



3 Course Dinner at Buck's American Cafe
\$30 per person - Month of June 2021

Starter

Choose one of the following starters

Side Salad ❖

Choice of classic Caesar, Spinach with warm hot-bacon dressing,
or tossed greens with choice of dressing

Coconut Prawns

5 Lightly breaded with shredded coconut and fried.
Served with Thai sweet chili sauce

Main Course

Choose one of the following entrées

Smoked Chicken Rotelli

House smoked chicken breast pieces sauteed with mushrooms,
red peppers, rotelli pasta, and fresh basil in a cream sauce.

Cod Almondine

Flaky white fillet dredged in egg and seasoned flour, pan fried and finished with
toasted almonds & bay shrimp in a lemon and white wine garlic butter sauce

Flank Steak ❖ GF

7 oz. flank steak marinated and char-grilled,
sliced and served with mashed potatoes and vegetables.

Dessert

Choose from one of the following desserts

Chocolate Volcano Cake

Warm bunt cake oozing with warm fudge filling plus a
scoop of French vanilla ice cream.

Chef's Fruit or Berry Pie Selection

Ask your server for daily selection. Served with a
scoop of French vanilla ice cream.

Additional sauces 35¢. Split plates \$2. No checks please. ❖ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. **GF** Gluten friendly - foods may not be entirely gluten-free because it is prepared in the same kitchen as gluten-containing foods but may be okay for those with mild gluten sensitivities.

Call for reservations (425) 258-1351 or online at bucksamericancafe.com
2901 Hewitt Ave., Everett, WA 98201