyeda* CHEF DE CUISINE

#### **MARINA LUNCH**

*Palisade is open for lunch Monday through Friday from 11:15 until 2 and offers a wide range of delicious salads, sandwiches, shellfish and seasonal fresh fish.*

#### **SUNDAY CITYVIEW BRUNCH**

*Join us on Sunday mornings starting at 9:30 when the Griddlecake Grill features our famous Banana and Macadamia Nut Sourdough pancakes, and the Luau Bar is stocked with oysters on the halfshell, prawns, smoked Northwest salmon, homemade salads, fresh fruits and freshly baked pastries.*

#### **CATERING AND PRIVATE DINING**

*Palisade offers three private dining rooms accommodating groups of up to 200 for your next special event. The Magnolia Room, the Orchid Room, and our new Alani Room all have panoramic views of the Seattle skyline, Puget Sound and the Olympic Mountains.*

#### **FIRST SEATING MENU**

*A special three-course dinner is available before 6 pm Sunday thru Friday and before 5 pm Saturdays.*

## PREMIUM ANGUS BEEF

*Palisade proudly serves*

*premium Angus beef from*

*Creekstone Farms in*

*Kansas aged 28 days for*

*flavor and tenderness. We*

*season our steaks with*

*guava-wood-smoked Alaea*

*Hawaiian sea salt, cracked*

*black pepper and garlic,*

*and then sear them quickly*

*on our steakhouse broiler*

## THE ESSENTIAL BAKING COMPANY

*Since 1994, the Essential*

*Baking Company has*

*baked organic artisan*

*bread, using only the*

*highest quality ingredients*

*to create the best flavors*

*and textures. They are*

*committed to*

*environmentally and*

*socially responsible*

*operations and to*

*supporting our community.*

## BEAUTIFUL SURROUNDINGS

*We have taken great care*

*to make Palisade a unique*

*and memorable place to*

*dine. The koa wood you see*

*throughout the restaurant*

*comes from landowners in*

*Hawaii who are*

*committed to sustaining*

*this precious resource. The*

*fresh seawater in our tide*

*pools comes from Elliott*

*Bay and is continually*

*circulated to maintain an*

*ecologically sound*

*environment for the fish.*

## STARTERS

### KALUA PORK SPRING ROLLS

Slowly roasted, tender pulled pork and stir-fry vegetables quick fried in rice wrappers with coconut barbeque sauce. 9

### OVEN ROASTED LOBSTER AND CRAB DIP

Australian rock lobster and Dungeness crab blended with Laura Chenel chèvre. 15

### TERIYAKI TENDERLOINS\*

Tender filet mignon slices marinated in sweet soy-ginger sauce, then flash seared golden brown and served with soy glazed sushi rice. 12

### WASHINGTON DUNGENESS CRAB CAKES

Rich crab cakes are hand-formed with Dungeness crabmeat, fennel, fresh herbs, Old Bay Seasoning, then pan-seared golden brown. Served with sweet-and-sour plum butter sauce and escarole-watercress salad with a charred lemon vinaigrette. 16

### PALISADE'S FIVE SPICE PEKING DUCK WITH STEAMED BUNS

Fall-off-the-bone tender five spice cured duck confit. Wood-oven roasted with hoisin sauce and bamboo steamed buns. 13

### LEMONGRASS FRIED CALAMARI

Tender calamari strips are lightly dusted with delicate lemongrass flour and quick fried. Served with wasabi aioli on a bed of Mizuna greens tossed in a lemon vinaigrette. 12

### AHI LOVERS' PUPU TOWER\*

Seared rare with konbu and soy mustard sauces, ahi poke musubi with soy, sea salt and furikake crusted rice, spicy ahi tostada. 26

### PALISADE'S PUPU TOWER\*

Flash-seared teriyaki tenderloin with soy glazed sushi rice, wood oven roasted Pacific tiger prawns with Yukon Gold msahed potatoes, crispy Washington Dungeness crab cakes with sweet-and-sour plum beurre blanc. 29

## SOUPS AND SALADS

### PALISADE'S SHELLFISH CHOWDER

Fresh Pacific Northwest Dungeness crabmeat and all-natural shrimp are simmered in a creamy broth with red potatoes, asparagus, fresh bell peppers, sweet corn and dry sherry. Prepared to order. 9

### HOUSE SMOKED SALMON BISQUE

Seasonal vegetables and fresh dill are simmered in a lobster cream broth. Served tableside. 8

### PALISADE'S SIGNATURE VINAIGRETTE WITH MIXED GREENS

Tender baby greens tossed with sweet Maui onions and chili-lime vinaigrette. Topped with fresh oranges, radishes and candied macadamia nut brittle. 8

### ROGUE RIVER BLUE CHEESE ON WHOLE BUTTER LEAF LETTUCE

Poached all-natural shrimp, guavawood smoked hazelnuts, sweet “100”tomatoes, Rogue River blue cheese and crisp julienne pear served on Bibb lettuce leaves. 10

