

McCORMICK & SCHMICK'S

SEAFOOD & STEAKS

DINE DOWNTOWN SAN JOSE

July 13 - 22, 2018

Dinner Menu

STARTERS

(choice of)

Clam Chowder

traditional new england style

Classic Caesar Salad

garlic croutons, parmesan crisp

Strawberry Bibb Salad

candied walnuts, goat cheese, strawberries, dijon vinaigrette

ENTRÉES

(choice of)

Hawaiian Bigeye Ahi Tuna*

sesame-crust, wasabi mashed, baby bok choy,
mongolian pepper sauce

Tender Beef Medallions*

roasted mushroom & spinach sauté, bordelaise sauce

Hawaiian Swordfish*

grilled; roasted fingerling potatoes, brussels sprouts,
cipollini onions, pancetta

DESSERTS

(choice of)

Vanilla Bean Crème Brûlée

fresh berries

Chef's Seasonal Cheesecake

fresh berries, 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.