

How to Get a World-Famous \$840 Brunch for Only \$44.95

Weekend brunch doesn't get any more American than the spectacular, nationally acclaimed buffet in Seattle, voted Nation's Best Brunch on MSN-CitySearch. It even includes the tunes of Seattle piano-man Victor Janusz. Large party? No problem! Here's a sampling of our ever-changing buffet:

Brunch Classics: *Soft-Poached Eggs Benedict with Thick-cut Canadian-Style Smoked Bacon & Buttery Hollandaise; Apple-wood Smoked Thick-Cut Bacon; Country Kielbasa; Hand-Made Biscuits with Sausage Gravy; House-Smoked Wild Salmon Hash with Fingerling Potatoes; Free Range Chicken Hash with Sweet Peppers; Loaded Crispy Hash Browns (Great with Sausage Gravy); Rustic Potato Salad; Seasonal Fresh Fruit; Roasted & Marinated Local Vegetables; Roasted Free-Range Glazed Chicken; Caesar Salad; Penne Pasta Salad; Spinach Salad; Zatz Mini Assorted Bagels with Herb Creamed Cheese; Prime Rib with Au Jus; Honey-Glazed & Clove-Studded Ham; Freshly Made Croissants; Banana Bread; House-Made Scones; Assorted Muffins*

A Topper's Heaven: *Silver Dollar Buttermilk Pancakes; French Toast; Belgian Waffles; Choice of: Maple, Sugar Free, Strawberry, Blueberry, Boysenberry and Apricot Syrups; Diced Mango, Cranberries, Cherry, Banana Chips, Pecans, Walnuts, Coconut, Almonds, Raspberry Jam, Whipped Cream, Whipped Butter, Chocolate Chunks, Coconut Syrup*

Seafood: *Dungeness Crab with Drawn Butter; Peel & Eat Black Tiger Shrimp with House-made Cocktail Sauce; Smoked Salmon Lox; Crispy Fried Captain's Platter with Prawns, Scallops, Shrimp, Clams, Gerard & Dominique Lox; Crispy Fried Seafood Captains Platter; Fried Catfish with Red Pepper Bisque; Salty's Famous Blackened Salmon; Steamed Puget Sound Manila Clams & Penn Cove Mussels; Smoked Salmon Mousse; Salt Crusted Columbia river Steelhead; Salty's Signature Seafood Chowder; Hood Canal Oysters – shucked per order*

Meet the Chef: *Made-to-Order Omelets; Pasta Station with Penne, Three Cheese Tortellini, Marinara or Pesto; Hand-Made Dessert Crêpes with Blueberry, Raspberry, Boysenberry, Peach, Apple or Strawberry Filling; Savory Crêpes filled with Chicken & Mushroom Crème*

The Sweet Tooth: *Tower of Streaming Milk Chocolate with Pineapple, Strawberries, Marshmallows, Graham Crackers, Coconut Macaroons & Rice Crispy Treats; Cinnamon Rolls; Apple Dumplings; Crème Brûlée; Crème Puffs; Crème Caramel; Chocolate Mousse Cups; Coconut Cake; Oreo Cookie Cake; Blackberry Dark Chocolate Decadence; Vanilla Cheesecake; Ever-Changing Flavored Cheesecake; Banana Bread Pudding; Pear Almond Tart; Derby Pie; Dutch Apple Pie; Orange Brûlée Cake; Blueberry Tart; Passion Fruit Tart; White Chocolate Mousse Cupcakes; Black Bottom Cupcakes; Coconut Cupcakes; Lemon Cupcakes; Pineapple Upside Down Cake; Assorted Brownies, Cookies and Bars*

SATURDAYS FIRST SEATING 9:30AM; LAST SEATING 1PM
SUNDAYS FIRST SEATING 8:45AM; LAST SEATING 1:30PM

ADULTS \$44.95, SENIORS \$37.95

KIDS 9-13 \$22.95, 5-8 \$15.95, 4 & UNDER FREE



Make reservations at Saltys.com
or call 206.937.1600