

Wine List

Whites	Bottle	Glass
Beringer, White Zinfandel	\$22.00	\$5.75
Chateau Ste. Michelle, Riesling	\$23.00	\$6.00
Campanile, Pinot Grigio	\$27.00	\$6.75
Chateau Ste. Michelle, Chardonnay	\$30.00	\$8.00
Chateau Ste. Jean, Chardonnay	\$40.00	

Reds	Bottle	Glass
Kendall Jackson, Merlot	\$30.00	\$8.00
Columbia Crest "Grand Estates", Syrah	\$30.00	\$8.00
Chateau Ste. Michelle, Cabernet Sauvignon	\$34.00	\$9.00
Beringer Knights Valley, Cabernet Sauvignon	\$40.00	

Sparkling	Bottle	Glass
Segura Viudas Reserve	\$24.00	\$6.50
Mumms Cuvee	\$38.00	

Beer

<u>Draft</u>	<u>\$5.00</u>	<u>Imports</u>	<u>\$4.75</u>
Mac & Jack's African Amber		Heineken	
Henry Weinhard's Private Reserve		Heineken Lite	
Seasonal Draft Selection		Guinness	
		Amstel Light	
		Corona	

<u>Microbrews</u>	<u>\$4.75</u>	<u>Domestic</u>	<u>\$4.25</u>
Pyramid Hefeweizen		Miller Genuine Draft	
Red Hook ESB		Miller Lite	
Fat Tire Amber Ale		Budweiser	
Sierra Nevada		Bud Light	
		Coors Light	
		Michelob Ultra	
		Mike's Hard Lemonade	

Other \$3.00

Beck's (non-alcoholic)
Red Bull Energy Drink
Amp Energy Drink
Adrenaline Rush

Happy Hour in the Lounge or on the Patio

4pm - 7pm daily

\$3.00 off all Appetizers

\$2.00 off Absolut Martinis and
Sauza Margaritas

\$1.00 off all beer, house wine,
and well drinks

Room Service Menu

Available Mon-Sat 5pm - 11pm

Dial Extension 616 for service

For Sunday dining options please Dial "0"

Appetizers

Pot Stickers

Traditional pork pot stickers served with a sesame soy dipping sauce \$8

Crab & Shrimp Artichoke Dip

Topped with parmesan Reggiano, served with tri-colored tortillas \$10

Crab Cakes

Served with roasted red pepper aioli sauce and lemon \$10

Cheese Quesadilla

Classic flour tortillas with melted cheddar and pepper jack cheeses, topped with roma tomatoes, green onions, sour cream, guacamole, salsa, jalapenos and black olives \$8

With Chicken add \$2

Mozzarella Sticks

Served with Marinara dipping sauce \$8

Calamari

Lightly floured and deep-fried. Served with a Cajun aioli sauce \$9

Jumbo Prawn Cocktail

Five jumbo tiger prawns. Served chilled with fresh lemon wedge and cocktail sauce \$10

Buffalo Chicken Wings

Spicy buffalo chicken drumettes served with celery, carrots and your choice of ranch or blue cheese dip \$9

Pan-fried Oysters

Lightly seasoned oysters Pan-fried until crispy and served with tartar sauce on the side \$10

Deluxe Nachos

Tri-colored tortillas smothered in melted cheddar and pepper jack with refried beans, olives, jalapenos, tomatoes, guacamole, sour cream and salsa \$9

With ground beef or chicken add \$2

Barbeque Tiger Prawns

Jumbo tiger prawns sautéed in white wine, finished off with zesty barbeque butter \$12

All orders subject to standard 18%
service charge and state sales tax

Salads

Caesar side salad \$4

House side salad \$4

Asian Chicken Salad

Grilled chicken, romaine, cabbage, green onions, slivered almonds, mandarin oranges, and snap peas, topped with sesame vinaigrette \$13

Caesar Salad

Romaine tossed with Caesar dressing, parmesan Reggiano and seasoned croutons \$10

With grilled chicken add \$2 With grilled salmon add \$3

Cobb Salad

Romaine topped with chicken, sliced egg, black olives, gorgonzola cheese crumbles, bacon, cucumber, avocado and tomato, served with blue cheese dressing \$13

Seafood Salad

Romaine topped with sautéed scallops, bay shrimp, crab, avocado, bacon, sliced egg, gorgonzola cheese crumbles and diced tomato, served with blue cheese dressing \$16

Soups

Elliott Bay Seafood Chowder

Our specialty: Homemade Elliott Bay chowder with bay shrimp, clams, and smoked salmon Cup \$4 Bowl \$6

French Onion Soup \$5

Soup Du Jour Cup \$4 Bowl \$6

Sandwiches

Philly Style Sandwich

Roast Beef smothered with sautéed onions, bell peppers and mushrooms and topped with melted Swiss on a French baguette, served with seasoned fries \$13

Club Sandwich

Triple decker club sandwich layered with sliced hickory smoked turkey, bacon, lettuce, tomato, Swiss cheese and cranberry sauce, served with seasoned fries and a dill pickle spear \$11

Barbeque Salmon

Grilled salmon served on a toasted French baguette with Napa Cabbage and red pepper aioli sauce, served with a side Caesar salad \$12

Turkey Wrap

Thinly sliced turkey, avocado, tomato, and shredded lettuce rolled in a flour tortilla with pesto mayonnaise \$11

Lake Union Burger

Grilled Angus patty on a Kaiser bun with lettuce, tomato and red onion. Served with seasoned fries and a dill pickle spear \$10

Choice of the following:

Cheddar Swiss Gorgonzola Crumbles

Grilled Onions Sautéed Mushrooms

With bacon add \$1 With avocado add \$1

Portobello Mushroom Burger

Balsamic marinated Portobello mushroom, mixed greens and Feta cheese, served on a Focaccia bun with a side Caesar salad \$11

Entrees

Served with the Chef's nightly selection of side dishes, choice of house salad or side Caesar and a dinner roll

Grilled Northwest Salmon

Grilled Northwest Salmon topped with Bay Shrimp sauce \$20

Pan-fried Halibut

Pacific Northwest Halibut pan-fried and served over a bed of fresh spinach with mushrooms and a lemon beurre-blanc sauce \$22

Chicken Parmesan

Chicken breast encrusted in Italian seasoned breadcrumbs and pan-fried. Topped with Marinara sauce and Mozzarella cheese \$19

New York Steak

Tender 12 oz New York Steak grilled to perfection, choose from a rosemary peppercorn sauce or Gorgonzola cream sauce \$26

Linguini Marinara

Linguini with Marinara sauce, served with garlic bread \$13

With fresh seasonal vegetables add \$1

With Chicken add \$2 With Jumbo Tiger Prawns add \$3

Portobello Mushroom Ravioli

Portobello mushroom stuffed ravioli with a roasted red pepper cream sauce, served with garlic bread \$14

Alaskan Halibut & Chips

Beer battered Alaskan halibut, deep-fried, served with seasoned fries and tartar sauce \$15

Chicken Tenders Platter

Chicken breast tenders served with seasoned fries and your choice of ranch or barbeque dipping sauce \$12

Kid's Menu

Grilled cheese sandwich with seasoned fries \$5

Chicken tenders with seasoned fries \$5

Macaroni & Cheese \$5

Cheese pizza \$5

Desserts

Apple Pie A la mode \$5

New York Style Cheesecake \$5

Chocolate Tuxedo Cake \$5

Chocolate Decadent \$5

Häagen-Dazs™ Ice Cream Pints \$5

Vanilla Chocolate Strawberry

Banana Split Cookie Dough Raspberry Sorbet

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