

Beardslee Public House

Thursday Dinner Specials

Our Thursday Dinner Specials are easy to prepare or re-heat in your home. At times there may be some cooking required that is simple, and everything you'll need including any instructions are included with the meal.

Beardslee Public House Thursday Dinner Specials are two-course meals designed and created for two people.

Meals are sold in advance, paid for in advance and on the day of pick up, they are delivered to your car by safe, healthy, gloved and masked Beardslee Public House crew members!

**Delivery available with minimum orders of \$50 or more within our delivery radius of 5 miles. (Available as an option on 3/11/21)*

Pick up times for the meals are on Thursday's from 3:00pm - 8:00pm

There are no substitutions or changes to the meals.

Order by phone 425-286-1001 Sunday – Monday from 12pm- 8pm
Orders MUST be placed by Tuesday at 8pm, for Thursday pick up

March 4th - \$30 – That's Amore!

*Antipasti Salad, Salami, Chick Peas, Tomato, Romaine, Pepperoncini and Italian Vinaigrette
House Made Basil, Ricotta, Manicotti, Marinara Sauce, Mozzarella and Parmigiano Cheeses.*

OPTIONAL ADD ONS:

Raspberry Panna Cotta with Chocolate Cream (2) - \$10

Cocktail- Black Manhattan (2) \$12

Crowler – Beaver Bait Blonde \$8. – 32oz.

Wine- Liedholm Barbera D'asti \$12. – 8 oz.

MARCH 11th - \$30 – Viva La Mexico!

*Fresh Tortilla Chips, Fresh House Made Salsa Fresca and Guacamole
Tender Roasted Pork Chile Verde, SW Black Beans, Cilantro Rice*

OPTIONAL ADD ONS:

Mexican Chocolate Cake with Cinnamon Crème (2) - \$10

Cocktail- Blood Orange Margarita (2) - \$12

Crowler – Greenleaf IPA - \$8. – 32 oz.

Wine- Chateau Ste. Michelle Dry Riesling \$12.- 8oz.

MARCH 18th - \$32 – Winner Winner Chicken Dinner

*Baby Iceberg Wedge Salad, Bleu Cheese, Bacon, Tomato, Crispy Onions
Herb Roasted Chicken, Four Grain Pilaf, Roasted Vegetables, Pest5o Aioli*

OPTIOAL ADD ONS:

Large Chocolate Chip Cookies (2) - \$8.

Cocktail- Rosemary Lemon Drop (2) - \$12.

Crowler – Knuckleboom ESB - \$8. – 32oz

Wine- Dashwood Sauvignon Blanc - \$12. – 8oz

MARCH 25th - \$35 – Grilled Hazelnut Salmon

Classic Caesar Salad with Pretzel Garlic Croutons

Fire Grilled Silver Salmon, Hazelnut Butter, Lemon-Broccoli Rice

OPTIONAL ADD ONS:

Lemon Zucchini Cake with Lemon Glaze (2) - \$10

Cocktail- Spicy Pear Kamikaze(2) - \$12.

Crowler – Lemon Lime Hard Seltzer - \$9. – 32oz

Wine- Alexandria Nicole Viognier - \$12. – 8oz

April 1st - \$35 – April in Paris with Julia Child

Rich Roasted Creamy Tomato Soup with Basil Crème

Julia Child's Classic Beef Bourguignon, Yukon Gold Mashed Potatoes

OPTIONAL ADD ONS:

Vanilla Bean Crème Brulee (2) - \$10

Cocktail- Old Fashioned (2) - \$12.

Crowler – Grapple Belgian Tripel - \$8. – 32oz

Wine- Mark Ryan "John Howie" Cabernet Sauvignon - \$12. – 8oz

April 8th - \$32 – Asian Inspired

Sesame Chicken Salad, Water Chestnuts, Celery, Scallion, Red Bell Pepper, Won Tons, Sweet-Sour Vinaigrette

Boneless Korean Kalbi Pork Chops with Kimchee Fried Rice

OPTIONAL ADD ONS:

Ginger Carrot Cake with Cream Cheese Frosting (2) - \$10

Cocktail- Paloma Moscow Mule (2) - \$12.

Crowler – Four Ginger IPA - \$8. – 32oz

Wine- Viamora Pinot Grigio - \$12. – 8oz