

Welcome  
'Restaurant Week'  
Guests!

Dinner at THE  
**ADRIATIC**  
at OAKBROOK

CHEF BILL / OWNER  
CHEF DWAYNE

INZIO / Start

**SPINACH GNUDI**

Naked ravioli with fresh spinach, ricotta, Parmigiano Reggiano, spinach-garlic cream.

**MOZZARELLA MARINARA**

Fresh mozzarella balls, light breading, fried crisp, zesty marinara.

**CAESAR SALAD**

Chopped romaine, house made garlic croutons, Parmigiano Reggiano, Chef Bill's Adriatic Caesar dressing.

*Contains anchovy*

DOLCE / Desserts

**CANNOLI alla Siciliana**

One (1) handmade rolled crisp Italian pastry, sweet ricotta, cream, vanilla, cinnamon, dark chocolate.

**TRUFFLES**

Three (3) hand rolled decadent truffles, sweet whipped cream, shaved chocolate.

**SPUMONI ICE CREAM**

An Italian favorite blend of cherry, Pistachio and chocolate.

Chef Bill's is the best!

*contains nut product.*

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PIATTO PRINCIPALE / Entrées

**SOCKEYE SALMON with  
PESTO ORECCHIETTA**

Lemon-garlic grilled Alaskan Sockeye salmon filet, Orecchiette pasta, pesto cream, tomato fresh basil, red onion, arugula.

**SMOKED PRIME SIRLOIN \*\***

Applewood smoked Prime Coulette steak, rosemary mashed potatoes, garlic asparagus, smoked pancetta demiglace.

**Restaurant Week Details**

**3 course Meal - \$50**

Beverages, Tax, and Gratuity not included.

**Dates Available.**

Sunday-Thursday, 13-17 October &  
Sunday-Thursday, 20-24 October

**Choose one (1) menu item from  
each menu category.**

where the south sound *Celebrates*

we invite you to indulge, to savor, to fully embrace the richness of every meal that becomes a cherished memory and a joyous celebration of life and connection!

*Chef Bill*

**2024 ADRIATIC AWARDS**

**SOUTH SOUND MAGAZINE**

**BEST CHEF** *Chef Bill*

**WINE SPECTATOR**

**'AWARD OF EXCELLENCE'**

\*\* Cooked to order. Consuming raw/undercooked Meats, poultry, seafood, shellfish, or eggs might increase your foodborne illness risk.

Parties of 8 or more-an automatic 20% service charge will be added.

F&B outside fees: desserts-\$10, wine bottle corkage-\$25

**BOOK YOUR BANQUET OR  
LARGE PARTY NOW!**

**For ANY CELEBRATION Occasion! Be it a  
Holiday Celebration, Family Gathering,  
Banquet, Meeting, or Wedding!**

**Call Crystal, 253-584-8888 or email  
[bqtsales@theadriaticatoakbrook.com](mailto:bqtsales@theadriaticatoakbrook.com)**