

MCCORMICK & SCHMICK'S

SEAFOOD & STEAKS

SAN JOSE RESTAURANT WEEK

Dinner • July 7 - 16, 2017

FIRST COURSE
(CHOICE OF)

Clam Chowder

Traditional New England Style

Walnut Mixed Greens Salad

Candied Walnuts, Blue Cheese Crumbles, White Balsamic Vinaigrette

Classic Caesar Salad

Garlic Croutons, Parmesan Crisp

ENTRÉE
(CHOICE OF)

Maple Glazed Cedar Roasted Salmon

Roasted Potatoes & Vegetables, Three Citrus Arugula Salad

Tender Beef Medallions

Roasted Mushroom & Spinach Sauté, Bordelaise Sauce

Hawaiian Ono (Wahoo)

Seared, Wild Mushroom Risotto, Tomato Confit, Lemon Butter Sauce, Basil Oil

Hawaiian Swordfish (Shutome)

Grilled, Roasted Fingerling Potatoes, Brussels Sprouts, Cipollini Onions, Pancetta

DESSERT
(CHOICE OF)

Vanilla Bean Crème Brulee

Topped with Fresh Berries

Chef's Seasonal Cheesecake

Fresh Berries and Whipped Cream

\$42 per person

(Tax & Gratuity not included)

*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness
A Suggested Gratuity of 15%-20% is customary. The amount of gratuity is always discretionary.