### CLASSIC CAESAR ON WHOLE LEAF ROMAINE HEARTS

Tender romaine hearts with Palisade's classic Caesar dressing, fresh garlic-Parmesan croutons, grated Asiago cheese and crisp Parmesan lattice medallions. 9

### HERB VINAIGRETTE SEAFOOD CHOP CHOP

Chopped hearts of romaine, all-natural shrimp, King crab, grilled artichoke hearts, crisp pepper bacon, fresh oranges and herb vinaigrette. 11

*\*Steaks and roasts may be cooked to order. Consuming raw or undercooked meats, seafood, poultry, shellfish or eggs may increase your risk of foodborne illness.*

## FROM THE SEA

### GARLIC ROASTED JUMBO PACIFIC BLACK TIGER PRAWNS

Wood oven roasted with garlic, shallots and lemon. Served with wood oven roasted vegetables and Yukon Gold mashed potatoes. 26

### WASHINGTON DUNGENESS CRAB STUFFED PACIFIC BLACK TIGER PRAWNS

Wood oven roasted jumbo Pacific black tiger prawns are stuffed with a blend of roasted macadamia nuts and fresh Dungeness crab, then finished with a lemon beurre monté. Served with wood oven roasted vegetables and Yukon Gold mashed potatoes. 28

### COLOSSAL GULF PRAWNS

Poached to order in Plugra-butter, served with lobster-shrimp spring rolls, lobster mousseline, and lomi lomi tomato prawn relish. 36

### WASHINGTON DUNGENESS CRAB CAKES

Rich crab cakes are hand-formed with Dungeness crabmeat, fennel, fresh herbs, Old Bay seasoning, then pan-seared golden brown. Served with sweet-and-sour plum butter sauce, sweet corn succotash, escarole-watercress salad with a charred lemon vinaigrette. 29

### PACIFIC NORTHWEST CRAB CAKE SAMPLER

Two Washington Dungeness crab cakes and one Alaskan King crab cake served with roasted corn succotash, escarole-watercress salad and Dijon aioli. 35

### ALASKAN BERING SEA KING CRAB LEGS

Traditionally steamed. Served with warm lemon butter, wood oven roasted vegetables and fingerling potatoes. 16 oz. 39

### BARENTS SEA GIANT MERUS KING CRAB LEGS

Cedar plank roasted with fresh lemon, herbs and market fresh vegetables. Served with warm lemon butter and fingerling potatoes. 24 oz. 59

### NEW ENGLAND DIVER SCALLOPS

Seared jumbo scallops with braised petite beluga lentils, celery root purée, and topped with a warm pear-pancetta vinaigrette. 32

### WESTERN AUSTRALIAN COLD WATER LOBSTER TAIL

Prepared two ways. Poached in plugra butter and served over ravioli and tempura fried with spicy hollandaise sauce. 10 oz. 49

### LIVE MAINE LOBSTER

Chosen to order from the holding pen in our saltwater pond, poached and served in a lobster mousseline puff pastry and sherry cream. Topped with poached lobster and shaved black truffle. 2.5 lbs. *Market Price*

## FROM THE LAND

### SPIT ROASTED PRIME RIB\*

Spit-roasted over applewood. Served with au jus, fresh horseradish root, Yukon Gold mashed potatoes and fresh grilled asparagus. 12 oz. *regular cut*, 36. 16 oz. *Palisade cut*, 42.

### CHAR GRILLED FILET MIGNON\*

Char grilled in our specialized over and under broiler, with Alaea Hawaiian sea salt, marrow butter and housemade veal demi glace. Served with roasted fingerling potatoes and fresh grilled asparagus with roasted forest mushrooms. 8 oz. *petite cut*, 39 10 oz. *Palisade cut*, 46

### APPLEWOOD GRILLED PRIME TOP SIRLOIN\*

Served with Palisade's housemade steak jus, Yukon Gold mashed potatoes and fresh grilled asparagus with roasted forest mushrooms. 8 oz. *petite cut*, 24. 10 oz. *Palisade cut*, 30.

### CHAR GRILLED NEW YORK STEAK\*

Char grilled in our specialized over and under broiler, then served with Palisade's housemade steak jus, Yukon Gold mashed potatoes and roasted forest mushrooms. 14 oz. 46

### SPIT ROASTED ELLENSBURG RACK OF LAMB\*

Marinated in Dijon, garlic, honey and fresh herbs, spit-roasted then finished on the apple-wood grill. Served with rich lamb demi glace and wood oven roasted fresh vegetables. *Double chop*, 28. *Rack*, 48.

### MACADAMIA NUT CHICKEN

Glazed with citrus-ginger herb marinade and encrusted with macadamia nuts and panko breadcrumbs. Flash-seared and topped with a fresh chutney of tropical fruit and served over ginger jasmine rice. 19

Vegetarian entrées are available upon request.